

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Preventing Contamination by Hands						
6. Hands clean and properly washed.	p
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
8. Adequate handwashing facilities supplied and accessible.	p
Approved Source						
9. Food obtained from approved source.	p
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	p
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination						
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch</i> <i>[Meat slicer in the storage area had what looked like food particles on the cutting tray. Can opener blade had visible food particles on the cutting blade.]</i>						
4-602.12(B) <i>Microwaves-cavities and door seals once every 24 hours</i> <i>[Door seals in the RIC's have a large amount of food debris buildup.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures.	p
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.14(A)(1)* <i>CRITICAL - Cooling PHF-135 to 70°F within the first 2 hours</i> <i>[Large covered container of what the cook stated was chili that she made this morning and put into the cooler at 10:00am was 100F at 2:00pm, four hours since the start of the cooling procedure. (Corrected thrown away)]</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p
<i>Fail Notes</i> 3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</i> <i>[Open package of ham that the manager stated was opened last Saturday had no date marking on the package. (Corrected)]</i>						
22. Time as a public health control: procedures and record.	p
Consumer Advisory						
23. Consumer advisory provided for raw or undercooked foods.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
Highly Susceptible Populations						
24. Pasteurized foods used; prohibited foods not offered.	p

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Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	p
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	p
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.	p
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons. <i>This item has Notes. See Footnote 5 at end of questionnaire.</i>	p
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.	p
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	p
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p
Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	..	p	p	..
<i>Fail Notes</i> 4-101.11* CRITICAL - Utensils/food-contact surfaces of safe materials [Container of Chili in RIC was in a plastic non food grade container with snap down handles. (Corrected)]						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	p
47. Non-food contact surfaces clean.	..	p

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-601.11(C)	<i>Nonfood contact surfaces of equipment clean [The fronts, sides, and handles of the grill, stovetop, RIC's, and RIF reach in freezers have large food spill debris buildup. the bottom of the RIC's and RIF's have large amounts of food debris on the bottom and on the shelving units.]</i>
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Physical Facilities	Y	N	O	A	C	R
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| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.12(A)	<i>Physical facilities clean [Kitchen floors especially under and behind equipment has a large amount of food and debris buildup.]</i>
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| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|

<i>Fail Notes</i>	6-202.11()	<i>Protective shielding on light bulbs over exposed food/utensils/equipment [No sheilding on the flouescent lights above the kitchen prep and ware washing area.]</i>
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Administrative/Other	Y	N	O	A	C	R
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| 55. Other violations | p | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 6 at end of questionnaire.

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|-----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #03 Baking Cooling Pies</i> |
| | <i>Education Title #08 Date Marking</i> |
| | <i>Education Title #25 Handwashing</i> |
| | <i>Education Title #27 Hot and Cold Holding</i> |
| | <i>Education Title #28 Ice Bath Cooling</i> |
| | <i>Education Title #32 Food Equipment Cooling Log</i> |
| | <i>Education Title #33 Refrigeration Temperature Log</i> |
| | <i>Education Title #34 Reheating Temperature Log</i> |
| | <i>Education Title #35 Food Temperature Log</i> |
| | <i>Education Title #42 Daily Self-Inspection Checklist</i> |
| | <i>Education Title #44 Cooking Temperatures</i> |
| | <i>Education Title #45 Food Temperatures</i> |

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Footnote 1

Notes:

Manager explained correctly the two stage cooling time and temperatures.

Footnote 2

Notes:

Steam Table: vegetable soup 163F. Chili 158F

Footnote 3

Notes:

RIC: hot dogs 41F, milk 40F, ham 40F
Pie RIC: coconut creme pie 41F

Footnote 4

Notes:

Manager stated that they do not offer uncooked meats or eggs.

Footnote 5

Notes:

This facility has a pest control service come in one time per month for pest control service.

Footnote 6

Notes:

Discussed monitoring and verification of food time and temperatures.

