



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
<b>Good Hygienic Practices</b>							
<i>Fail Notes</i>   2-401.11* <b>CRITICAL - Eating, Drinking, or Using Tobacco</b> [A drink cup with a sip lid and containing beverage was found on the food prep table. COS=clean sanitize cup and lid, use straw, move away from food]							
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
<b>Preventing Contamination by Hands</b>							
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	..	..	..	..	..
<b>Approved Source</b>							
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	..	..
<b>Protection from Contamination</b>							
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	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>							
16. Proper cooking time and temperatures.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>							
17. Proper reheating procedures for hot holding.		p	..	..	..	..	..
18. Proper cooling time and temperatures.		..	..	..	p	..	..
19. Proper hot holding temperatures.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>							
20. Proper cold holding temperatures.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>							
21. Proper date marking and disposition.		p	..	..	..	..	..
22. Time as a public health control: procedures and record.		..	..	..	p	..	..
<b>Consumer Advisory</b>							
23. Consumer advisory provided for raw or undercooked foods.		..	..	..	p	..	..
<b>Highly Susceptible Populations</b>							
24. Pasteurized foods used; prohibited foods not offered.		..	..	..	p	..	..
<b>Chemical</b>							
25. Food additives: approved and properly used.		..	..	p	..	..	..
26. Toxic substances properly identified, stored and used.		..	p	..	..	p	..
<i>Fail Notes</i>   7-102.11* <b>CRITICAL - Common Name, Working Containers</b> [A chemical spray bottle containing a blue liquid was found without labeling. COS=product identified as all-purpose cleaner and labeled appropriately]							

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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	..	..	..	..	..
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	..	..	..	..	..
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	..	..	p	..
<i>Fail Notes</i>   4-202.11(A)(2)* <i>CRITICAL - Food-contact surface cleanability-free of imperfections</i> <i>[Two spatulas were found with rough, torn working edges in the clean utensil drawer. COS=manager discarded]</i>						
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 4 at end of questionnaire.</i></b>						
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	..	..	..	..	..

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Physical Facilities	Y	N	O	A	C	R
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      p

<i>Material Distributed</i>	<i>Education Title #04    No Bare-Hand Contact</i>
	<i>Education Title #25    Handwashing</i>
	<i>Education Title #42    Daily Self-Inspection Checklist</i>

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## **Footnote 1**

### **Notes:**

176 F pepperoni pizza from oven

## **Footnote 2**

### **Notes:**

148 F sausage pizza in display

152 F sausage breakfast croissant in display

190 F sausage gravy in steam table

## **Footnote 3**

### **Notes:**

41 F sausage crumbles in pizza make table

41 F sliced ham in pizza make table

39 F sliced tomatoes in sandwich make table

39 F shredded lettuce in sandwich make table

39 F sliced turkey in sandwich make table

38 F smoked ham slices in walk in cooler

41 F chuckwagon sandwich in eight door reach in cooler

41 F milk in eight door reach in cooler

## **Footnote 4**

### **Notes:**

200 parts per million quaternary ammonium concentration at three vat