

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
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	p	..
<i>Fail Notes</i> 3-202.15* CRITICAL - Package Integrity [1 #10 can of marinara sauce contained a sever dent along the bottom seam of can. (COS: Manager returned to Sysco.)]						
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	..
<i>Fail Notes</i> 3-302.11(A)(1)(a)* CRITICAL - Separation-Raw & raw RTE [WIC: Raw hamburger stored over ready to eat wine. (COS: Manager moved ready to eat products away from all raw products.)]						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(1)* CRITICAL - PHF Hot Holding->135°F [ST: White gravy 116.8 degrees F. (COS: Employee re-heated product.)]						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [MT: Turkey 47.1, Ham 48.1, Roast beef 55. (COS: Manager stated they were moved from the walk in cooler this morning so he moved them back to the walk in cooler to cool down.)]						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [RIC: 2 containers of milk opened on 10/8 and held greater than 24 hours without being dated. (COS Manager placed correct date on container.)]						
22. Time as a public health control: procedures and record.	p

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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. p

Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered. . . . p . . .

Chemical	Y N O A C R
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25. Food additives: approved and properly used. . . . p . . .

26. Toxic substances properly identified, stored and used. . . p . . . p . .

Fail Notes | 7-102.11* **CRITICAL - Common Name, Working Containers**
 [1 chemical spray bottle of a blue liquid did not have a common name on label. (COS: Manager stated he thought it might be water or window cleaner so discarded product.)]

Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan. p . . .

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

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 . . .

Fail Notes | 6-202.13(B)(1) **Insect control devices not above food prep area**
 [Establishment had a fly strip directly over open boxes of potatoes and a fly strip above the make table in kitchen.]

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 . . . p . .

Fail Notes | 3-304.12(C) **In-use utensil storage-on cleaned/sanitized surface**
 [2 knives stored in crack between make table and a prep table on a non clean and sanitized surface.]

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

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

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Proper Use of Utensils	Y N O A C R
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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

Fail Notes | 4-601.11(C) *Nonfood contact surfaces of equipment clean
[Sides, legs, and bottom and handles of shelving, tables, and grill
contained a build up of dirt and debris.]*

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

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

Fail Notes | 5-203.14* *CRITICAL - Backflow prevention device or air gap provided on
plumbing fixtures as required
[3-vat sink used for food prep without having an air gap.]*
5-205.15(B) *SWING - Plumbing system maintained in good repair
[(Non Critical) Bar 3-vat sink has a small leak on the faucet.]*

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

Fail Notes | 6-501.11 *Physical facilities maintained in good repair
[Holes in the walls and ceilings in the food prep, storage, and the
kitchen areas.]*
6-501.12(A) *Physical facilities clean
[Build up of food debris, dirt, trash, and grease along floors in the
kitchen and ware washing area.]*

54. Adequate ventilation and lighting; designated areas used. . . p

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed
food/utensils/equipment
[Light in kitchen ceiling does not have a protective cover.]*

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #22 Focus On Food Safety Manual (on the Website)*

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Footnote 1

Notes:

Cooking: Hamburger 181 degrees F.

Footnote 2

Notes:

ST: Corn 141, Beef 138, Beans 137; HH: Pasta and marinara sauce 135; HH2: Chili 117 re-heating 1 hour, Chicken noodle 171.

Footnote 3

Notes:

Sitting out: Cut tomato 37, Cut lettuce 37; MT: Sliced tomato 42, Prime rib 40, Corned beef 40,, Hamburger 40, Raw chicken 41; RIC1: Milk 36, Eggs 39, White gravy 41; Ice Bath: Mashed potato 129, Brown gravy 174 cooling 10 min; WIC: Cut lettuce 42, Turkey 38, Rice pilaf 40, Mexican rice 40.

