

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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Fail Notes | 2-401.11* **CRITICAL - Eating, Drinking, or Using Tobacco**
[Two open employee drinks on counter in bar. Corrected on site(COS)]

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 .. . p ..

Fail Notes | 2-301.14(G)* **CRITICAL - When to Wash Hands - Between working with raw food and ready-to-eat food**
[Cook with gloved hands, cracked raw shell eggs and then handled bun for hotdogs without changing gloves and washing hands. COS-educated]

7. No bare hand contact with RTE foods or approved alternate method properly followed. .. p .. . p ..

Fail Notes | 3-301.11(B)* **CRITICAL - No BHC w/ RTE food**
[Cook handled lettuce, tomato, and cheese for sandwich with bare hands. COS-educated]

8. Adequate handwashing facilities supplied and accessible. p

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 .. . p ..

Fail Notes | 3-302.11(A)(1)(b)* **CRITICAL - Separation-Raw & cooked RTE**
[Make table(MT), plate of raw ground buffalo stored on shelf above commercially prepared hotdogs. COS-moved buffalo to bottom shelf. Walk in cooler(WIC), raw ground sausage stored on shelf above commercially prepared diced chicken and prepared on site ham salad. COS-moved sausage]

3-302.11(A)(2)(b)* **CRITICAL - Species Separation-separation in equipment**
[WIC, pan of raw chicken stored on shelf above raw ground beef. COS-moved chicken]

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

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

17. Proper reheating procedures for hot holding. p .. .

18. Proper cooling time and temperatures. p

19. Proper hot holding temperatures. p

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

20. Proper cold holding temperatures. .. p .. . p ..

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

Fail Notes | 3-501.16(A)(2)(a)* **CRITICAL - PHF Cold Holding-<41°F**
[Butter in container by steam table at 76. COS-chef choose to discard. Flinthills RIC, yogurt at 48, milk 45, butter at 46. COS-voluntary destruction.]

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Prevention of Food Contamination	Y	N	O	A	C	R
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Fail Notes | 3-304.14(B)(1) *Wet wiping cloths stored in sanitizer [Concentration of quat sanitizer in wiping cloth bucket by MT at 100ppm.]*

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 p ..

Fail Notes | 3-304.15(A) *Single-use gloves only used for one task [Gloves used to handle raw eggs and then used to handle ready to eat buns.]*

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 4 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

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>
	<i>Education Title #33</i>	<i>Refrigeration Temperature Log</i>

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Footnote 1

Notes:

Grill: burger 182

Footnote 2

Notes:

Steam table: chicken noodle soup 154, chicken 166
Hot holding in bar: chicken noodle soup 157

Footnote 3

Notes:

MT: lettuce 41, tomato 49(cooling), cottage cheese 37, egg salad 38, sprouts 39, ham 40
Glass Reach in cooler(RIC) by wait station: milk 41
Walk in cooler(WIC): cantaloupe 36, half and half 38
WIC downstairs: lettuce 40
Bar RIC's: ambient air 35 and 39

Footnote 4

Notes:

Dishmachine chlorine sanitizer 200ppm

