



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands		Y	N	O	A	C	R
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|--|---|----|----|----|----|----|----|
| 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
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|--|----|----|----|----|----|----|----|
| 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
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|---|---|----|----|----|----|----|----|
| 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
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|--|---|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |   |    |    |    |    |    |    |
| 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 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 | .. | .. | .. | .. | .. | .. |

Consumer Advisory		Y	N	O	A	C	R
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|--|----|----|----|---|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. | .. |
|--|----|----|----|---|----|----|----|

Highly Susceptible Populations		Y	N	O	A	C	R
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|---|----|----|----|---|----|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. | .. |
|---|----|----|----|---|----|----|----|

Chemical		Y	N	O	A	C	R
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|--|----|----|----|----|----|----|----|
| 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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|---|----|----|----|---|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. | .. |
|---|----|----|----|---|----|----|----|

GOOD RETAIL PRACTICES
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Safe Food and Water		Y	N	O	A	C	R
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|---|----|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required.                 | .. | .. | .. | p  | .. | .. | .. |
| 29. Water and ice from approved source.                   | p  | .. | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p  | .. | .. | .. |

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	Y	N	O	A	C	R
<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	..	..	..	..
<i>Fail Notes</i>   3-305.11(A)(3)   <i>Food stored 6" above floor [Six cases of potato salad were observed stored on the floor of the walk in cooler. Six cases of breakfast pizzas, three cases of tater gems, and three cases of beef were observed stored on the floor of the walk in freezer.]</i>						
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-304.14(B)(1)   <i>Wet wiping cloths stored in sanitizer [Wet wiping cloths were observed laying on top of the prep tables and were not stored in sanitizer. COS=sanitizer solution was prepared for wiping cloth storage]</i>						
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	..	..	..	..
<i>Fail Notes</i>   4-903.11(A)(3)   <i>Equipment/utensil/linen storage-6" above floor [Six cases of foam dinner plates and one case of sandwich papers were observed stored on the floor of the back stock area.]</i>						
4-904.11(A)   <i>Food-/lip-contact surfaces of utensils/single-service articles protected from contamination [Plastic forks and spoons were observed stored with the lip contact surfaces up at the a la carte serving line. COS=educated, staff inverted]</i>						
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	..	..	p	..
<i>Fail Notes</i>   4-202.11(A)(1)*   <i>CRITICAL - Food-contact surface cleanability-smooth [Two metal spoons having rusted and pitted food contact surfaces were found in the clean utensil drawer. COS=manager discarded]</i>						

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-202.11(A)(2)* <i>CRITICAL - Food-contact surface cleanability-free of imperfections [Four silicone spatulas having cracks at the flex points and rough, worn edges were found in the clean utensil drawer. COS=manager discarded]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	p	..	..	..	..	..
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46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
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***This item has Notes. See Footnote 5 at end of questionnaire.***

47. Non-food contact surfaces clean.	p	..	..	..	..	..
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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	..
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<i>Fail Notes</i>	5-202.13* <i>CRITICAL - Air gap provided between water supply inlet &amp; flood level rim of plumbing fixture [The spray nozzle at the prewash station in the culinary arts kitchen was found hanging four inches below the flood rim of the basin. COS=maintenance inverted spring to attain a height of six inches above the flood rim of basin]</i>
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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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>	6-501.11 <i>Physical facilities maintained in good repair [One ceiling tile is missing from above the Groen steam table.]</i>
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	..	p	..	..	..	..
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<i>Fail Notes</i>	8-304.11(A) <i>Post the license in a location in the Food Establishment [The license is not posted for public viewing.]</i>
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EDUCATIONAL MATERIALS
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The following educational materials were provided p

<i>Material Distributed</i>	<table border="0" style="width: 100%;"> <tr> <td style="width: 30%;"><i>Education Title #04</i></td> <td><i>No Bare-Hand Contact</i></td> </tr> <tr> <td><i>Education Title #25</i></td> <td><i>Handwashing</i></td> </tr> </table>	<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>	<i>Education Title #25</i>	<i>Handwashing</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

199 F ground beef from Groen steam table

## **Footnote 2**

### **Notes:**

207 F green beans from stove top

204 F chicken nuggets from oven

## **Footnote 3**

### **Notes:**

40 F ham in walk in cooler

41 F milk in Beverage Air chest cooler

40 F milk in Beverage Air chest cooler 2

41 F shredded lettuce in True reach in cooler

40 F diced ham in True reach in cooler

40 F beef noodles in McCall reach in cooler

40 F lettuce salad in True reach in cooler on service line

41 F milk in Beverage Air chest cooler at a la carte line

35 F deli wrap sandwich in True reach in cooler at a la carte line

## **Footnote 4**

### **Notes:**

200 parts per million quaternary ammonium in wiping cloth bucket

## **Footnote 5**

### **Notes:**

173 F maximum dishwasher temperature recorded

200 parts per million quaternary ammonium at three vat sink