

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. | |
| 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
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30. Variance obtained for specialized processing methods.

Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.

32. Plant food properly cooked for hot holding.

33. Approved thawing methods used.

34. Thermometers provided and accurate.

Food Identification	Y N O A C R
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35. Food properly labeled; original container.

Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.

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
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41. In-use utensils: properly stored.

42. Utensils, equipment and linens: properly stored, dried and handled.

43. Single-use and single-service articles: properly used.

44. Gloves used properly.

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-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.

47. Non-food contact surfaces clean.

Physical Facilities	Y N O A C R
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48. Hot and cold water available; adequate pressure.

49. Plumbing installed; proper backflow devices.

50. Sewage and waste water properly disposed.

51. Toilet facilities: properly constructed, supplied and cleaned.

52. Garbage and refuse properly disposed; facilities maintained.

53. Physical facilities installed, maintained and clean.

54. Adequate ventilation and lighting; designated areas used.

Administrative/Other	Y N O A C R
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55. Other violations

EDUCATIONAL MATERIALS

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EDUCATIONAL MATERIALS

The following educational materials were provided

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Footnote 1

Notes:

Discussed complaint with manager on duty. Manager stated that the time the complainant was in the store was during the lunch rush. Employees aren't able to stop and sweep and do a thorough cleaning of the prep area until the rush is over. But at that time the kitchen is swept and cleaned.

At the last inspection, inspector suggested using utensils to handle all foods at the KFC line; including the paper put in the bottom of the boxes. Manager stated they are following that method or if there is a "full time" line employee they handle all orders while wearing gloves.

The employees use a metal baking tray to cut chicken on during service. This is acceptable.

Inspector reminded manager that all utensils and continuous use equipment must be swapped out or washed every 4 hours.