

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
<i>Fail Notes</i>	5-205.11(A)	<i>Handsink Accessible [Hand sink in the toilet room was inaccessible due to it being broken and layig on the floor.]</i>						
	6-301.14	<i>Handwashing signage [No hand washing sign in the toilet room. (Corrected left hand washing sign)]</i>						

Approved Source			Y	N	O	A	C	R
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			Y	N	O	A	C	R
13. Food separated and protected.			p
14. Food-contact surfaces: cleaned and sanitized.			p
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
17. Proper reheating procedures for hot holding.			p
18. Proper cooling time and temperatures.			p
19. Proper hot holding temperatures.			p
20. Proper cold holding temperatures.			p
<i>This item has Notes. See Footnote 1 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

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

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Safe Food and Water		Y	N	O	A	C	R
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.	
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.		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
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.	
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 toilet room hand sink was broken off of the wall and on the floor of the toilet room. The manager stated that this was broken off over the last weekend by two girls that were in there. The sewage drain for the toilet room sink is uncovered and there is a strong sewage odor in the toilet room.]</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

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Physical Facilities	Y	N	O	A	C	R
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54. Adequate ventilation and lighting; designated areas used.	p
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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

Material Distributed | Education Title #10 Did You Wash 'Em Sign / Sticker

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Footnote 1

Notes:

Retail RIC Reach in Cooler: ham 41F

RIC: milk 37F, cheese 36F, Landshire sandwiches 35F

