



# 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	..	..	..	..
<i>Fail Notes</i>   5-205.11(A) <i>Handsink Accessible</i> [In southwest corner of kitchen; handsink blocked by pallets of food]						
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	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(2)* <b>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</b> [In WIC: open bag of spinach leaves found with no date marking, PIC stated that bag of spinach leaves had been opened the previous day at 10A to prepare salads COS: bag of spinach leaves was dated]						
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	..	..	..	..	..

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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
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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   ..   ..   ..   ..   ..

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

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 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-  
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   ..   ..   ..   ..   ..

***This item has Notes. See Footnote 5 at end of questionnaire.***

47. Non-food contact surfaces clean.      p   ..   ..   ..   ..   ..

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   ..   ..   ..   ..   ..

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Physical Facilities	Y	N	O	A	C	R
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	..	..	..	..	..
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      p

*Material Distributed | Education Title #08    Date Marking*

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## **Footnote 1**

### **Notes:**

Serving Line:  
Turkey: 176.1F  
Mashed Potatoes: 165.8F  
Gravy: 161.0F  
Beef Gravy: 169.7F  
Turkey: 170.9F  
Mashed potatoes: 179.8F

## **Footnote 2**

### **Notes:**

WIC: thinned ranch dressing: 38.6F  
spinach salad: 39.9F

RIC: 40.3F  
RIC: 39.9F  
RIC: 39.8F  
RIC: 40.1F

NOTE: all RICs contained only salad toppings that had been prepared at approximately 11A, per PIC. All salad toppings were still in the process of recooling and all were out of temperature

## **Footnote 3**

### **Notes:**

Cooked spaghetti observed thawing in WIC

## **Footnote 4**

### **Notes:**

Sanitizer Bucket: 10PPM  
Sanitizer Bucket: 10PPM

## **Footnote 5**

### **Notes:**

Warewash machine: 182.3F