



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands	Y	N	O	A	C	R									
6. Hands clean and properly washed.	..	p	..	..	p	..									
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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	..	..	..	..	..									
11. Food in good condition, safe and unadulterated.	p	..	..	..	..	..									
10. Food received at proper temperature.	..	..	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	..	..	p	..									
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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	..	..	..	..	..									
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>															
17. Proper reheating procedures for hot holding.	p	..	..	..	..	..									
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18. Proper cooling time and temperatures.	..	..	p	..	..	..									
19. Proper hot holding temperatures.	p	..	..	..	..	..									
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20. Proper cold holding temperatures.	..	p	..	..	p	..									
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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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*Fail Notes* | 3-501.18(A)(2)\* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**  
 [Walk in cooler(WIC), open bag of shredded lettuce not marked with date opened.COS-dated]

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 .. .. .

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

<b>GOOD RETAIL PRACTICES</b>
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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 .. . p ..

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

*Fail Notes* | 3-304.14(B)(1) **Wet wiping cloths stored in sanitizer**  
 [Wet wiping cloth stored on counter by drive-thru. COS-put in sanitizer]

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 .. .. .

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Proper Use of Utensils	Y   N   O   A   C   R
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- |  |                            |
|--|----------------------------|
| 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-<br>Critical items     | p   ..   ..   ..   ..   .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>non-critical items | p   ..   ..   ..   ..   .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.   | ..   p   ..   ..   p   ..  |

*Fail Notes* | 4-501.116   *Concentration of sanitizer solution determined by use of test kit*  
*[Concentration of quat sanitizer was not determined by use of a test kit.]*

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|--------------------------------------|----------------------------|
| 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   ..   ..   ..   ..   .. |
| 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
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|----------------------|----------------------------|
| 55. Other violations | p   ..   ..   ..   ..   .. |
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #37</i>	<i>Manual Dishwashing Procedures Sign</i>

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## **Footnote 1**

### **Notes:**

Grill: eggs 180, chicken 17, burger 174  
Fryer: chicken nuggets 197

## **Footnote 2**

### **Notes:**

Grill: sausage 165

## **Footnote 3**

### **Notes:**

Hot holding: gravy 166 and 165, hash brown 162, burrito 145, gravy 148, egg patty 141, sausage 144

## **Footnote 4**

### **Notes:**

Reach in cooler(RIC): tomato 30, lettuce 36  
Traulsen RIC: eggs 40, egg patty 34  
RIC under counter: breakfast burrito 38, gravy 38  
RIC: milk 35  
Creamer dispenser: 41 and 43  
Ice cream 39  
Glass RIC: milk 34  
Beverage Air RIC: salad 41  
Walk in cooler: yogurt 27, milk 29, eggs 24

## **Footnote 5**

### **Notes:**

Wiping cloth quat sanitizer solution at 200ppm