

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands		Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i>	6-301.11 <i>Handwash cleanser provided</i> <i>[Kitchen hand sink next to the break table was out of soap, cook stated that it had just run out and went put in a new dispensing bag of soap in the dispenser. (Corrected)]</i>						
	6-301.14 <i>Handwashing signage</i> <i>[No hand washing sign at the ware washing room hand sink. (Corrected)]</i>						
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
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		Y	N	O	A	C	R
13. Food separated and protected.		p
14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
<i>Fail Notes</i>	4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch</i> <i>[Can opener blade had visible food debris on it. (Corrected-put through the dish machine).]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.		p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
17. Proper reheating procedures for hot holding.		p
18. Proper cooling time and temperatures.		p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
19. Proper hot holding temperatures.		p
20. Proper cold holding temperatures.		p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
21. Proper date marking and disposition.		p
22. Time as a public health control: procedures and record.		p
Consumer Advisory		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.		p
Highly Susceptible Populations		Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.		p
Chemical		Y	N	O	A	C	R
25. Food additives: approved and properly used.		p
26. Toxic substances properly identified, stored and used.		p

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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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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
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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
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35. Food properly labeled; original container. p

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons. p

This item has Notes. See Footnote 5 at end of questionnaire.

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
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41. In-use utensils: properly stored. .. p p ..

Fail Notes | 3-304.12(E) *In-use utensil storage (non-PHF)-clean, protected location [Ice scoop was stored on the top of the cardboard box of plastic ice bags on top of the ice machine. (Corrected)]*

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
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items p

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

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

47. Non-food contact surfaces clean. .. p

This item has Notes. See Footnote 7 at end of questionnaire.

Fail Notes | 4-602.13 *Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue [The gasket on top of the ice machine is not in good repair and has debris buildup on the gasket.]*

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Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p
49. Plumbing installed; proper backflow devices.			..	p
<i>Fail Notes</i>	5-205.15(B)	<i>SWING - Plumbing system maintained in good repair [The food prep sink drain line has a slow leak in the P trap when it is filled with water and plugged. The manager stated that she has requested a work order on getting this repaired last week, and will see that it gets done as soon as possible.]</i>						
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
54. Adequate ventilation and lighting; designated areas used.			p
Administrative/Other			Y	N	O	A	C	R
55. Other violations			p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #24 Hand Sink Sign [Left 3 as requested by the manager.]</i>
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Footnote 1

Notes:

This facility gets its foods from sysco.

Footnote 2

Notes:

Cooking Baby red potatoes in the steamer were 164F, the cook stated that they were put in to cook about 30 minutes earlier.

Footnote 3

Notes:

Pan of date marked and covered marinara sauce with cooked hamburger in the WIC (Walk in Cooler) was 87F. Cook stated that they had prepared this by cooking hamburger, cooling the hamburger and then adding marinara sauce and then had put it in the WIC about 10 minutes before I walked in. They explained the proper two stage cooling procedures, and ice bath cooling to me. I explained that I was concerned with the fact that it was covered and in a large pan.

Footnote 4

Notes:

WIC 1 pasta salad 41F
WIC 2 raw shell eggs 46F

Footnote 5

Notes:

This facility uses Eco lab on a monthly treatment and monitoring program for pest control.

Footnote 6

Notes:

Chlorine concentration of the dish machine 150 parts per million.

Footnote 7

Notes:

Note: The smaller ice machine is no longer in working order and they are in the process of letting the ice melt and removing this machine according to the manager.