

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
<p><i>Fail Notes</i> 2-401.11* CRITICAL - Eating, Drinking, or Using Tobacco <i>[There was an open drinking cup stored on the prep table by the dishmachine. (Corrected on site (COS)-cup was moved).]</i></p>						
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
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.
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	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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<p><i>Fail Notes</i> 3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date <i>[There was a container of chili, package of cooked hamburger, and diced turkey (dated 9/7 placed in freezer) held over 24 hours in the walk in cooler with no consume by date label. (COS-labeled).]</i></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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	Y	N	O	A	C	R
Chemical						
<i>Fail Notes</i> 7-102.11* <i>CRITICAL - Common Name, Working Containers</i> [There was an unlabeled container of clear solution stored on the prep table. The solution in the container was quaternary ammonia solution, as per manager. (COS-labeled).]						
Conformance with Approved Procedures						
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water						
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						
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
Food Identification						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
36. Insects, rodents and animals not present; no unauthorized persons.	..	p
<i>Fail Notes</i> 6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors</i> [(Non critical) There was a 1/2 inch gap between the east double doors in the basement.]						
37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i> 3-305.11(A)(3) <i>Food stored 6" above floor</i> [Assorted foods (ground beef, chicken, dough) were stored on the floor in the walk in freezer. A case of nacho chips were stored on the floor in the east storage room.]						
<i>Fail Notes</i> 3-305.12() <i>Food storage prohibited locations</i> [3-305.12(F) Assorted foods were stored under sewer lines in the basement.]						
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
40. Washing fruits and vegetables.	p
Proper Use of Utensils						
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<i>Fail Notes</i> 4-903.12(A) <i>Equipment/utensil/linen storage prohibitions</i> [4-903.12(A)(5) Assorted paper goods (pan liners, foil) were stored under sewer lines in the basement.]						
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p

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Footnote 1

Notes:

Dishmachine: 159 F

Footnote 2

Notes:

Steam table: meat balls 189 F

Footnote 3

Notes:

True cooler: chicken and noodles 38 F

Milk cooler: milk 43 F

Walk in cooler: chili 40 F

Footnote 4

Notes:

Sanitizer bucket: over 400 parts per million (ppm) quaternary ammonia (COS-sanitizer of 200 ppm was made).