

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
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
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	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>[Prep table: A container of commercially prepared and opened cottage cheese was not labeled when it was opened and the owner did not know when it was opened. South hot point refrigerator: A jug of commercially prepared and opened milk was held over 24 hour with no labeled consume by date. The owner stated it was opened on Friday, 12/16. Correction on site (COS)- the cottage cheese was voluntarily discarded and the owner dumped the milk.]</i>					
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
<i>Fail Notes</i> 7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [2 cans of sterno chafing fuel were being stored directly above the kitchen prep table. Butane lighters were being stored directly above clean flatware at the servers station. (COS)-moved the toxic items.]</i>	

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
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
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
<i>Fail Notes</i> 4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor [A box of single use containers were being stored directly on the floor in the basement.]</i> 4-904.11(B) <i>Utensils touched only by handles [A container of spoons and forks were being stored with the lip contact surface up. (COS)-inverted.]</i>	

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

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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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47. Non-food contact surfaces clean. .. p

Fail Notes | 4-601.11(C) *Nonfood contact surfaces of equipment clean
[The non-food contact surfaces of the large and small mixers have a dried food debris buildup on them.]*

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

Fail Notes | 6-501.12(A) *Physical facilities clean
[There 5-10 old rodent droppings on cans of food in the basement storage racks.]*

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

The following educational materials were provided p

Material Distributed | *Education Title #08* *Date Marking*

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Footnote 1

Notes:

chicken enchilada 35.8F, hot chicken 36.8F/howard reach in cooler; cottage cheese 38.2F, 4 cheese chicken fettaccini 39.1F/prep table; milk 39.2F/south hot point refrigerator; sour cream 36.5F/green hot point refrigerator; rambler pie 36.6F/glenco 3 door reach in cooler; cottage cheese 42.6F/4 door glass reach in cooler.

Footnote 2

Notes:

50 parts per million chlorine was being used as a food contact surface sanitizer in the mechanical dishwasher.