

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|--|--|----|----|----|----|----|----|
| 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 | .. | .. | p | .. |
| <i>Fail Notes</i> | 2-301.14(l)* <i>CRITICAL - When to Wash Hands - After engaging in other activities that contaminate the hands [Cook took order then returned to grill area and handled two slices of ready to eat Texas toast bread without changing gloves or washing hands (COS-Educated)]</i> | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | | |
| 17. Proper reheating procedures for hot holding. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | | |
| 18. Proper cooling time and temperatures. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | | |
| 19. Proper hot holding temperatures. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | | | | | | | |
| 20. Proper cold holding temperatures. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 6 at end of questionnaire.</i> | | | | | | | |
| 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 | .. | .. | .. | .. | .. |

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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 |
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| 28. Pasteurized eggs used where required. | .. | .. | .. | p | .. | .. |
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| 29. Water and ice from approved source. | p | .. | .. | .. | .. | .. |
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| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p | .. | .. |
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| Food Temperature Control | Y | N | O | A | C | R |
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| 31. Proper cooling methods used; adequate equipment for temperature control. | p | .. | .. | .. | .. | .. |
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| 32. Plant food properly cooked for hot holding. | .. | .. | .. | p | .. | .. |
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| 33. Approved thawing methods used. | p | .. | .. | .. | .. | .. |
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| 34. Thermometers provided and accurate. | p | .. | .. | .. | .. | .. |
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| Food Identification | Y | N | O | A | C | R |
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| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |
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| 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 | .. | .. | .. | .. | .. |
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| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. |
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| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
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| 39. Wiping cloths: properly used and stored. | p | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 7 at end of questionnaire.

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| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. |
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| Proper Use of Utensils | Y | N | O | A | C | R |
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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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| 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-Critical items | p | .. | .. | .. | .. | .. |
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| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items | p | .. | .. | .. | .. | .. |
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| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
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| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |
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| <i>Fail Notes</i> | 4-601.11(C) | <i>Nonfood contact surfaces of equipment clean [Interior of fryers have accumulation of grease and food debris located along the sides and front parts and inside of doors]</i> |
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| Physical Facilities | Y | N | O | A | C | R |
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| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
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| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
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| Physical Facilities | Y | N | O | A | C | R |
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| 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</i> <i>[Floor under the fryers have some areas of grease accumulation]</i> | | | | | | |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |

| 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

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| <i>Material Distributed</i> | | <i>Education Title #13</i> | <i>FBI Listeriosis</i> |
| | | <i>Education Title #15</i> | <i>FBI E-Coli</i> |
| | | <i>Education Title #25</i> | <i>Handwashing</i> |

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Footnote 1

Notes:

3 compartment sink - 300 ppm Quat - 150-350 ppm range allowed per label

Footnote 2

Notes:

Burger patty 179 degrees F

Footnote 3

Notes:

Chili reheated starting at 0730 was temp'd at 165 degrees F at 0915

Footnote 4

Notes:

Chili from the previous night cooled to 38 degrees F

Footnote 5

Notes:

Steam well: Burrito mix 162 degrees F

Roller: Hot dogs 144 degrees F, coney dogs 150 degrees F

Footnote 6

Notes:

Freezers (2) All product frozen

Make table: Sliced tomatoes 42 degrees F, diced tomatoes 41 degrees F, ambient 37 degrees F

Reach in cooler: Corn dogs 35 degrees F, grilled chicken paties 38 degrees F, liquid egg 40 degrees F, ambient 34 degrees F

Walk in cooler: Chili 38 degrees F, coney dogs 37 degrees F, hot dogs 38 degrees F, ambient 33 degrees F

Dessert cooler: Milk mix 39 degrees F, ambient 37 degrees F

Soft serve cabinet; Soft serve 40 degrees F, ambient 29 degrees F

Footnote 7

Notes:

Sanitizer 200-300 ppm Quat