



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
<b>Preventing Contamination by Hands</b>						
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)* <i>CRITICAL - No BHC w/ RTE food [Employees were handling ready to eat bread and roast beef with their bare hands. (Corrected on site (COS)-gloves were put on).]</i>						
8. Adequate handwashing facilities supplied and accessible.	p	..	..	..	..	..
<b>Approved Source</b>						
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	..	..
<b>Protection from Contamination</b>						
13. Food separated and protected.	p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
<i>Fail Notes</i>   4-501.114(A)* <i>CRITICAL - Chemical Sanitization-Chlorine concentration [There was no detectable chlorine sanitizer in the dishmachine while washing dishes. (COS-empty chlorine bottle was changed). ]</i>						
4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [There was dried food debris on the interior walls of the microwave, west of the grill, from four days prior as per owner. There was dried food debris on the blade of the food slicer, north of the freezer, from an unknown date, as per owner. (COS-cleaned). ]</i>						
4-702.11* <i>CRITICAL - Sanitizing Before Use After Cleaning [Dishes were not sanitized in the dishmachine with non detect chlorine. (COS-sanitizer bottle was changed). ]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	p	..	..	..	..
<i>Fail Notes</i>   3-701.11(D)* <i>CRITICAL - Food contaminated by people-discarded [Ready to eat bread and roast beef, contaminated by employees bare hands, was not discarded.]</i>						
<b>Potentially Hazardous Food Time/Temperature</b>						
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	..	..	p	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-&lt;41°F [2-vat sink: raw chicken 55 F (had been in the sink for a short time, as per owner). (COS-refrigerated). ]</i>						
21. Proper date marking and disposition.	..	p	..	..	..	..

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Potentially Hazardous Food Time/Temperature	Y N O A C R
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*Fail Notes* | 3-501.18(A)(2)\* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**  
 [There was a container of black bean salad held over 24 hours in the make table with no consume by date label, as per owner.  
 There were containers of lasagna held over 24 hours in the reach in cooler with no consume by date label, as per owner. ]

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 .. .. .

Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered.      .. .. . p .. .. .

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 .. .. . p ..

*Fail Notes* | 7-204.12\* **CRITICAL - Chemicals for Washing Fruits & Vegetables**  
 [Whole potatoes were washed in a low temperature chlorine sanitizing commercial dishmachine. (COS-educated). ]

Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.      .. .. . p .. ..

<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 .. .. .

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

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 .. .. .

*Fail Notes* | 3-305.11(A)(3) **Food stored 6" above floor**  
 [Cases of coffee were stored on the floor in the waitstation. ]

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 .. .. .

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<b>Proper Use of Utensils</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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*Fail Notes* | 3-304.12(A) *In-use utensil storage-handles above top of food/container  
[There was a portion cup with no handle stored in a container of black bean salad in the make table. ]*

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

*Fail Notes* | 4-901.11(A) *Equipment/utensils air dried after washing, rinsing & sanitizing  
[4-901.11(B) The dishwashing employee towel dried dishes after washing in the dishmachine. (COS-educated).]*

4-903.11(A)(3) *Equipment/utensil/linen storage-6" above floor  
[Cases of single use cups and clam shell food storage containers were stored on the floor in the south storage area. ]*

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

44. Gloves used properly. p .. .. ..

<b>Utensils, Equipment and Vending</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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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 .. .. ..

*Fail Notes* | 4-501.11() *Equipment in good repair/adjustment  
[4-501.11(A) There was ice accumulation on the condensing unit in the waitstation cooler. ]*

46. Warewashing facilities: installed, maintained, and used; test strips. p .. .. ..

47. Non-food contact surfaces clean. .. p .. .. ..

*Fail Notes* | 4-601.11(C) *Nonfood contact surfaces of equipment clean  
[There was dirt and lint accumulation on the stand fan in the kitchen.  
There was dirt and lint accumulation on the box fan over the 2-vat prep sink. ]*

4-602.13 *Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue  
[There was grease and lint accumulation on the filters in the hood over the grill. ]*

<b>Physical Facilities</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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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 .. .. ..

*Fail Notes* | 6-201.11 *Floors/walls/ceilings smooth & easily cleanable  
[The wall covering was bubbled and peeling by the dishmachine. The wall paper was loose and peeling on the east wall in the waitstation.  
There were floor tiles missing on the floor in the waitstation. ]*

6-501.12(A) *Physical facilities clean  
[There was dirt and lint accumulation on the ceiling duct work in the kitchen. There was grease and food debris on the floor behind and east of the fryer. There was grease and food debris splattered on the north wall by the 2-vat prep sink. ]*

54. Adequate ventilation and lighting; designated areas used. .. p .. .. ..

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Physical Facilities
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Y   N   O   A   C   R

<i>Fail Notes</i>	6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [There were no covers over the light bulbs in the kitchen by the dishmachine, 2-vat sink, and make table. ]</i>
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Administrative/Other
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Y   N   O   A   C   R

55. Other violations

p   .   .   .   .   .

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #04   No Bare-Hand Contact</i> <i>Education Title #08   Date Marking</i> <i>Education Title #22   Focus On Food Safety Manual (on the Website)</i>
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### Footnote 1

#### **Notes:**

Make table: sliced ham 43 F, black bean salad 43 F

Reach in cooler: lasagna 40 F, mashed potatoes 42 F

Walk in cooler: sliced tomatoes 43 F

Beer cooler: 46 F

Waitstation cooler: sour cream 40 F

