



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
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	..	..	p	..
<i>Fail Notes</i>   3-301.11(B)* <b>CRITICAL - No BHC w/ RTE food</b> [An employee placed ready to eat croutons in a salad bar bowl with her bare hands. (Corrected on site (COS-educated).]						
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	..	..	p	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   4-601.11A* <b>CRITICAL - Food Contact Clean to Sight and Touch</b> [There was dried food debris on the interior walls of the microwave by the Pepsi cooler from the previous day, as per owner. (COS-cleaned).]						
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 2 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	..	..	p	..

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Chemical	Y N O A C R
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<i>Fail Notes</i>	7-102.11*	<b>CRITICAL - Common Name, Working Containers</b> <i>[There was an unlabeled bottle of pink solution stored under the 3-vat sink. The solution in the bottle was dishmachine cleaner, as per owner. There were two unlabeled bottles of clear solution stored over the freezer north of the back kitchen. The solution in the bottles was table cleaner, as per owner. (COS-labeled). ]</i>
	7-209.11	<b>Storage-Personal Care Items</b> <i>[There were two bottles of vitamins stored over containers of salad dressing and mustard in the Fridgidare cooler. (COS-vitamins were moved).]</i>

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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<b>GOOD RETAIL PRACTICES</b>
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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 .. ..
30. Variance obtained for specialized processing methods.	.. .. . p .. ..

Food Temperature Control	Y N O A C R
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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)	<b>Integrated or affixed thermometer in equipment</b> <i>[There was not a thermometer located in the Fridigaire cooler. ]</i>
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	p .. ..
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Prevention of Food Contamination	Y N O A C R
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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>	3-305.12()	<b>Food storage prohibited locations</b> <i>[3-305.12(B) A bottle of liquid margarine was stored in the east restroom. ]</i>
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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
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41. In-use utensils: properly stored.	p .. ..
42. Utensils, equipment and linens: properly stored, dried and handled.	.. . p .. ..

<i>Fail Notes</i>	4-903.11(A)(3)	<b>Equipment/utensil/linen storage-6" above floor</b> <i>[Pizza boxes were stored on the floor in the east restroom and in the hallway west of the east restroom. ]</i>
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Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-903.12(A)	<i>Equipment/utensil/linen storage prohibitions [4-903.12(A)(2) Single use cups, lids, napkins, pizza boxes, and portion cups were stored in the east restroom. ]</i>
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|--|---|----|----|----|----|----|
| 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
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|---|---|----|----|----|----|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Critical items     | p | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>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>	6-501.12(A)	<i>Physical facilities clean [There was dirt and lint accumulation on the ceiling fan blade on the fan over the prep table north of the pizza oven. ]</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
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The following educational materials were provided      p

*Material Distributed | Education Title #04 No Bare-Hand Contact*

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### Footnote 1

**Notes:**

Dishmachine: 50 parts per million chlorine

### Footnote 2

**Notes:**

Pepsi cooler: 40 F

Make table: sausage 43 F

Fridgidare cooler: shredded lettuce 43 F