



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Good Hygienic Practices</b>	<b>Y N O A C R</b>
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- |   |                |
|---|----------------|
| 4. Proper eating, tasting, drinking, or tobacco use | .. .. .. .. .. |
| 5. No discharge from eyes, nose and mouth.          | .. .. .. .. .. |

<b>Preventing Contamination by Hands</b>	<b>Y N O A C R</b>
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|--|----------------|
| 6. Hands clean and properly washed.  | .. .. .. .. .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | .. .. .. .. .. |
| 8. Adequate handwashing facilities supplied and accessible.                            | p .. .. .. ..  |

<b>Approved Source</b>	<b>Y N O A C R</b>
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|--|----------------|
| 9. Food obtained from approved source.                                 | .. .. .. .. .. |
| 10. Food received at proper temperature.                               | .. .. .. .. .. |
| 11. Food in good condition, safe and unadulterated.                    | .. .. .. .. .. |
| 12. Required records available: shellstock tags, parasite destruction. | .. .. .. .. .. |

<b>Protection from Contamination</b>	<b>Y N O A C R</b>
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|---|----------------|
| 13. Food separated and protected.   | .. .. .. .. .. |
| 14. Food-contact surfaces: cleaned and sanitized.                                     | .. .. .. .. .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. .. .. .. .. |

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y N O A C R</b>
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|---|----------------|
| 16. Proper cooking time and temperatures.                   | .. .. .. .. .. |
| 17. Proper reheating procedures for hot holding.            | .. .. .. .. .. |
| 18. Proper cooling time and temperatures.                   | .. .. .. .. .. |
| 19. Proper hot holding temperatures.                        | .. .. .. .. .. |
| 20. Proper cold holding temperatures.                       | .. .. .. .. .. |
| 21. Proper date marking and disposition.                    | .. .. .. .. .. |
| 22. Time as a public health control: procedures and record. | .. .. .. .. .. |

<b>Consumer Advisory</b>	<b>Y N O A C R</b>
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|--|----------------|
| 23. Consumer advisory provided for raw or undercooked foods. | .. .. .. .. .. |
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<b>Highly Susceptible Populations</b>	<b>Y N O A C R</b>
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|---|----------------|
| 24. Pasteurized foods used; prohibited foods not offered. | .. .. .. .. .. |
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<b>Chemical</b>	<b>Y N O A C R</b>
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|--|----------------|
| 25. Food additives: approved and properly used.            | .. .. .. .. .. |
| 26. Toxic substances properly identified, stored and used. | .. .. .. .. .. |

<b>Conformance with Approved Procedures</b>	<b>Y N O A C R</b>
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|---|----------------|
| 27. Compliance with variance, specialized process and HACCP plan. | .. .. .. .. .. |
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<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	<b>Y N O A C R</b>
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|---|----------------|
| 28. Pasteurized eggs used where required. | .. .. .. .. .. |
| 29. Water and ice from approved source.   | p .. .. .. ..  |

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Safe Food and Water	Y	N	O	A	C	R
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30. Variance obtained for specialized processing methods.     .. .. . . . . .

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.     p .. .. . . . . .

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

32. Plant food properly cooked for hot holding.     .. .. . . . . .

33. Approved thawing methods used.     .. .. . . . . .

34. Thermometers provided and accurate.     ..   p .. .. . . . . .

Fail Notes	4-204.112(B)	Integrated or affixed thermometer in equipment [There is no ambient thermometers in the kelvinator refrigerator or chest freezer.]
	4-302.12	Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided [The establishment does not have any thermometers to take temperatures of potentially hazardous foods.]

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

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons.     .. .. . . . . .

37. Contamination prevented during food preparation, storage and display.     .. .. . . . . .

38. Personal cleanliness.     .. .. . . . . .

39. Wiping cloths: properly used and stored.     .. .. . . . . .

40. Washing fruits and vegetables.     .. .. . . . . .

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.     .. .. . . . . .

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

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

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

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
Critical items     .. .. . . . . .

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
non-critical items     .. .. . . . . .

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

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

Fail Notes	4-302.14	Sanitizer test kit [The establishment does not have a sanitizer test kit to measure the concentration of sanitizer being used on food contact surfaces.]
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47. Non-food contact surfaces clean.     .. .. . . . . .

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 .. .. . . . . .

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

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R						
50. Sewage and waste water properly disposed.	p	..	..	..	..	..						
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..						
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; padding: 5px;"><i>Fail Notes</i></td> <td style="padding: 5px;">5-501.17</td> <td style="padding: 5px;"><i>Receptacle in women's toilet room covered [There is no covered receptacle for sanitary napkins in the employee restroom.]</i></td> </tr> <tr> <td></td> <td style="padding: 5px;">6-202.14</td> <td style="padding: 5px;"><i>Toilet rooms completely enclosed-self closing door [There is no self-closure on the employee restroom door.]</i></td> </tr> </table>	<i>Fail Notes</i>	5-501.17	<i>Receptacle in women's toilet room covered [There is no covered receptacle for sanitary napkins in the employee restroom.]</i>		6-202.14	<i>Toilet rooms completely enclosed-self closing door [There is no self-closure on the employee restroom door.]</i>	..	..	..	..	..	..
<i>Fail Notes</i>	5-501.17	<i>Receptacle in women's toilet room covered [There is no covered receptacle for sanitary napkins in the employee restroom.]</i>										
	6-202.14	<i>Toilet rooms completely enclosed-self closing door [There is no self-closure on the employee restroom door.]</i>										
52. Garbage and refuse properly disposed; facilities maintained.	..	..	..	..	..	..						
53. Physical facilities installed, maintained and clean.	..	..	..	..	..	..						
54. Adequate ventilation and lighting; designated areas used.	..	p	..	..	..	..						
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Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	..	..	..	..	..

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<i>Material Distributed</i>	Education Title #10	<i>Did You Wash 'Em Sign / Sticker</i>
	Education Title #22	<i>Focus On Food Safety Manual (on the Website) [Hard copy given to the person in charge.]</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

The licensing inspection was passed with a completed application and fees already recieved at the Topeka Office. A 45-90 day follow up will be conducted at a later date. The catering business has a door that will always be closed that divides it from the house. There is also a separate entrance to the facility.

## **Footnote 2**

**Notes:**

ambient 36.5F/Kelvinator refrigerator.

## **Footnote 3**

**Notes:**

3 vat sink.

## **Footnote 4**

**Notes:**

Steam vacuum to clean floors.

