



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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<i>Fail Notes</i>	2-401.11* <b>CRITICAL - Eating, Drinking, or Using Tobacco</b> [An employee drink cup containing beverage and without a lid or straw was found in the area between the taco make table and drive through soda fountain. COS=educated and removed]
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5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
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Preventing Contamination by Hands	Y	N	O	A	C	R
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6. Hands clean and properly washed.	p	..	..	..	..	..
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7. No bare hand contact with RTE foods or approved alternate method properly followed.	p	..	..	..	..	..
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8. Adequate handwashing facilities supplied and accessible.	p	..	..	..	..	..
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Approved Source	Y	N	O	A	C	R
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9. Food obtained from approved source.	p	..	..	..	..	..
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10. Food received at proper temperature.	..	..	p	..	..	..
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11. Food in good condition, safe and unadulterated.	p	..	..	..	..	..
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12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..
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Protection from Contamination	Y	N	O	A	C	R
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13. Food separated and protected.	p	..	..	..	..	..
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14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..
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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures.	p	..	..	..	..	..
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***This item has Notes. See Footnote 1 at end of questionnaire.***

17. Proper reheating procedures for hot holding.	p	..	..	..	..	..
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18. Proper cooling time and temperatures.	p	..	..	..	..	..
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19. Proper hot holding temperatures.	p	..	..	..	..	..
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***This item has Notes. See Footnote 2 at end of questionnaire.***

20. Proper cold holding temperatures.	p	..	..	..	..	..
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***This item has Notes. See Footnote 3 at end of questionnaire.***

21. Proper date marking and disposition.	p	..	..	..	..	..
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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	..	..
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Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	..	..	p	..	..	..
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26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..
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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..
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GOOD RETAIL PRACTICES
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	Y	N	O	A	C	R
<b>Safe Food and Water</b>						
28. Pasteurized eggs used where required.	..	..	..	p	..	..
29. Water and ice from approved source.	p	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	..	p	..	..
<b>Food Temperature Control</b>						
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	..	..	..	..	..
<b>Food Identification</b>						
35. Food properly labeled; original container.	p	..	..	..	..	..
<b>Prevention of Food Contamination</b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
40. Washing fruits and vegetables.	..	..	..	p	..	..
<b>Proper Use of Utensils</b>						
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	..	..	..	..	..
<b>Utensils, Equipment and Vending</b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
47. Non-food contact surfaces clean.	..	p	..	..	..	..
<i>Fail Notes</i>   4-601.11(C) <i>Nonfood contact surfaces of equipment clean</i> <i>[The area around the soda nozzles of the self service fountain has an accumulation of syrup and mold growth. An accumulation of grease was noted on the sides of the pressure cookers as well as on the legs of the fryer unit.]</i>						
<b>Physical Facilities</b>						
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
50. Sewage and waste water properly disposed.	p	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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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    ..    ..    ..    ..

<i>Fail Notes</i>	6-501.11	<i>Physical facilities maintained in good repair [The food prep area has many broken and/or missing floor tiles.]</i>
	6-501.12(A)	<i>Physical facilities clean [Food debris was found under equipment in the food prep area, on the floor of the walk in cooler, and collecting in the floor drains.]</i>

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

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

<i>Fail Notes</i>	8-304.11(A)	<i>Post the license in a location in the Food Establishment [The license was not posted for public viewing. COS=posted license]</i>
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EDUCATIONAL MATERIALS
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>
	<i>Education Title #25</i>	<i>Handwashing</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

209 F chicken fresh from fryer

## **Footnote 2**

### **Notes:**

161 F original chicken in hold cabinet  
167 F crispy chicken in hold cabinet  
168 F mashed potatoes in hold cabinet  
141 F mashed potatoes in steam table  
156 F green beans in steam table  
135 F chicken in heated display  
184 F taco meat in steam table  
174 F rice in steam table

## **Footnote 3**

### **Notes:**

37 F coleslaw in reach in cooler  
39 F coleslaw in make table  
41 F shredded lettuce in make table  
42 F diced tomatoes in make table  
37 F diced tomatoes in walk in cooler

## **Footnote 4**

### **Notes:**

200 parts per million quaternary ammonium concentration in sanitizer bucket

## **Footnote 5**

### **Notes:**

200 parts per million quaternary ammonium concentration at three vat