



# 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	..	..	..	..	..
<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	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 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	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..
<b>GOOD RETAIL PRACTICES</b>						
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

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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	..	..	..	..			
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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	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>									
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	..	..	..	..	..			
<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	..	..	p	..			
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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	..	..	..	..	..			



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## **Footnote 1**

**Notes:**

209 F chicken wing from fryer

## **Footnote 2**

**Notes:**

41 F shredded lettuce in make table

40 F commercially prepared chili in walk in cooler

41 F prepared on site ranch dressing

## **Footnote 3**

**Notes:**

50 parts per million chlorine in wiping cloth bucket

## **Footnote 4**

**Notes:**

50 parts per million chlorine at three vat sink

