

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 | .. | .. | p | .. |
| <i>Fail Notes</i> 2-301.14(F)* <i>CRITICAL - When to Wash Hands - As needed between tasks [Employee went to customer's vehicle, handled money, returned to the drink prep area, made a fountain drink with no hand wash between. cos - washed hands.]</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 | .. | .. | p | .. |
| <i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [Live flies landing on food prep table and surfaces and food trays. cos - cleaned and sanitized. The can opener blade has a buildup of dried food debris on the surface. cos - cleaned.]</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 | .. | .. | .. |
| 18. Proper cooling time and temperatures. | .. | .. | p | .. | .. | .. |
| 19. Proper hot holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 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 | .. | .. | p | .. |

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| | Y | N | O | A | C | R |
|--|----|----|----|----|----|----|
| Chemical | Y | N | O | A | C | R |
| <i>Fail Notes</i> 7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [3 spray bottles of cleaner and a gallon jug of degreaser set on a shelf over the soda syrups. cos - moved chemicals.]</i> | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| 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 |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [30-40 live flies flying throughout the building landing on countertops, walls, floor, windows, electric monitors, and equipment. Facility uses pest control on a monthly contract.]</i> | | | | | | |
| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 2-402.11(A) <i>Hair restraints & clothes that cover body hair worn by employees [The cook and drink preparer/food server do not wear any hair coverings.]</i> | | | | | | |
| 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 | .. | .. | .. | .. | .. |

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| Utensils, Equipment and Vending | Y | N | O | A | C | R |
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47. Non-food contact surfaces clean. .. p

| | |
|-------------------|---|
| <i>Fail Notes</i> | 4-602.13 <i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue [The grill and surrounding area has a grease buildup. The inside cabinet of the make table has a buildup of food debris.]</i> |
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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

| | |
|-------------------|--|
| <i>Fail Notes</i> | 5-501.113() <i>Inside receptacles covered if not continually used; Outside receptacles equipped with tight fitting lids [Trash cans are located at either side of the entry door to the building. This close proximity allows flies to enter the building on multiple occasions throughout the day.]</i> |
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53. Physical facilities installed, maintained and clean. .. p

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| <i>Fail Notes</i> | 6-501.11 <i>Physical facilities maintained in good repair [ceiling tiles are missing from over food prep areas.]</i> 6-501.12(A) <i>Physical facilities clean [Black mold growth over the 3 compartment sink and on the floor around and behind the ice maker.]</i> |
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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 |
|----------------------|---|---|---|---|---|---|

55. Other violations p

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| EDUCATIONAL MATERIALS |
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The following educational materials were provided p

Material Distributed | Education Title #09 Did You Wash 'Em Flier

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Footnote 1

Notes:

Temperatures: All temperatures are in Fahrenheit.

Approved Abbreviations

COS - Corrected On-Site

PHF - Potentially Hazardous Food

ST - Steam Table

MT - Make Table

RCP - Risk Control Plan

VD - Voluntary Destruction

NC - Non Critical Violation

PPM - Parts Per Million

RTE - Ready To Eat

WIC - Walk-In Cooler

RIC - Reach-in Cooler

HH - Hot Holding

NONC - Notice of Non Compliance

VC - Voluntary Closure

PIC - Person In Charge

QT - Quaternary Compounds

F - Fahrenheit

WIF - Walk-In Freezer

RIF - Reach-in Freezer

BHC - Bare Hand Contact

CI - Chlorine

Footnote 2

Notes:

burger 199/grill

Footnote 3

Notes:

chili 166, hot dogs 169/hot hold

Footnote 4

Notes:

hot dogs 40, egg mix 40/ric

ice cream 40/dispenser

milk 40/dessert station

chicken breasts 38, hot dogs 38/wic

