

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 | p " " " " " |
| 5. No discharge from eyes, nose and mouth. | p " " " " " |

Preventing Contamination by Hands	Y N O A C R
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| 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
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| 9. Food obtained from approved source. | p " " " " " |
| 11. Food in good condition, safe and unadulterated. | p " " " " " |
| 10. Food received at proper temperature. | " " p " " " |
| 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. | 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
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| 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 " " " " " |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | |
| 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
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| 23. Consumer advisory provided for raw or undercooked foods. | " " " p " " |
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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. | " " " p " " |
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Chemical	Y N O A C R
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| 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
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| 27. Compliance with variance, specialized process and HACCP plan. | " " " p " " |
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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. | " " " p " " |
| 29. Water and ice from approved source. | p " " " " " |

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Safe Food and Water	Y	N	O	A	C	R
30. Variance obtained for specialized processing methods.	p
Food Temperature Control	Y	N	O	A	C	R
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
<i>Fail Notes</i> 4-204.112(B) <i>Integrated or affixed thermometer in equipment [There were no thermometers located in the Pepsi cooler or the Red Bull cooler. (COS-thermometers were placed in the coolers).]</i>						
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	..	p
<i>Fail Notes</i> 3-602.11(B) <i>Label information (packaged in establishment) [Bags of ice stored in the retail freezer are packaged in the facility and did not have the business address on the label.]</i>						
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	p
37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i> 3-307.11 <i>Food not contaminated by any other source [Packaged and canned foods, on the retail shelf, had dust accumulation.]</i>						
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.	p
Proper Use of Utensils	Y	N	O	A	C	R
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	Y	N	O	A	C	R
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	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

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

<i>Fail Notes</i>	K.S.A. 65-657(b) <i>Adulteration of drugs</i> <i>[Four boxes of Goodsense cold and head congestion, found on the retail shelf, had expiration dates of 4/11. (COS-removed from retail shelf).]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #29* *Labeling*

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Footnote 1

Notes:

Temps:

7-up cooler: 40 °Fahrenheit (F)

Beverage Air cooler: 43 °F

Pepsi cooler: 41 °F

Red Bull cooler: 43 °F