

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 deli beside 3 vat sink: handsink found with trash container stored in front of it making is difficult to access]						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [In Retail RIC: Prepackaged bags of lettuce found cold holding at 49.9F, 47.6F, 48.0F, 47.8F, 45.9F, 49.0F, 44.8F; IN same case: prepackaged bags of Shredded Collard Greens with Smokey Bacon Butter found cold holding with internal temperatures of 48.8F, 45.7F, 45.0F, 43.1F PIC stated that actual temperatures had not been taken since previous day at 3 PM COS: all out of temperature products were discarded in dumpster]						
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

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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> 7-301.11(B)* <i>CRITICAL - Separation for Retail Sale-not above food, etc. [In stock room: Visine Irritation relief (liquid) and EOS hand lotion stored above RTE Trident Splash chewing gum and Twix candy bars COS: Visine and hand lotion were moved]</i>						

Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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
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
35. Food properly labeled; original container.	..	p
<i>Fail Notes</i> 3-302.12 <i>Food storage containers identified with common name of food [In bakery: three containers of what PIC stated were bakery ingredients found with no common name of product COS: containers were labeled with common name of product: Sesame Seeds, Multi-mix topping (herbs, black and white sesame seeds and black pepper) and Garlic]</i>						

Prevention of Food Contamination	Y	N	O	A	C	R
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 [In dairy WIC: 4 pack of ready to drink margarita bottles stored directly on floor in WIC]</i>						
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.	p

Proper Use of Utensils	Y	N	O	A	C	R
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
	Y	N	O	A	C	R

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Footnote 1

Notes:

Fried Chicken: 171.9F
Chicken Wings: 205.4F

Footnote 2

Notes:

Fried CHicken: 146.6F
Egg Roll: 170.4F
BBQ CHicken: 180.0F
macaroni and cheese: 160.2F
Mashed potatoes: 157.7F

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Footnote 3

Notes:

In Deli RIC:

Red Potato Salad: 34.59F

Pasta Salad: 36.2F

Smoked Cheddar Cheese: 33.6F

Partial Turkey Breast: 38.5F

Partial Ham: 30.3F

WIC: Seafood Salad: 41.2F

Cut Tomatoes: 38.7F

Cut Leaf Lettuce: 42.0F

Produce WIC: Lettuce (Whole Head): 41.4F

RTE Meat WIC: 31.2F

Dairy WIC: Organic Milk: 35.9F; Whole Milk: 34.6F

Retail RICs:

raw shell egg: 39.9F

Biscuits: 42.1F

Chobani Greek Yogurt: 39.2F

Sour Cream: 35.1F

Silk Milk: 37.1F

Cream Cheese: 40.4F

Egg Nog: 39.9F

Packaged Ham: 39.2F

Cream Cheese: 43.3F

Double Glazed Ham (whole): 41.3F

Ham Steak: 41.3F

Sams Double Glazed Ham (half): 41.9F

Paula Dean Ham: 41.6F

Sliced Meat: 35.1F

Lunchable: 41.2F

Ball Park Frank: 39.6F

Raw Bacon: 38.8F

Lloyd's BBQ Pork: 35.3F

Pork Roast: 35.3F

Ground Chuck: 35.6F

Smithfield Honey Ham: 34.1F

Vanilla Cake: 35.6F

Premade Philly Cheesesteak: 36.6F

Premade Uncooked Pizza: 43.2F

Premade Roast Beef Sandwich: 43.3F

Blue Cheese: 37.9F

Cesar Salad: 42.6F

Extra Firm Tofu: 42.8F

Azumaya Tofu: 42.1F

Buttermilk Ranch: 42.1F

Footnote 4

Notes:

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8 cans of pre-mixed Enfamil Infant Formula found with expiration date of 1NOV12 COS: cans of formula were voluntarily removed from retail sale