



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
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Preventing Contamination by Hands		Y	N	O	A	C	R
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6. Hands clean and properly washed.		p	..	..	..	..	..
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7. No bare hand contact with RTE foods or approved alternate method properly followed.		p	..	..	..	..	..
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8. Adequate handwashing facilities supplied and accessible.		p	..	..	..	..	..
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Approved Source		Y	N	O	A	C	R
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9. Food obtained from approved source.		p	..	..	..	..	..
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10. Food received at proper temperature.		..	..	p	..	..	..
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11. Food in good condition, safe and unadulterated.		p	..	..	..	..	..
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12. Required records available: shellstock tags, parasite destruction.		..	..	..	p	..	..
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Protection from Contamination		Y	N	O	A	C	R
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13. Food separated and protected.		p	..	..	..	..	..
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14. Food-contact surfaces: cleaned and sanitized.		..	p	..	..	p	..
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<i>Fail Notes</i>	4-601.11A*	<i>CRITICAL - Food Contact Clean to Sight and Touch [cut blade on gal can opener with dried on food residue, C=cleaned on site]</i>
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p	..	..	..	..	..
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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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16. Proper cooking time and temperatures.		..	..	p	..	..	..
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17. Proper reheating procedures for hot holding.		..	..	p	..	..	..
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18. Proper cooling time and temperatures.		..	..	p	..	..	..
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19. Proper hot holding temperatures.		p	..	..	..	..	..
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***This item has Notes. See Footnote 1 at end of questionnaire.***

20. Proper cold holding temperatures.		p	..	..	..	..	..
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***This item has Notes. See Footnote 2 at end of questionnaire.***

21. Proper date marking and disposition.		..	..	p	..	..	..
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***This item has Notes. See Footnote 3 at end of questionnaire.***

22. Time as a public health control: procedures and record.		..	..	..	p	..	..
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Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.		p	..	..	..	..	..
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Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.		p	..	..	..	..	..
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.		p	..	..	..	..	..
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26. Toxic substances properly identified, stored and used.		p	..	..	..	..	..
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Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.		..	..	..	p	..	..
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GOOD RETAIL PRACTICES
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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	..	..	..	..	..
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	..	..	..	..	..
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 4 at end of questionnaire.</i></b>						
<i>Fail Notes   4-302.14 Sanitizer test kit [no chlorine testing strips on hand, to order in next food order]</i>						
47. Non-food contact surfaces clean.	p	..	..	..	..	..
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
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	..	..	..	..	..

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Physical Facilities	Y	N	O	A	C	R
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	..	..	..	..	..

**EDUCATIONAL MATERIALS**

The following educational materials were provided      p

***This item has Notes. See Footnote 6 at end of questionnaire.***

<i>Material Distributed</i>	<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

steam table , chili at 167, refried beans 168

## **Footnote 2**

**Notes:**

pizza make table , sausage topping 41, make table in food prep room, cut tomatoes 42,  
two door reach in cooler , milk and shell eggs at 42

## **Footnote 3**

**Notes:**

education done

## **Footnote 4**

**Notes:**

auto wash machine using chlorine tested at 50 parts per million  
education on wipe bucket set up 1-2-3 method

## **Footnote 5**

**Notes:**

hot water at hand sink 113

## **Footnote 6**

**Notes:**

Application and Fees paid prior to Topeka  
This is a transition from old owner to new