

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.

Preventing Contamination by Hands	Y	N	O	A	C	R
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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

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

Approved Source	Y	N	O	A	C	R
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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.

Protection from Contamination	Y	N	O	A	C	R
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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.

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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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. p

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

21. Proper date marking and disposition.

22. Time as a public health control: procedures and record.

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

26. Toxic substances properly identified, stored and used. p

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

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

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Safe Food and Water	Y	N	O	A	C	R
29. Water and ice from approved source.
30. Variance obtained for specialized processing methods.
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.
32. Plant food properly cooked for hot holding.
33. Approved thawing methods used.	..	p	p	..
<i>Fail Notes</i> 3-501.13 <i>Proper thawing methods used for PHF [2 lugs of ground beef thawing at room temperature and not under running water. COS being cooked within the hour.]</i>						
34. Thermometers provided and accurate.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
Prevention of Food Contamination	Y	N	O	A	C	R
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
41. In-use utensils: properly stored.	..	p	p	..
<i>Fail Notes</i> 3-304.12(B) <i>In-use utensil storage(non-PHF)-handles above food [ice scoop used at waitress station had handle touching ice. COS placed back in container next to bin used for that purpose.]</i>						
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
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						
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.
47. Non-food contact surfaces clean.
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.
49. Plumbing installed; proper backflow devices.
50. Sewage and waste water properly disposed.

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Physical Facilities	Y	N	O	A	C	R
51. Toilet facilities: properly constructed, supplied and cleaned.
52. Garbage and refuse properly disposed; facilities maintained.
53. Physical facilities installed, maintained and clean.
54. Adequate ventilation and lighting; designated areas used.

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

In Compliance with drink cups

Footnote 2

Notes:

In Compliance

Footnote 3

Notes:

In Compliance, reach in cooler nearest the make line with Cooked fried rice at 41

Footnote 4

Notes:

In compliance with labeling and sanitizer Quat at 200-300 parts per million

Footnote 5

Notes:

In Compliance with new ambient air temperature devices

Footnote 6

Notes:

In Compliance with spray bottle with steak spray labeled correctly

Footnote 7

Notes:

In Compliance with food grade food containers for storage