



# 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>   5-205.11(B) <i>Handsink use prohibition</i> [There is a brush being stored in the front handwashing 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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	..	..	p	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 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	..	..

<b>GOOD RETAIL PRACTICES</b>
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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	..	..	..	..	..

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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	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
40. Washing fruits and vegetables.	..	..	p	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
47. Non-food contact surfaces clean.	..	p	..	..	..	..
<i>Fail Notes</i>   4-601.11(C)   <i>Nonfood contact surfaces of equipment clean [There is a grease buildup on the underside of the grill. There is a dried food debris buildup on the inside of the prep table.]</i>						
Physical Facilities	Y	N	O	A	C	R
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	..	..	..	..
<i>Fail Notes</i>   6-202.14   <i>Toilet rooms completely enclosed-self closing door [The self closing device on the employee restroom door is broken.]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..

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Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean. p    .    .    .    .    .

<i>Fail Notes</i>	<p>6-501.11    <i>Physical facilities maintained in good repair</i>  <i>[The protective sheilding is cracked and broken above the reach in freezer.]</i></p> <p>6-501.12(A)    <i>Physical facilities clean</i>  <i>[There is a grease buildup on the wall behind the fryers.]</i></p>
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54. Adequate ventilation and lighting; designated areas used. p    .    .    .    .    .

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p    .    .    .    .    .

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

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## **Footnote 1**

**Notes:**

eggs 200.2F, and hamburger 178.8F/grill.

## **Footnote 2**

**Notes:**

burrito mix 144.6F, chili 146.2F/steam well; grilled onions 199.5F/grill top.

## **Footnote 3**

**Notes:**

hot dogs 41.2F/McCall upright reach in cooler; cut lettuce 42.1F/prep table; shake mix 37.4F/toppings reach in cooler; soft serve mix 36.9F/dispenser; chili 41.2F, corn dogs 40.9F/walk in cooler.

## **Footnote 4**

**Notes:**

200 parts per million quaternary ammonia was being used as a food contact surface sanitizer in the wiping buckets.

## **Footnote 5**

**Notes:**

200 parts per million quaternary ammonia was being used as a food contact surface sanitizer in the north side 3 vat sink.