

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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* CRITICAL - Food Contact Clean to Sight and Touch [Five "clean" knives(per employee), hanging on magnetic holder, have food debris on them. Corrected on site(COS)-cleaned]						
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 [Make table, raw beef at 45 and raw chicken 46. Vegetables in make table are not phf's. COS-make table was turned down to maintain all phf's at 41 or below. On counter by make table, cut cabbage at 50. COS-used immediately]						
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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	Y	N	O	A	C	R
Chemical						
<i>Fail Notes</i> 7-207.11(B)* <i>CRITICAL - Necessary medicines-labeled/stored [Spray can of Lanacane stored on shelf above make table. COS-moved]</i>						
Conformance with Approved Procedures						
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water						
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						
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						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
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
<i>Fail Notes</i> 3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [Wet wiping cloth stored on food prep counter.]</i>	p
40. Washing fruits and vegetables.	p
Proper Use of Utensils						
41. In-use utensils: properly stored.	..	p
<i>Fail Notes</i> 3-304.12(B) <i>In-use utensil storage(non-PHF)-handles above food [Cups, with no handles, used as scoops, are stored down in flour, sugar, and rice.]</i>
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						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	..	p
<i>Fail Notes</i> 4-202.11(A)(2)* <i>CRITICAL - Food-contact surface cleanability-free of imperfections [Lids to rice containers are cracked and chipped.]</i>
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	p

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Footnote 1

Notes:

Wok: beef 172

Footnote 2

Notes:

Steamer: rice 168 and 172

On shelf above woks: chicken 135

Footnote 3

Notes:

WIC: eggs 37, pasta 39, cabbage 41, chicken 39

Pepsi RIC: eggrolls 39, chicken 40

Make table: raw shell eggs 47

Chicken on counter: 43

