



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..
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	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 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	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	p	..	..	..
<b>GOOD RETAIL PRACTICES</b>						
Safe Food and Water	Y	N	O	A	C	R
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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	Y	N	O	A	C	R
<b>Food Temperature Control</b>						
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	..	..	..	..	..
<b>Food Identification</b>						
35. Food properly labeled; original container.	p	..	..	..	..	..
<b>Prevention of Food Contamination</b>						
36. Insects, rodents and animals not present; no unauthorized persons.	..	p	..	..	..	..
<i>Fail Notes</i>						
6-202.15(A)(1)*						
<i>SWING - Outer openings protected-No holes in floors/walls/ceilings [(CRITICAL) Hole found by back door in bowling area.]</i>						
6-501.111(D)*						
<i>SWING - Eliminating pest harborage conditions [(CRITICAL) Grease and spilled food debris and particulate are present on floors and equipment.]</i>						
6-501.112*						
<i>CRITICAL - Removing dead pests [Found two dead mice behind the salad bar and the serving bar area.]</i>						
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	..	..
<i>Fail Notes</i>						
3-305.11(A)(3)						
<i>Food stored 6" above floor [Cardboard box of potatoes found stored directly on the floor.]</i>						
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	..	p	..	..	..
40. Washing fruits and vegetables.	..	..	p	..	..	..
<b>Proper Use of Utensils</b>						
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 [Handles of scoops stored in direct contact with cake flour, high gluten flour, and whole wheat flour.]</i>						
3-304.12(C)						
<i>In-use utensil storage-on cleaned/sanitized surface [Knives at make table stored on unsanitized shelf. Ice scoop stored on unsanitized shelf.]</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	..	..	..	..	..
<b>Utensils, Equipment and Vending</b>						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	..	p	..	..	..	..
<i>Fail Notes</i>						
4-101.11*						
<i>CRITICAL - Utensils/food-contact surfaces of safe materials [Cake flour, high gluten flour, whole wheat flour stored in direct contact with non food safe plastic (one clear rubbermaid storage container, two rubbermaid roughnecks). Raw beef stored in RIC under make table in direct contact with sterilite storage container.]</i>						
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
	48. Hot and cold water available; adequate pressure.		p	..	..	..	..	..
	49. Plumbing installed; proper backflow devices.		..	p	..	..	..	..
<i>Fail Notes</i>	5-205.15(B)	<i>SWING - Plumbing system maintained in good repair [(CRITICAL) Leaks found behind the ice machine and under the dish sanitizer.]</i>						
	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	..	..	..	..
<i>Fail Notes</i>	6-201.11	<i>Floors/walls/ceilings smooth &amp; easily cleanable [Subfloor is visible between chips in tile, in back boiler room, subfloor is completely visible.]</i>						
	6-501.11	<i>Physical facilities maintained in good repair [There is water damage to the carpet area in around the salad bar area.]</i>						
	6-501.12(A)	<i>Physical facilities clean [More than 50 aged mouse droppings found in boiler room, front bar area, serving area, kitchen and grill areas, leading to the back room of the bowling lanes, the northwest overflow seating area. One mouse nest found in serving area, behind a trashcan. Globules of used, spat out chew were found in corners of overflow seating area, by the pin ball machine and in the nook between the bowling ball polisher and the candy display. Visible build up of grease and food residue are present on floors and walls throughout the kitchen, food prep and boiling room floors. Under the make table there are bottles of sauce, dried pineapple slices, and other various whole, dessicated, discarded foods. ]</i>						
	54. Adequate ventilation and lighting; designated areas used.		p	..	..	..	..	..
Administrative/Other			Y	N	O	A	C	R
	55. Other violations		p	..	..	..	..	..

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided ..

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## **Footnote 1**

### **Notes:**

Make Table: Diced tomatoes 41, Cut lettuce 42

