



# 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.                            | .. .. .. .. .. |

<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.   | .. .. .. .. .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Safe Food and Water</b>	<b>Y N O A C R</b>
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30. Variance obtained for specialized processing methods.	.. .. .. .. ..
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<b>Food Temperature Control</b>	<b>Y N O A C R</b>
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31. Proper cooling methods used; adequate equipment for temperature control.	.. .. .. .. ..
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32. Plant food properly cooked for hot holding.	.. .. .. .. ..
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33. Approved thawing methods used.	.. .. .. .. ..
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34. Thermometers provided and accurate.	.. .. .. .. ..
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<b>Food Identification</b>	<b>Y N O A C R</b>
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35. Food properly labeled; original container.	.. .. .. .. ..
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<b>Prevention of Food Contamination</b>	<b>Y N O A C R</b>
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36. Insects, rodents and animals not present; no unauthorized persons.	.. .. .. .. ..
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37. Contamination prevented during food preparation, storage and display.	.. .. .. .. ..
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38. Personal cleanliness.	.. .. .. .. ..
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39. Wiping cloths: properly used and stored.	.. .. .. .. ..
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40. Washing fruits and vegetables.	.. .. .. .. ..
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<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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41. In-use utensils: properly stored.	.. .. .. .. ..
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42. Utensils, equipment and linens: properly stored, dried and handled.	.. .. .. .. ..
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43. Single-use and single-service articles: properly used.	.. .. .. .. ..
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44. Gloves used properly.	.. .. .. .. ..
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<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	.. .. .. .. ..
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	.. .. .. .. ..
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46. Warewashing facilities: installed, maintained, and used; test strips.	.. .. .. .. ..
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47. Non-food contact surfaces clean.	.. .. .. .. ..
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<b>Physical Facilities</b>	<b>Y N O A C R</b>
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48. Hot and cold water available; adequate pressure.	.. .. .. .. ..
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49. Plumbing installed; proper backflow devices.	.. .. .. .. ..
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50. Sewage and waste water properly disposed.	.. .. .. .. ..
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51. Toilet facilities: properly constructed, supplied and cleaned.	.. .. .. .. ..
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52. Garbage and refuse properly disposed; facilities maintained.	.. .. .. .. ..
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53. Physical facilities installed, maintained and clean.	.. .. .. .. ..
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54. Adequate ventilation and lighting; designated areas used.	.. .. .. .. ..
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<b>Administrative/Other</b>	<b>Y N O A C R</b>
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55. Other violations	.. .. .. .. ..
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<b>EDUCATIONAL MATERIALS</b>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

The following educational materials were provided

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Restaurants, Retail, and Food Service

#### **SINKS**

" Handwashing Sinks are required in the restrooms and in food preparation/handling areas. More than one handwashing sink may be required. (5-203.11A) (5-204.11A,B)

" If you have any utensils to wash, rinse, and sanitize, you will need a one piece three compartment sink. The compartments must be sized properly (able to immerse the largest utensil or piece of equipment), have drain boards for air drying, and may have to be indirectly plumbed. A grease trap may be necessary in accordance to local codes. It is preferable that the compartments have rounded corners. A commercial dishwasher could be used instead of or in addition to a three compartment sink. It must be capable of sanitizing by heat or automatic chemical injection and must meet all requirements of the food code. (4-301.12A,B) (4-301.13) (5-402.11) (4-202.11A1,2,3,4) (4-703.11A,B,C) (4-501.114A,B,C)

" A mop sink is required for proper disposal of wastewater from cleaning floors and other surfaces. (5-203.13)

" A food prep sink is required if you have food such as produce to wash. This sink must have rounded corners and must be indirectly plumbed to the sewage system unless directed plumbing is mandated by local codes, or a grease trap is in place or local codes require indirect plumbing with a grease trap.

" A three compartment sink, if indirectly plumbed can be used to wash food as long as no detergent or sanitizers are mounted above the sink. In this case, the sink must be washed, rinsed, and sanitized between different uses. (4-202.11A1,2,3,4) (5-402.11) (7-201.11B) (5-103.12)

#### **FLOORS, WALLS, AND CEILINGS**

" Floors, walls and ceilings in restrooms, walk in coolers, walk in freezers, and food preparation areas must be smooth, easily cleanable, and non-absorbent. (6-101.11A1,2,3)

#### **HOT AND COLD CAPACITIES**

" Coolers must maintain potentially hazardous food (PHF) at 41°F or below. Hot units must hold PHF at 135°F or above. (4-301.11)

#### **PLUMBING**

" Food prep sinks, soda fountain drain hoses, ice machine drain hoses/pipes, dishwashers, (except as stated in the sink section) and three compartment sinks, (except as stated in the sink section) must be indirectly plumbed to the sewage system. (5-402.11)

" If a hose is attached to a mop sink for filling buckets, a backflow prevention device must be installed. If any type of shut-off valve or chemical dispensing unit is downstream of a faucet or water supply outlet, the proper type of backflow prevention device must be installed. Atmospheric vacuum breakers (AVB) are not allowed if a shut-off valve is in place beyond them. (5-203.14)

#### **CHEMICALS**

" In a retail store, chemicals must not be stored on the same shelf as, or above foods, beverages, utensils, or single use items on retail shelving or in dry storage. The same requirement holds true for in use chemicals. (7-301.11A,B) (7-201.11A,B)

" Detergent and sanitizer dispensers may be mounted above a three compartment sink as long as the sink is not used for food washing. No other chemicals should be above the three compartment sink. (7-201.11B)

" Only pesticides that are approved shall be used in a food establishment. (7-202.12A2)

#### **RAW FOOD STORAGE**

" Raw foods such as meats, bacon, or eggs shall not be stored next to or above any ready to eat foods. (3-302.11A1A,B)

" Store different species properly. (3-302.11A2A,B,C)

#### **RESTROOMS**

" A restroom for employees is required. Restrooms must have self closing doors, a vent fan, and a covered trash can if used as a women's restroom. (5-203.12) (6-202.14) (6-304.11) (5-501.17)

#### **VENTILATION**

" If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided. (6-304.11)

#### **PESTS**

" The facility must be kept free of pests such as roaches, rodents, ants, and flies. (6-501.111C)

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

- " Exterior doors should be tight fitting, free of gaps, and have self-closing devices. (6-202.15A3)
- " The building must be gap free to keep out pests. (6-202.15A1,2)
- " Keep the outside clean and free of litter. Keep the inside clean and free of unneeded equipment and supplies that can become habitat for pests. (6-501.114) (6-501.111D)

### WATER AND SEWAGE

- " Water as per (5-101.11A,B) private water wells must be inspected and approved by the appropriate regulatory authority and water shall be tested as per KDA and meet state drinking water quality standards. (5-102.11)
- " Sewage as per (5-403.11A,B) private sewage systems must be inspected and approved by the appropriate regulatory authority prior to licensing approval with a copy of the report sent directly to the inspector's attention at the KDA Topeka office.

### CALL AFTER CONSTRUCTION IS COMPLETE AND/OR PRIOR TO OPERATING FOR A LICENSING INSPECTION. 785-296-5600

- " The information above is not comprehensive but just some of the major items required for a restaurant, retail, or food service license. All other items as per the Kansas Food Code, Kansas food safety laws, the food, drug, and cosmetic acts, and any other applicable laws and regulations can be found on the KDA web site at <http://www.ksda.gov> , along with other food safety information and FAQ's.