

KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

EQUIPMENT AND UTENSILS

Y N O A C R

10. Are all utensils and equipment constructed of materials suitable for their intended use and easily cleanable? Is the equipment designed and used in a manner that precludes contamination with lubricants, metal fragments, or other sources? Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas?

p " " " " "

11. Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?

p " " " " "

12. Are refrigerator/freezer units equipped with suitable thermometers?

" " " p " "

SANITARY FACILITIES AND CONTROLS

Y N O A C R

13. Is the water supply from an approved source and adequate in quantity for its intended uses?

p " " " " "

This item has Notes. See Footnote 2 at end of questionnaire.

14. Are the water temperatures and pressures maintained at suitable levels for its intended use?

p " " " " "

15. Is sewage disposed of through a public sewer system and/or an on site sewage disposal system that is operated and maintained according to applicable requirements?

p " " " " "

16. Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection?

p " " " " "

17. Are adequate toilet rooms provided, equipped and maintained clean and in good repair?

p " " " " "

Fail Notes | 21 CFR 110.37(d)(4) *Toilet rooms-must not open directly into processing areas [The unisex employee restroom door opens directly out into the processing area .]*

18. Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels?

p " " " " "

19. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?

p " " " " "

SANITARY OPERATIONS

Y N O A C R

20. Is the facility kept clean and in good physical repair?

p " " " " "

21. Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials?

p " " " " "

22. Are all areas maintained free of insects, rodents, birds and other pests?

p " " " " "

23. Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?

p " " " " "

24. Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination?

p " " " " "

25. Are clean utensils and portable equipment stored so as to protect them from splash, dust and other contamination?

p " " " " "

PROCESSES AND CONTROLS

Y N O A C R

26. Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination? Is the facility licensed?

p " " " " "

27. Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used?

p " " " " "

28. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth?

p " " " " "

29. Are packaging processes and materials adequate to prevent contamination?

p " " " " "

30. Are only approved food and/or color additives used?

p " " " " "

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PROCESSES AND CONTROLS	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 31. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life? | .. | .. | .. | p | .. | .. |
| 32. Are weighing and measuring practices adequate to ensure the declared quantity of contents? | p | .. | .. | .. | .. | .. |
| 33. Are labels of products covered during inspection in compliance (submit violative labels as exhibits)? | p | .. | .. | .. | .. | .. |
| 34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration? | p | .. | .. | .. | .. | .. |
| 35. Does firm have a HACCP Plan? | .. | .. | .. | p | .. | .. |

PERSONNEL	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 36. Are personnel with sores, infections, etc., restricted from handling food products? | p | .. | .. | .. | .. | .. |
| 37. Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food? | p | .. | .. | .. | .. | .. |
| 38. Do employees thoroughly wash hands as necessary? | .. | .. | p | .. | .. | .. |
| 39. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas? | p | .. | .. | .. | .. | .. |

TRANSPORTATION PRACTICES	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 40. Are food delivery vehicles clean and in good repair? | .. | .. | p | .. | .. | .. |
| 41. Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants? | p | .. | .. | .. | .. | .. |
| 42. Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified? | .. | .. | .. | p | .. | .. |

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Materials Distributed</i>	<i>Education Title # 21</i>	<i>FDA Registration Handout</i>
	<i>FDA Handout</i>	<i>F.I.R.S.T. Handout</i>
	<i>FDA Handout</i>	<i>Reportable Food Registry</i>

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Footnote 1

Notes:

Critical (Critical); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)

Footnote 2

Notes:

Atchison- Rural #6