

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 |

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 |

This item has Notes. See Footnote 1 at end of questionnaire.

Fail Notes	5-204.11(A)* <i>CRITICAL - Handsink Location-food prep, etc. [There is no easily accessible handsink for areas on the east and south sides of the kitchen]</i>
5-205.11(B)	<i>Handsink use prohibition [Kitchen staff were observed dumping ice into the handsink at the front of the kitchen.]</i>

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 | | |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding: 2px; vertical-align: top;">Fail Notes</td> <td style="padding: 2px;">3-302.11(A)(1)(a)* <i>CRITICAL - Separation-Raw & raw RTE
[Raw shell eggs, stored above raw pasteurized Easy Egg liquid product COS: raw shell eggs were moved]</i></td> </tr> </table> | Fail Notes | 3-302.11(A)(1)(a)* <i>CRITICAL - Separation-Raw & raw RTE
[Raw shell eggs, stored above raw pasteurized Easy Egg liquid product COS: raw shell eggs were moved]</i> | |
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[Raw shell eggs, stored above raw pasteurized Easy Egg liquid product COS: raw shell eggs were moved]</i> | | |
| 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 |
| 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 p .. |

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes	3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F [In rear refrigerator (bakery area): sliced ham was found with an internal temperature of 46.2F, PIC stated that ham had been in RIC since approximately 8:30. Ambient temperature of RIC was 44.8F. Temperature logs are kept and ambient temperature of RIC at 8A day of inspection was 34F. COS: employees were instructed to take items needed from RIC and place them on ice so door to RIC would remain closed. PIC stated that ambient temperature of RIC rises during busy times of the day due to excessive opening and closing]</i>
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| 21. Proper date marking and disposition. | .. p p .. |
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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.18(A)(1)*	<i>CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [In WIC: stainless steel pan of refried beans was found with a date mark of 10/10/12 COS: refried beans were thrown in trash]</i>
	3-501.18(A)(2)*	<i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [In WIC: stainless steel pan of Boursin Sauce made with Boursin cheese was found with no date mark COS: product was thrown in trash]</i>

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 . . . p . .

<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers [Working spray container of yellow liquid found with no common name label, PIC stated that the yellow liquid was degreaser COS: container was labeled degreaser]</i>
	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc. [Containers of Ecolab Stainless Steel cleaner and spray bottle of what the PIC stated was degreaser stored above stack of clean aprons COS: aprons were moved]</i>

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 . .

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; 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

This item has Notes. See Footnote 3 at end of questionnaire.

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Prevention of Food Contamination	Y N O A C R
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40. Washing fruits and vegetables. p
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Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.	p
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42. Utensils, equipment and linens: properly stored, dried and handled.	p
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43. Single-use and single-service articles: properly used.	p
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44. Gloves used properly.	p
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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- Critical items	p
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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 4 at end of questionnaire.

47. Non-food contact surfaces clean.	.. p
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<i>Fail Notes</i>	4-601.11(C)	<i>Nonfood contact surfaces of equipment clean [Side of east ice machine found with excessive calcium, lime and rust build-up. Overhead fans in dairy and cooked product WIC found with excessive dirt and debris build-up]</i>
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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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<i>Fail Notes</i>	5-501.17	<i>Receptacle in women's toilet room covered [No covered receptacle provided in unisex toilet room]</i>
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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>	6-501.12(A)	<i>Physical facilities clean [Storage room, utility rooms found with excessive cobwebs]</i>
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54. Adequate ventilation and lighting; designated areas used.	.. p
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<i>Fail Notes</i>	6-303.11()	<i>Lighting intensity adequate in food prep, storage & service areas [All WIC are very dimly lit, lighting is present but not sufficient in number or capacity]</i>
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Administrative/Other	Y N O A C R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>	
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>	

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Footnote 1

Notes:

Handsink in front of kitchen is large and looks to be a dump sink, although a handwash sticker designates it as a handwash sink only.

Footnote 2

Notes:

Breakfast Buffet:
Scrambled Eggs: 187.5F
Ham: 160.1F

Footnote 3

Notes:

Sanitizer bucket: 100PPM Quat

Footnote 4

Notes:

Warewash machine using temperature as sanitizing agent: 168.1F

