



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..
<i>Fail Notes</i>	5-203.11(A)* <i>CRITICAL - Handsink-Required numbers</i> [There is no separation between the handwash sink and the 3 vat sink. The handwash sink is part of the 4 vat sink.]						

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	..	..	..	..	..
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 1 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	..	..	..	..	..

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

## GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
28. Pasteurized eggs used where required.		..	..	..	p	..	..
29. Water and ice from approved source.		p	..	..	..	..	..

***This item has Notes. See Footnote 2 at end of questionnaire.***

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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	..	..	..	..	..
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	..	p	..	..	..	..
<i>Fail Notes</i>   3-302.12   <i>Food storage containers identified with common name of food [There are containers of corn meal, sugar, and powdered sugar not labeled with the common name of the products.]</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	..	..	..	..	..
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	..	..	..	..
<i>Fail Notes</i>   3-304.12(A)   <i>In-use utensil storage-handles above top of food/container [The scoop handle was being stored directly in the corn meal. Plastic cups with no handles were being used as scoops in the sugar and powdered sugar. Correction on site (COS)-removed.]</i>						
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	..	..	p	..
<i>Fail Notes</i>   5-203.14*   <i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [There are no hose bibb backflow preventers installed on the fresh water hoses connected to the mobile unit. (COS0-installed.)]</i>						
50. Sewage and waste water properly disposed.	p	..	..	..	..	..

**This item has Notes. See Footnote 3 at end of questionnaire.**

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Physical Facilities	Y	N	O	A	C	R
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	..	..	..	..	..
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..

***This item has Notes. See Footnote 4 at end of questionnaire.***

**EDUCATIONAL MATERIALS**

The following educational materials were provided      p

*Material Distributed | Education Title #10 Did You Wash 'Em Sign / Sticker*

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## **Footnote 1**

### **Notes:**

ambient 40°F/small reach in cooler.

## **Footnote 2**

### **Notes:**

hooked up direct to city water.

## **Footnote 3**

### **Notes:**

100 gallon waste water tank.

## **Footnote 4**

### **Notes:**

This mobile unit was assigned mobile unit sticker #6059. They are operating 4 days at the Washington county fair and 2 days in Ulysses.

