

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Good Hygienic Practices | Y N O A C R |
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| 4. Proper eating, tasting, drinking, or tobacco use | p " " " " " |
| 5. No discharge from eyes, nose and mouth. | p " " " " " |

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| 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 " " " " " |

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| 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 " " |

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| 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 " " " " " |

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| Potentially Hazardous Food Time/Temperature | Y N O A C R |
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| 16. Proper cooking time and temperatures. | " " p " " " |
| 17. Proper reheating procedures for hot holding. | p " " " " " |
| 18. Proper cooling time and temperatures. | " " p " " " |
| 19. Proper hot holding temperatures. | p " " " " " |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | |
| 20. Proper cold holding temperatures. | p " " " " " |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | |
| 21. Proper date marking and disposition. | p " " " " " |
| 22. Time as a public health control: procedures and record. | p " " " " " |

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| Consumer Advisory | Y N O A C R |
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| 23. Consumer advisory provided for raw or undercooked foods. | " " " p " " |
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| Highly Susceptible Populations | Y N O A C R |
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| 24. Pasteurized foods used; prohibited foods not offered. | " " " p " " |
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| 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 " " " " " |

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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 " " |
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| 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 " " |
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| | Y | N | O | A | C | R |
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| Safe Food and Water | | | | | | |
| 29. Water and ice from approved source. | p | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p | .. | .. |
| Food Temperature Control | | | | | | |
| 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 | | | | | | |
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |
| Prevention of Food Contamination | | | | | | |
| 36. Insects, rodents and animals not present. | p | .. | .. | .. | .. | .. |
| 37. Contamination prevented during food preparation, storage and display. | .. | p | .. | .. | .. | .. |
| <div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 85%; font-size: small;"> 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. [Several cases of beef, potato wedges, and pizza were observed stored on the floor of the walk in freezer.]</i> </div> </div> | | | | | | |
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | p | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. |
| Proper Use of Utensils | | | | | | |
| 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 | | | | | | |
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | .. | p | .. | .. | p | .. |
| <div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 85%; font-size: small;"> 4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [One rubber spatula was found having a cracked flex point stored in the clean utensil drawer. COS=employee discarded]</i> </div> </div> | | | | | | |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | p | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |
| <div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 85%; font-size: small;"> 4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Mold growth was observed on the fan guards in the walk in cooler.]</i> </div> </div> | | | | | | |

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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 | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. |
| <div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 10px; margin-right: 10px;"> <i>Fail Notes</i> </div> <div> <p style="margin: 0;">6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair.</i></p> <p style="margin: 0;"><i>[The roof was observed leaking rain water between the salad prep table and ovens during the inspection. Two ceiling tiles below the leak were stained from previous rain storms.]</i></p> </div> </div> | | | | | | |
| 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 ..

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Footnote 1

Notes:

144 F pizza in True warmer
136 F hamburger in True warmer

Footnote 2

Notes:

40 F butter McCall reach in cooler
42 F shredded lettuce in walk in cooler
41 F sour cream in walk in cooler
39 F milk in Beverage Air chest cooler
40 F cottage cheese in True reach in cooler
41 F diced ham in True reach in cooler
41 F milk in Beverage Air chest cooler 2
40 F milk in Beverage Air chest cooler 3
38 F ham in True reach in cooler

Footnote 3

Notes:

173.9 F maximum dishwasher temperature recorded