



# 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  | .. | .. | .. | .. |
| <i>Fail Notes</i>   4-602.11(E)(4)(b)   <i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [The ice chute of the Pepsi fountain has mold growth on the interior surface.]</i>   |    |    |    |    |    |    |
| 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  | .. | .. | .. | .. | .. |
| <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  | .. | .. | p  | .. |
| <i>Fail Notes</i>   3-501.18(A)(2)*   <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Opened packages of ham, bologna, roast beef, and salami were found without date marking in the deli reach in display cooler. COS=manager identified open dates and date marked packages appropriately]</i> |    |    |    |    |    |    |
| 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  | .. | .. | .. | .. | .. |
| Conformance with Approved Procedures  | Y  | N  | O  | A  | C  | R  |

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|                                      |   |   |   |   |   |   |
|--------------------------------------|---|---|---|---|---|---|
| Conformance with Approved Procedures | Y | N | O | A | C | R |
|--------------------------------------|---|---|---|---|---|---|

27. Compliance with variance, specialized process and HACCP plan.      .. .. . p .. ..

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| GOOD RETAIL PRACTICES |
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|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| 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 .. . p ..

*Fail Notes* | 3-302.12 *Food storage containers identified with common name of food [The sugar bulk container was not labeled. COS=manager labeled container]*

|                                  |   |   |   |   |   |   |
|----------------------------------|---|---|---|---|---|---|
| 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 .. . p ..

*Fail Notes* | 3-304.12(B) *In-use utensil storage(non-PHF)-handles above food [The scoop used to dispense sugar was found stored in the bulk container with the handle in contact with the sugar. COS=moved]*

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 .. .. . .. ..

***This item has Notes. See Footnote 4 at end of questionnaire.***

47. Non-food contact surfaces clean.      .. p .. . .. ..

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|                                 |   |   |   |   |   |   |
|---------------------------------|---|---|---|---|---|---|
| Utensils, Equipment and Vending | Y | N | O | A | C | R |
|---------------------------------|---|---|---|---|---|---|

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|-------------------|-------------|--|
| <i>Fail Notes</i> | 4-601.11(C) | <i>Nonfood contact surfaces of equipment clean<br/>[The area behind the soda nozzles of the Pepsi fountain has an accumulation of syrup on the surface.]</i> |
|-------------------|-------------|--|

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Physical Facilities | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

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| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
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| 49. Plumbing installed; proper backflow devices. | .. | p | .. | .. | p | .. |
|--|----|---|----|----|---|----|

|                   |           |   |
|-------------------|-----------|---|
| <i>Fail Notes</i> | 5-203.14* | <i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required<br/>[A hose was attached to the hose bibb of the service sink and did not have a backflow prevention device installed. COS=disconnected hose<br/><br/>A hose was attached to a hose bibb in the south shop bay without a backflow prevention device installed in line. COS=disconnected hose]</i> |
|-------------------|-----------|---|

|   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

|  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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|--|---|----|----|----|----|----|
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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|--|----|---|----|----|----|----|
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |
|--|----|---|----|----|----|----|

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|-------------------|---------------|--|
| <i>Fail Notes</i> | 6-101.11(A)() | <i>Materials for floors/walls/ceilings smooth, durable, &amp; easily cleanable under normal use<br/>[The floor and walls of the smoker prep trailer are unfinished plywood and are not smooth nor easily cleanable.]</i> |
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|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

|                      |   |   |   |   |   |   |
|----------------------|---|---|---|---|---|---|
| Administrative/Other | Y | N | O | A | C | R |
|----------------------|---|---|---|---|---|---|

|                      |   |    |    |    |    |    |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

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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    No Bare-Hand Contact</i> |
|                             | <i>Education Title #07    Corrective Actions</i>   |
|                             | <i>Education Title #08    Date Marking</i>         |
|                             | <i>Education Title #25    Handwashing</i>          |

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## **Footnote 1**

### **Notes:**

168 F egg from grill  
175 F sausage patty from grill

## **Footnote 2**

### **Notes:**

154 sausage gravy in crock

## **Footnote 3**

### **Notes:**

38 F milk in Pepsi reach in cooler  
41 F ham in ice bath by grill  
41 F pre-cooked sausage in ice bath by grill  
40 F sliced ham in deli reach in display  
39 F ambient air in Crosley reach in cooler inside smoker prep trailer

## **Footnote 4**

### **Notes:**

50 parts per million chlorine at the three vat