



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Preventing Contamination by Hands</b>	Y   N   O   A   C   R
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| 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   "   "   "   "   " |

<b>Approved Source</b>	Y   N   O   A   C   R
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| 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   "   " |

<b>Protection from Contamination</b>	Y   N   O   A   C   R
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| 13. Food separated and protected.   | "   p   "   "   p   "  |  |  |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-302.11(A)(1)(b)*   <b>CRITICAL - Separation-Raw &amp; cooked RTE</b><br/>[Reach in cooler 2: Raw bacon stored directly above ready to eat beef hot dogs (COS-Hot dogs moved to another part of the cooler)]</td> </tr> </table> | <i>Fail Notes</i>  | 3-302.11(A)(1)(b)* <b>CRITICAL - Separation-Raw &amp; cooked RTE</b><br>[Reach in cooler 2: Raw bacon stored directly above ready to eat beef hot dogs (COS-Hot dogs moved to another part of the cooler)] |  |
| <i>Fail Notes</i>   | 3-302.11(A)(1)(b)* <b>CRITICAL - Separation-Raw &amp; cooked RTE</b><br>[Reach in cooler 2: Raw bacon stored directly above ready to eat beef hot dogs (COS-Hot dogs moved to another part of the cooler)] |  |  |
| 14. Food-contact surfaces: cleaned and sanitized.   | "   "   "   p   "   "  |  |  |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food.   | "   "   p   "   "   "  |  |  |

<b>Potentially Hazardous Food Time/Temperature</b>	Y   N   O   A   C   R
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| 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   "   "   "   "   " |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b> |                       |
| 21. Proper date marking and disposition.                                   | "   "   "   p   "   " |
| 22. Time as a public health control: procedures and record.                | "   "   "   p   "   " |

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

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

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Safe Food and Water	Y	N	O	A	C	R
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	..	..
47. Non-food contact surfaces clean.	..	..	..	p	..	..
Physical Facilities	Y	N	O	A	C	R
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	..	..	..	..	..
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..
EDUCATIONAL MATERIALS						

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## EDUCATIONAL MATERIALS

The following educational materials were provided      p

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

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## **Footnote 1**

### **Notes:**

Cooler 1: Ambient 37 degrees F

Cooler 2: Ambient 36 degrees F

Cooler 3: Skim milk 41 degrees F, whipping cream 41 degrees F, s% milk 42 degrees F, ambient 39 degrees F

Cooler 4: Ham 38 degrees F, hot dogs 42 degrees F, smoked sausage 41 degrees F, ambient 37 degrees F

Freezer 1: All product frozen

Freezer 2: All product frozen

## **Footnote 2**

### **Notes:**

Handout left during previous inspection