



# 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	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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.	..	..	..	p	..	..
26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..
<i>Fail Notes</i>   7-301.11(B)* <i>CRITICAL - Separation for Retail Sale-not above food, etc.</i> <i>[Observed Air Wik scented oil stored on perforated shelf above Tylenol and Theraflu products in the discount aisle. COS=manager moved products;]</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
28. Pasteurized eggs used where required.	..	..	..	p	..	..
29. Water and ice from approved source.	p	..	..	..	..	..

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Safe Food and Water	Y	N	O	A	C	R
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.	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.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	p	..
<i>Fail Notes</i>   6-404.11 <i>Distressed food segregated &amp; properly located away from food/utensils/equipment [Found 'walmart' sack in retail reach in freezer containing one Breyer's Cookies and Cream ice cream half gallon and one Oreo Good Humor bar. Both products were damaged and open and were being stored in the retail freezer for return to vendor. COS=manager moved damaged goods to a private freezer ]</i>						
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
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	..	..	..	..	..
50. Sewage and waste water properly disposed.	p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..
<i>Fail Notes</i>   5-501.17 <i>Receptacle in women's toilet room covered [Covered receptacle is not provided in women's restroom.]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..

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Physical Facilities
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Y   N   O   A   C   R

53. Physical facilities installed, maintained and clean.

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|-------------------|-------------|--|
| <i>Fail Notes</i> | 6-501.11    | <i>Physical facilities maintained in good repair</i><br><i>[Observed a 1/2" by 3" gap at the north door/floor junction of the overhead door at the loading dock.]</i>  |
|                   | 6-501.12(A) | <i>Physical facilities clean</i><br><i>[Area under shelving in food aisles has collected dust and food items. Shelving in the pet department has bird seed and pet food on the shelves and in the areas between and under the shelving.]</i> |
|                   | 6-501.16    | <i>Mops allowed to air dry after use</i><br><i>[Wet mop being stored in mop bucket and not allowed to air dry.]</i>  |

54. Adequate ventilation and lighting; designated areas used.

p   ..   ..   ..   ..   ..

Administrative/Other
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Y   N   O   A   C   R

55. Other violations

..   p   ..   ..   p   ..

- |                   |                  |   |
|-------------------|------------------|---|
| <i>Fail Notes</i> | 8-304.11(A)      | <i>Post the license in a location in the Food Establishment</i><br><i>[License was in the back office and not posted for public view. COS=manager posted license near entry]</i>  |
|                   | K.S.A. 65-657(b) | <i>Adulteration of drugs</i><br><i>[CRITICAL. Found ten boxes of Tylenol Sinus Congestion and Pain with an expiration date of 11/11 on the retail shelf. Found six boxes of Tylenol Allergy Mult-symptom with an expiration date of 11/11 on the retail shelf. COS=manager pulled from inventory and discarded]</i> |

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

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## **Footnote 1**

### **Notes:**

- 41 F packaged sliced ham in three door reach in cooler
- 43 F raw shell eggs in three door reach in cooler
- 41 F milk in three door reach in cooler