

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			
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	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-302.11(A)(1)(b)*</td> <td style="padding-left: 20px;"><i>CRITICAL - Separation-Raw & cooked RTE [A carton of raw shell eggs were stored above the opened half gallon of milk in the kitchen RIC Reach in Cooler. Three packages of raw bacon were stored above bottles of mountain dew, and pepsi in the retail RIC. (Corrected)]</i></td> </tr> </table>	<i>Fail Notes</i>	3-302.11(A)(1)(b)*	<i>CRITICAL - Separation-Raw & cooked RTE [A carton of raw shell eggs were stored above the opened half gallon of milk in the kitchen RIC Reach in Cooler. Three packages of raw bacon were stored above bottles of mountain dew, and pepsi in the retail RIC. (Corrected)]</i>						
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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			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
19. Proper hot holding temperatures.	p			
20. Proper cold holding temperatures.	p			
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>									
21. Proper date marking and disposition.	p			
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>									
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	p	..			

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Conformance with Approved Procedures	Y N O A C R
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<i>Fail Notes</i>	3-502.12(B)* <i>CRITICAL - ROP HACCP Plan requirements</i> <i>[Beef Jerky was at room temperature 70F for retail sale, this jerky was made at this facility. (Corrected removed from retail sale and packed to take home.)]</i>
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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|---|-----------------|
| 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
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| 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
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| 35. Food properly labeled; original container. | .. p .. . p .. |
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<i>Fail Notes</i>	3-602.11(B) <i>Label information (packaged in establishment)</i> <i>[Toffee, butterscoth fudge, peanut brittle, brownies were individually wrapped for retail sale without proper labeling of address, weight, common name, and store name on the containers. (Corrected)]</i>
	3-602.11(C) <i>Bulk food for consumer self service</i> <i>[No card or sign available for the donuts that are for retail sale.]</i>

Prevention of Food Contamination	Y N O A C R
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|---|---------------|
| 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
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| 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
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| 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
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Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p
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
54. Adequate ventilation and lighting; designated areas used.	p
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:

White gravy was in the refrigerator in a large container with the lid on it and it was 100F. Cook stated that she had cooked this 10 minutes earlier and was cooling it. I explained the code cooling requirements with her. The cook took the lid off and put this in a container of ice to cool rapidly. Left cooling handouts.

Footnote 2

Notes:

Kitchen RIC: milk 40F, potato salad 39F, sliced tomatoes 41F
Retail RIC: milk 40F, bacon 41F, hot dogs 40F
Pizza Prep RIC: sausage 42F

Footnote 3

Notes:

No date marked foods. The cook stated everything was made yesterday, or this morning that was in the refrigerator.