



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
<i>Fail Notes</i>   2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco [Open employee drink sitting on food prep table in warewashing area. Corrected on site(COS)-emptied]</i>						
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	..	..	..	..	..
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	..	..	p	..
<i>Fail Notes</i>   4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [Dried food debris on dicer, dicer has not been used today, per employee. COS-cleaned]</i>						
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	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
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	..	..
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	..

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Chemical									
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<i>Fail Notes</i>	7-101.11* <i>CRITICAL - Chemical labels-original container [Squirt bottle of blue liquid by front 3 vat sink and spray bottle of blue liquid hanging with chemicals by toilet room are not labeled with common name. COS]</i>
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Conformance with Approved Procedures									
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27. Compliance with variance, specialized process and HACCP plan.

.. .. . p .. ..

## GOOD RETAIL PRACTICES

Safe Food and Water									
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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									
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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									
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35. Food properly labeled; original container.

p .. .. . .. ..

Prevention of Food Contamination									
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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 ..

<i>Fail Notes</i>	3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [Wet wiping cloths stored in quat sanitizer at 100ppm. COS]</i>
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40. Washing fruits and vegetables.

.. .. . p .. ..

Proper Use of Utensils									
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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									
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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 .. .. . .. ..

47. Non-food contact surfaces clean.

p .. .. . .. ..

Physical Facilities									
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Physical Facilities	Y	N	O	A	C	R
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
55. Other violations	p	..	..	..	..	..

### EDUCATIONAL MATERIALS

The following educational materials were provided ..

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## **Footnote 1**

### **Notes:**

Grill: burger 193

Fryer: chicken fried steak 200+

## **Footnote 2**

### **Notes:**

Steam table: chili 151

Roller: hotdogs 167

## **Footnote 3**

### **Notes:**

Walk in cooler: sausage 34, ice cream mix 41

Make table: lettuce 43, tomato 43

Reach in cooler: 1/2 and 1/2 milk 37

Ice cream 41

Freezer okay

Reach in cooler: chicken 38, chili 39