

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>	6-301.12 <i>Hand Drying Provision.</i> <i>[No paper towels at the bar hand sink. (Corrected)]</i>						
	6-301.14 <i>Handwashing signage</i> <i>[No hand washing signage at the bar, or toilet room hand sinks. (Left 3 hand washing stickers)]</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
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.	
26. Toxic substances properly identified, stored and used.		..	p	p	..
<i>Fail Notes</i>	7-202.12(A)(2)* <i>CRITICAL - Used per instructions/Approved for food establishments</i> <i>[Six bait bags of Confrac rodenticide in the basement of this facility EPA Reg No 12455-86. (Corrected-removed)]</i>						

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
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
31. Proper cooling methods used; adequate equipment for temperature control. <i>This item has Notes. See Footnote 1 at end of questionnaire.</i>	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.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons. <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> <i>Fail Notes</i> 6-202.15(A)(2)* <i>SWING - Outer openings protected-closed, tight fitting windows [Three partially opened windows in the back warehouse area that do not have proper screening and could allow the entry of pests.]</i>	..	p
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored. <i>Fail Notes</i> 3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [Visible dirty wiping cloths were laying on the bar prep area counter. (Corrected-put into laundry basket)]</i>	..	p	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.	p
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

<i>Fail Notes</i>	<p>5-205.15(B) <i>SWING - Plumbing system maintained in good repair [One backed up floor drain in the basement. The air conditioners are discharging condensation directly on the floor of the basement. The furnace are floor has standing water around it in the basement. Around the air conditioners there is standing water from a leak in the fire suppression system (According to the manager) from the second floor in the back storage area of the building. The basement is not leased by this business, but they have access to change the furnace filters. The back storage area of this building is not theirs except the laundry, mop sink room.]</i></p>
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50. Sewage and waste water properly disposed. p

51. Toilet facilities: properly constructed, supplied and cleaned. .. p

<i>Fail Notes</i>	<p>5-501.17 <i>Receptacle in women's toilet room covered [Women's trash receptacle does not have lids.]</i></p>
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52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. .. p

<i>Fail Notes</i>	<p>6-501.12(B) <i>Physical facilities cleaned after closing [Garbage cans were full from last nights operation. Manager stated that they do not take the garbage out at night.]</i></p>
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54. Adequate ventilation and lighting; designated areas used. .. p

<i>Fail Notes</i>	<p>6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [No sheilding over the light bulbs above the bar area. No sheilding over the light bulb in the food storage room next to the bar.]</i></p>
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Administrative/Other

Y N O A C R

55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Orange juice in cooler 43F

Footnote 2

Notes:

They have exterior bait stations around the building. Manager stated that they do a visual inspection daily for pests.