

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Preventing Contamination by Hands						
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						
9. Food obtained from approved source.	p
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	..	p	p	..
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 10%; font-weight: bold; margin-right: 5px;">Fail Notes</div> <div> <p>3-202.15* CRITICAL - Package Integrity [There was a can in the upstairs storage room with Class II dents on the seams of the cans. There were four cans of Seafood cocktail sauce, stored in the basement, with rust on the top and around the seams of the cans. (Corrected on site (COS)-removed from service).]</p> </div> </div>						
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination						
13. Food separated and protected.	..	p	p	..
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 10%; font-weight: bold; margin-right: 5px;">Fail Notes</div> <div> <p>3-302.11(A)(1)(b)* CRITICAL - Separation-Raw & cooked RTE [Containers of raw ground beef were stored on top of bottled drinks (Dr. Pepper and Mt. Dew) in the walk in cooler. Containers of raw whole beef and raw ground beef were stored over ready to eat tortillas and juiced in the walk in cooler. Tubes of raw ground beef were stored in the same container with hot dogs in the walk in cooler. (COS-foods were seperated).]</p> </div> </div>						
14. Food-contact surfaces: cleaned and sanitized.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures.	p
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 4 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						
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations						
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical						
	Y	N	O	A	C	R

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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-
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
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| 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 | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.11	<i>Physical facilities maintained in good repair [The paint was peeling on the ceiling in the basement by the water heater and in the north storage room.]</i>
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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 ..

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Footnote 1

Notes:

Dishmachine: 160 F

Footnote 2

Notes:

Oven: precooked chicken strips 190 F

Footnote 3

Notes:

Hot box: chicken 153 F

Steam table: mashed potatoes 173 F

Footnote 4

Notes:

True cooler: shredded lettuce 43 F

Walk in cooler: diced ham 42 F, hot dogs 38 F

Milk cooler: milk 43 F

Salad bar: macaroni salad 43 F