



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
Preventing Contamination by Hands	Y	N	O	A	C	R
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	..	..	..	..	..
Approved Source	Y	N	O	A	C	R
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	..	..
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	p	..	..	..
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	..	..	p	..	..	..
17. Proper reheating procedures for hot holding.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>	..	..	p	..	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>	..	..	p	..	..	..
21. Proper date marking and disposition.	p	..	..	..	..	..
22. Time as a public health control: procedures and record.	..	..	..	p	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	..	p	..	..
26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	..	..	..	p	..	..

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Safe Food and Water		Y	N	O	A	C	R
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|---|--|----|----|----|----|----|----|
| 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
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|--|--|----|----|----|----|----|----|
| 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
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|--|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. |  | p | .. | .. | .. | .. | .. |
|--|--|---|----|----|----|----|----|

Prevention of Food Contamination		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 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  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b> |  | .. | .. | p  | .. | .. | .. |
| 40. Washing fruits and vegetables.   |  | .. | .. | p  | .. | .. | .. |

Proper Use of Utensils		Y	N	O	A	C	R
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|---|--|---|----|----|----|----|----|
| 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
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|---|--|---|----|----|----|----|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Critical items     |  | p | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>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
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|--|--|----|----|----|----|----|----|
| 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  | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.12(A)	<i>Physical facilities clean [Approxiamately 20-30 old rodent dropping located behind the washer and dryer]</i>
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Physical Facilities	Y	N	O	A	C	R
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #44</i>	<i>Cooking Temperatures</i>
	<i>Education Title #45</i>	<i>Food Temperatures</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Commercially processed burger patties in oven for 12 minutes temp'd at 185 degrees F  
Commercially processed chicken patties reheated to 187-203 degrees F within 12 minutes in oven  
Commercially processed grilled chicken breasts reheated to 196 degrees F within 30 minutes in oven  
Commercially processed chili reheated to 176 degrees F within 30 minutes in steamer  
Commercially processed nacho cheese sauce reheated to 185 degrees F within 30 minutes in steamer  
Commercially processed cheese omelettes in convection oven for 30 minutes temp'd at 200 degrees F

## **Footnote 2**

### **Notes:**

Satellite cabinet: Sausage patties 169 degrees F

## **Footnote 3**

### **Notes:**

Front cold well: Yogurt 39 degrees F, ambient 35 degrees F  
Front cooler 1: Ambient 41 degrees F  
Front cooler 2: Ambient 34 degrees F  
Beverage cooler: Chocolate milk 39 degrees F, strawberry milk 39 degrees F, ambient 30 degrees F  
Milk cooler 1: Chocolate milk 39 degrees F, skim milk 37 degrees F, 1% milk 37 degrees F, ambient 28 degrees F  
Milk cooler 2: Chocolate milk 37 degrees F, skim milk 36 degrees F, 1% milk 38 degrees F, ambient 37 degrees F  
Ice cream freezers: All product frozen  
Walk in freezer: All product frozen  
Walk in cooler: Sausage patties 39 degrees F, nacho cheese 38 degrees F, yogurt 41 degrees F, ambient 34 degrees F

## **Footnote 4**

### **Notes:**

200 ppm Quat for all buckets