

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Preventing Contamination by Hands | Y N O A C R |
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6. Hands clean and properly washed. .. p p ..

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| <i>Fail Notes</i> | 2-301.12 (A)* | <i>CRITICAL - Hand Cleaning Procedure</i> [After being instruted to wash hands employee turned the water on and rinsed hands with water and then put on glove. (Corrected-instructed that hand soap shall be used during hte hand washing procedure).] |
| | 2-301.14(F)* | <i>CRITICAL - When to Wash Hands - As needed between tasks</i> [Employee was handling the cash register, handled money, walked back to the kitchen and put on one glove and started to take out the fryer foods. He did not wash hands before putting on glove and handling food. (Corrected-Instructed)] |

7. No bare hand contact with RTE foods or approved alternate method properly followed.

8. Adequate handwashing facilities supplied and accessible. .. p p

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| <i>Fail Notes</i> | 5-205.11(A) | <i>Handsink Accessible</i> [Hand sink in the toilet room is still broken and laying on the toilet room floor. (Manager stated that they are getting a hand sink this afternoon.)] |
| | 6-301.11 | <i>Handwash cleanser provided</i> [Ran out of hand soap during the hand washing procedures. (Corrected-instructed employee to get more hand soap for the hand sink, and he put more soap out for the hand sink).] |

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| Approved Source | Y N O A C R |
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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.

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| Protection from Contamination | Y N O A C R |
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13. Food separated and protected.

14. Food-contact surfaces: cleaned and sanitized. .. p p

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| <i>Fail Notes</i> | 4-501.114(A)* | <i>CRITICAL - Chemical Sanitization-Chlorine concentration</i> [During the ware washing procedure no sanitizer was used to sanitize the dishes with. Employee showed me how he does the dish washing. He prerinsed the pan, washed with dish soap, sprayed and washed with Lysol, citrus scented all purpose cleaner, rinsed, and set the pan on the floor under the 3 compartment sink. (Corrected-explained and had employee set up the ware washing sink properly).] |
| | 4-601.11A* | <i>CRITICAL - Food Contact Clean to Sight and Touch</i> [Clean dishes on drain board had visible food on the sides of the pans and were sitting on a drain board with visible debris and a visible stained wiping cloth.] |

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

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| Potentially Hazardous Food Time/Temperature | Y N O A C R |
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16. Proper cooking time and temperatures.

17. Proper reheating procedures for hot holding.

18. Proper cooling time and temperatures.

19. Proper hot holding temperatures. p

20. Proper cold holding temperatures. .. p p p

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| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
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Fail Notes | 3-501.16(A)(2)(a)* **CRITICAL - PHF Cold Holding-<41°F**
 [Raw fish 66F sitting in a plastic container in the ware washing sink was out of temperature. (Corrected-breaded and cooked)]

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| 21. Proper date marking and disposition. | .. | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | .. | .. | .. |

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| Consumer Advisory | Y | N | O | A | C | R |
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| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | .. | .. | .. |
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| Highly Susceptible Populations | Y | N | O | A | C | R |
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| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | .. | .. | .. |
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| Chemical | Y | N | O | A | C | R |
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| 25. Food additives: approved and properly used. | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | p |

Fail Notes | 7.202.11(A)* **CRITICAL - Restriction-necessary chemicals**
 [Lysol All Purpose citrus scented cleaner used to wash dishes with. (Corrected-Instructed)]

7-201.11(A)* **SWING - Separation, Storage-spacing/partitioning**
 [Open can of WD 40 was sitting on shelf next to a opened box of plastic food wrap. (Corrected)]

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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. | .. | .. | .. | .. | .. | .. |
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| GOOD RETAIL PRACTICES |
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| Safe Food and Water | Y | N | O | A | C | R |
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| 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 |
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| 31. Proper cooling methods used; adequate equipment for temperature control. | .. | .. | .. | .. | .. | .. |
| 32. Plant food properly cooked for hot holding. | .. | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used. | .. | p | .. | .. | p | .. |

Fail Notes | 3-501.12 **Frozen PHF slacked at proper temperature**
 [Raw fish was sitting in a container of water that was 101F. The employee stated that he took it out of the freezer and let it sit at room temperature for 10 minutes and then had put it in hot water to thaw for a minute and that he had done this only about 10 minutes ago. (Corrected)]

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| 34. Thermometers provided and accurate. | .. | .. | .. | .. | .. | .. |
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| Food Identification | Y | N | O | A | C | R |
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| 35. Food properly labeled; original container. | .. | .. | .. | .. | .. | .. |
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| Prevention of Food Contamination | Y | N | O | A | C | R |
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| 36. Insects, rodents and animals not present; no unauthorized persons. | .. | .. | .. | .. | .. | .. |
| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | .. | .. | .. | .. | .. | .. |

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| Prevention of Food Contamination | Y N O A C R |
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39. Wiping cloths: properly used and stored. .. p p p

Fail Notes | 3-304.14(B)(1) *Wet wiping cloths stored in sanitizer
[Visible dirty wiping cloths stored in the 3 compartment sink basin,
and under the clean dishes on the drainboard. (Corrected)]*

40. Washing fruits and vegetables.

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| Proper Use of Utensils | Y N O A C R |
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41. In-use utensils: properly stored. p

42. Utensils, equipment and linens: properly stored, dried and handled.

43. Single-use and single-service articles: properly used.

44. Gloves used properly. .. p p ..

Fail Notes | 3-304.15(A) *Single-use gloves only used for one task
[Employee put on glove after using cash register, and then after
taking it off put it back on to use again. (Corrected-Instructed)]*

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| 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 p

Fail Notes | 4-101.11* *CRITICAL - Utensils/food-contact surfaces of safe materials
[Plastic sterilite container were being used to store raw fish, and
breaded in them. There was no documentation from the employee
saying that these were of food grade material.]*

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. .. p p

Fail Notes | 4-302.14 *Sanitizer test kit
[No test kit to test the sanitizer strength with.]*

47. Non-food contact surfaces clean. p

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| Physical Facilities | Y N O A C R |
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48. Hot and cold water available; adequate pressure.

49. Plumbing installed; proper backflow devices. .. p p

Fail Notes | 5-205.15(B) *SWING - Plumbing system maintained in good repair
[Toilet room sink is broken and laying on the toilet room floor.]*

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 p

Fail Notes | 6-501.12(A) *Physical facilities clean
[Paper towel dispenser and the soap dispenser have debris buildup
on the exterior surfaces and the soap dispenser appears to be full of
mold on the inside.]*

54. Adequate ventilation and lighting; designated areas used.

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| Administrative/Other | Y N O A C R |
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55. Other violations

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| EDUCATIONAL MATERIALS | |
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The following educational materials were provided p

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EDUCATIONAL MATERIALS

| | | |
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| <i>Material Distributed</i> | <i>Education Title #04</i> | <i>No Bare-Hand Contact</i> |
| | <i>Education Title #11</i> | <i>Employee Handwashing</i> |
| | <i>Education Title #25</i> | <i>Handwashing</i> |
| | <i>Education Title #27</i> | <i>Hot and Cold Holding</i> |
| | <i>Education Title #36</i> | <i>Manual Cleaning Sanitizing</i> |
| | <i>Education Title #37</i> | <i>Manual Dishwashing Procedures Sign</i> |
| | <i>Education Title #44</i> | <i>Cooking Temperatures</i> |
| | <i>Education Title #45</i> | <i>Food Temperatures</i> |
| | <i>Education Title #46</i> | <i>Thermometer Use</i> |
| | <i>Education Title #47</i> | <i>Three-Compartment Sinks</i> |

