



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Preventing Contamination by Hands</b>	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	..	..	..	..	..
<b>Approved Source</b>	Y	N	O	A	C	R
9. Food obtained from approved source.	p	..	..	..	..	..
11. Food in good condition, safe and unadulterated.	p	..	..	..	..	..
10. Food received at proper temperature.	..	..	p	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	..	p	..	..	..
<b>Protection from Contamination</b>	Y	N	O	A	C	R
13. Food separated and protected.	..	p	..	..	p	..
<i>Fail Notes</i>   3-302.11(A)(1)(a)* <b>CRITICAL - Separation-Raw &amp; raw RTE</b> [Raw eggs are stored over bean sprouts and vegs in the refrig. corrected on site, cos, moved eggs.]						
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
16. Proper cooking time and temperatures.	p	..	..	..	..	..
<i>Fail Notes</i>   3-401.11(A)(3)* <b>CRITICAL - Cooking Raw Animal Foods-165°F for 15 seconds</b> [poultry, wild game, stuffed raw animal foods] [chicken rice 177/pot]						
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	..	..	..	..	..
<i>Fail Notes</i>   3-501.16(A)(2)(a)* <b>CRITICAL - PHF Cold Holding-&lt;41°F</b> [milk 39/refrig, beans 39, eggs 40, ham 39/refrig]						
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
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
<b>Chemical</b>	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	..	p	..	..
26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..
<i>Fail Notes</i>   7-201.11(B)* <b>CRITICAL - Separation, Storage-chemicals above food, etc.</b> [Lighter fluid is stored over spices and food in the kitchen cabinet. cos - moved lighter fluid.]						
<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..



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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	..	..	..	..
<i>Fail Notes</i>   6-501.12(A)   <i>Physical facilities clean [Grease on the cabinet doors, inaccessible areas of the floor. Black mold in the cabinets under the sink.]</i>						
54. Adequate ventilation and lighting; designated areas used.	..	p	..	..	..	..
<i>Fail Notes</i>   6-202.11()   <i>Protective shielding on light bulbs over exposed food/utensils/equipment [No shield over the bulb in the pantry.]</i>						

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

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<i>Material Distributed</i>		<i>Education Title #09</i>		<i>Did You Wash 'Em Flier</i>
		<i>Education Title #22</i>		<i>Focus On Food Safety Manual (on the Website)</i>