

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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.
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.
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.

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Food Temperature Control	Y	N	O	A	C	R
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>	6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors [A 1/2" gap between the front two exterior doors. Manager has new doors and frames ordered to replace these doors. Manager tried to put in a seal but the gap was too big to repair.]</i>					
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.	p
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.
49. Plumbing installed; proper backflow devices.	p
50. Sewage and waste water properly disposed.
51. Toilet facilities: properly constructed, supplied and cleaned.
52. Garbage and refuse properly disposed; facilities maintained.
53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i>	6-501.12(B) <i>Physical facilities cleaned after closing [Floors in the back store room still have some dirt and debris buildup under and behind the equipment.]</i>					
54. Adequate ventilation and lighting; designated areas used.
Administrative/Other	Y	N	O	A	C	R

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Administrative/Other

Y N O A C R

55. Other violations

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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:

This facility is using a licensed pest control company, and they were last here on 4/30/12. Their last report states that they have put bar bait boxes around the exterior of the building, put ketchalls inside the business and around the doors. and are doing spot treatments with Talstar .12% on a monthly basis. They did not identify any contributing factors for the pest problem that was here, and they did not identify any dead or alive pests in their report.

I did not observe any live, or dead ants during this inspection. I did not observe any rodent droppings.

The gap in the door is a critical violation and shall be corrected as soon as possible.

Footnote 2

Notes:

This facility can re-open as per KDA office supervisor.

All violations have been corrected except the front exterior door gaps. According to the manager door and door frame has been ordered and will be installed by the end of next week.

