

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
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| 4. Proper eating, tasting, drinking, or tobacco use | |
| 5. No discharge from eyes, nose and mouth. | |

Preventing Contamination by Hands	Y N O A C R
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| 6. Hands clean and properly washed. | |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | |
| 8. Adequate handwashing facilities supplied and accessible. | |

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. | |
| 11. Food in good condition, safe and unadulterated. | |
| 12. Required records available: shellstock tags, parasite destruction. | |

Protection from Contamination	Y N O A C R
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| 13. Food separated and protected. | |
| 14. Food-contact surfaces: cleaned and sanitized. | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | |

Potentially Hazardous Food Time/Temperature	Y N O A C R
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| 16. Proper cooking time and temperatures. | |
| 17. Proper reheating procedures for hot holding. | |
| 18. Proper cooling time and temperatures. | |
| 19. Proper hot holding temperatures. | |
| 20. Proper cold holding temperatures. | |
| 21. Proper date marking and disposition. | |
| 22. Time as a public health control: procedures and record. | |

Consumer Advisory	Y N O A C R
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| 23. Consumer advisory provided for raw or undercooked foods. | |
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Highly Susceptible Populations	Y N O A C R
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| 24. Pasteurized foods used; prohibited foods not offered. | |
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Chemical	Y N O A C R
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| 25. Food additives: approved and properly used. | |
| 26. Toxic substances properly identified, stored and used. | |

Conformance with Approved Procedures	Y N O A C R
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| 27. Compliance with variance, specialized process and HACCP plan. | |
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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| 28. Pasteurized eggs used where required. | |
| 29. Water and ice from approved source. | |

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Safe Food and Water	Y	N	O	A	C	R			
30. Variance obtained for specialized processing methods.			
Food Temperature Control	Y	N	O	A	C	R			
31. Proper cooling methods used; adequate equipment for temperature control.	p			
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>									
32. Plant food properly cooked for hot holding.			
33. Approved thawing methods used.			
34. Thermometers provided and accurate.	p			
Food Identification	Y	N	O	A	C	R			
35. Food properly labeled; original container.			
Prevention of Food Contamination	Y	N	O	A	C	R			
36. Insects, rodents and animals not present.	p			
37. Contamination prevented during food preparation, storage and display.			
38. Personal cleanliness.			
39. Wiping cloths: properly used and stored.			
40. Washing fruits and vegetables.			
Proper Use of Utensils	Y	N	O	A	C	R			
41. In-use utensils: properly stored.			
42. Utensils, equipment and linens: properly stored, dried and handled.	p			
43. Single-use and single-service articles: properly used.			
44. Gloves used properly.			
Utensils, Equipment and Vending	Y	N	O	A	C	R			
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items			
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items			
46. Warewashing facilities: installed, maintained, and used; test strips.	p			
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>									
47. Non-food contact surfaces clean.	..	p			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; border-right: 1px solid black;">4-601.11(C)</td> <td style="width: 70%;">NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Dried food build up in display case cooler, HVAC vent with dust build up]</td> </tr> </table>	<i>Fail Notes</i>	4-601.11(C)	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Dried food build up in display case cooler, HVAC vent with dust build up]						
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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			

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Physical Facilities	Y	N	O	A	C	R
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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
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

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Footnote 1

Notes:

Critical (Critical); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)

All fees and application turned in to Manhattan office.

Opening date of 9/2/14

FE is inside Apple Market store.

Footnote 2

Notes:

Display cooler- 42.0

MT- 38.4

MT cooler- 42.0

WIC- 40.8

Footnote 3

Notes:

3-vat not set up, PIC correctly demo warewash with correct test strips for QT sanitizer