

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | Y | N | O | A | C | R |
|--|----|----|----|----|----|----|
| Preventing Contamination by Hands | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| Approved Source | | | | | | |
| 9. Food obtained from approved source. | p | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | .. | .. | p | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 3-202.15* CRITICAL - Package Integrity [All of the following canned food items on retail shelves are dented at rim or side seam: two 20oz Sweet Sue Chicken and Dumplings, one 5oz can of Clover Valley White Chicken, one 5oz can of Libbys Vienna Sausage, one 15 oz can of Chef Boyardee, one 26 oz La Costena. Corrected on site(COS)-removed and placed with returns] | | | | | | |
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | p | .. | .. |
| Protection from Contamination | | | | | | |
| 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 | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 21. Proper date marking and disposition. | .. | .. | .. | p | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | p | .. | .. |
| Consumer Advisory | | | | | | |
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
| Highly Susceptible Populations | | | | | | |
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. |
| Chemical | | | | | | |
| 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* CRITICAL - Common Name, Working Containers [Spray bottle of yellow liquid in back storage not labeled with common name, person in charge stated it was Awesome cleaner. COS] | | | | | | |

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| Chemical | Y N O A C R |
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| <i>Fail Notes</i> | 7-301.11(A)* | <i>SWING - Separation for Retail Sale-partioning/separation [Retail shelves, batteries on hanging rack hanging next to Chex Mix, Pringles, and Bugles; Kingsford Lighter Fluid stored on shelf next to and touching Powerade; Renuzit Aroma Scented Oil stored on hanging rack next to single use Scott papertowels. COS-moved chemicals]</i> |
| | 7-301.11(B)* | <i>CRITICAL - Separation for Retail Sale-not above food, etc. [Retail shelves, package of bubbles stored hanging above single use cups. COS-moved cups]</i> |

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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 |
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| 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 |
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| 29. Water and ice from approved source. | p |
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| 30. Variance obtained for specialized processing methods. | p |
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| Food Temperature Control | Y N O A C R |
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| 31. Proper cooling methods used; adequate equipment for temperature control. | p |
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| 32. Plant food properly cooked for hot holding. | p |
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| 33. Approved thawing methods used. | p |
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| 34. Thermometers provided and accurate. | p |
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| Food Identification | Y N O A C R |
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| 35. Food properly labeled; original container. | p |
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| 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 |
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| <i>Fail Notes</i> | 6-202.15(A)(3)* | <i>SWING - Outer openings protected-solid, self-closing doors [Gaps at bottom corners and along bottom side of exit door in back storage area, could allow for the entry of pests.]</i> |
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| 37. Contamination prevented during food preparation, storage and display. | .. p |
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| <i>Fail Notes</i> | 3-305.11(A)(3) | <i>Food stored 6" above floor [Case of water, Sunkist, and Coke stored on floor in back storage.]</i> |
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| 38. Personal cleanliness. | p |
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| 39. Wiping cloths: properly used and stored. | p |
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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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| Utensils, Equipment and Vending | Y N O A C R |
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| 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 | .. | .. |
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |

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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 | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 5-203.13 <i>Service sink available for cleaning of mops & disposal of liquid waste [No mop sink in facility for the disposal of liquid waste.]</i> | | | | | | |
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 5-501.17 <i>Receptacle in women's toilet room covered [No covered trash receptacle in unisex toilet room.]</i> | | | | | | |
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-501.12(A) <i>Physical facilities clean [Approximately 50 dead bugs on wall/floor junctures in back storage area.]</i> | | | | | | |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |

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| Administrative/Other | Y N O A C R |
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| 55. Other violations | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 8-304.11(A) <i>Post the license in a location in the Food Establishment [License not posted in a conspicuous location in retail store.]</i> | | | | | | |
| K.S.A. 65-657(b) <i>Adulteration of drugs [All of the following outdated drugs were on retail shelves: two Picot Antacid dated 11/10 and one Zantac 150 dated 8/11.COS-removed and placed with returns]</i> | | | | | | |

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| EDUCATIONAL MATERIALS |
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The following educational materials were provided ..

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Footnote 1

Notes:

Reach in cooler: sliced ham 37
Freezers okay