

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
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
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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	p	..

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [A chemical spray bottle containing a clear liquid was found without labeling on a counter by the prep sink. COS=employee identified contents as sanitizer and labeled appropriately]</i>
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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

GOOD RETAIL PRACTICES

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

Food Temperature Control	Y	N	O	A	C	R
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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
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35. Food properly labeled; original container. p

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present. p

37. Contamination prevented during food preparation, storage and display. .. p

<i>Fail Notes</i>	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i> <i>[Cases of chicken breasts were found stored on the floor of the walk in freezer. Five stacks of cases of canned pork and beans were found stored on the floor of the detention classroom.]</i>
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38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

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

40. Washing fruits and vegetables. p

Proper Use of Utensils	Y	N	O	A	C	R
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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
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items p

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items .. p

<i>Fail Notes</i>	4-501.11(B)	<i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.</i> <i>[The door seal on the walk in freezer is damaged and not sealing properly.]</i>
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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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
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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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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	p	..
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<i>Fail Notes</i>	K.S.A. 65-689(a)	<i>It shall be unlawful for any person to engage in the business of conducting a food establishment or food processing plant unless such person shall have in effect a valid license therefor issued by the secretary. [The establishment has been operating without a license since 8/14/13. COS=owner sent application/fees to Topeka office on 10/9/13.]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided

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Footnote 1

Notes:

191 F chicken nuggets from oven

Footnote 2

Notes:

175 F hamburger in warmer
168 F sweet and sour sauce in steam table
164 F hamburger in steam table
180 F broccoli in steam table
159 F pizza in warmer
176 F diced chicken in steam table
181 F rice in steam table
188 F green beans in steam table

Footnote 3

Notes:

38 F shredded lettuce in Hobart reach in cooler
34 F milk in Beverage Air reach in cooler
42 F shredded lettuce on salad bar
41 F grilled chicken on salad bar
42 F shredded lettuce on salad bar 2
40 F cooked green beans in walk in cooler
39 F cheese sauce in walk in cooler

Footnote 4

Notes:

200 parts per million quaternary ammonium in wiping cloth bucket

Footnote 5

Notes:

167.7 F maximum dishwasher temperature recorded