

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.
10. Food received at proper temperature.
11. Food in good condition, safe and unadulterated.
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.
14. Food-contact surfaces: cleaned and sanitized.
15. Proper disposition of returned, previously served, reconditioned and unsafe food.
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.
20. Proper cold holding temperatures.
21. Proper date marking and disposition.
22. Time as a public health control: procedures and record.
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.
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.
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.
29. Water and ice from approved source.
30. Variance obtained for specialized processing methods.

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Food Temperature Control	Y	N	O	A	C	R						
31. Proper cooling methods used; adequate equipment for temperature control.						
32. Plant food properly cooked for hot holding.						
33. Approved thawing methods used.						
34. Thermometers provided and accurate.						
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	p						
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>												
<i>Fail Notes</i>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px;">6-202.15(A)(3)*</td> <td style="padding-left: 5px;"><i>SWING - Outer openings protected-solid, self-closing doors [The front double exterior double doors have a gap between and along the bottom that can allow the entry of pests.]</i></td> </tr> <tr> <td style="border-right: 1px solid black; padding-right: 5px;">6-501.111(D)*</td> <td style="padding-left: 5px;"><i>SWING - Eliminating pest harborage conditions [Dozens of dark black rodent droppings on the back storage room floor. Dozens of dark black rodent droppings under the soda fountain counter in the cabinets.]</i></td> </tr> <tr> <td style="border-right: 1px solid black; padding-right: 5px;">6-501.112*</td> <td style="padding-left: 5px;"><i>CRITICAL - Removing dead pests [100's of dead ants on the back storage room floor.]</i></td> </tr> </table>						6-202.15(A)(3)*	<i>SWING - Outer openings protected-solid, self-closing doors [The front double exterior double doors have a gap between and along the bottom that can allow the entry of pests.]</i>	6-501.111(D)*	<i>SWING - Eliminating pest harborage conditions [Dozens of dark black rodent droppings on the back storage room floor. Dozens of dark black rodent droppings under the soda fountain counter in the cabinets.]</i>	6-501.112*	<i>CRITICAL - Removing dead pests [100's of dead ants on the back storage room floor.]</i>
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37. Contamination prevented during food preparation, storage and display.						
38. Personal cleanliness.						
39. Wiping cloths: properly used and stored.						
40. Washing fruits and vegetables.						
Proper Use of Utensils	Y	N	O	A	C	R						
41. In-use utensils: properly stored.						
42. Utensils, equipment and linens: properly stored, dried and handled.						
43. Single-use and single-service articles: properly used.						
44. Gloves used properly.						
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						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items						
46. Warewashing facilities: installed, maintained, and used; test strips.						
47. Non-food contact surfaces clean.						
Physical Facilities	Y	N	O	A	C	R						
48. Hot and cold water available; adequate pressure.						
49. Plumbing installed; proper backflow devices.						
50. Sewage and waste water properly disposed.						
51. Toilet facilities: properly constructed, supplied and cleaned.						
52. Garbage and refuse properly disposed; facilities maintained.						

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Physical Facilities	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 53. Physical facilities installed, maintained and clean. | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
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| 55. Other violations | p | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 2 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

No dead ants, and no rodent droppings were observed on the packaged retail foods.

Footnote 2

Notes:

The retail part of this store is approved to re open.