

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
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i>						
3-501.18(A)(1)*	<i>CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [Pre-cooked breakfast sausage in opened commercial packaging in the wic is dated "use-by 9-21". cos - discarded.]</i>					
3-501.18(A)(2)*	<i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Cheddar sausage is dated use by 9-20, Jalapino sausage is dated use by 9-22. Sausages are pre-cooked and in opened commercial packaging. The PIC said that all packages were recently opened and that the dating on the package is wrong. cos - dated properly]</i>					
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	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
----------	-------------

<i>Fail Notes</i>	7-101.11* <i>CRITICAL - Chemical labels-original container [7-101.11 A spray bottle of clear liquid is identified as "fly killer" as written on the bottle with a magic marker and does not bear a legitimate manufacturers label. cos - remove from the building.]</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
---	-----------------

<i>Fail Notes</i>	4-204.112(B) <i>Integrated or affixed thermometer in equipment [No ambient air thermometer in the breakfast sandwich hot hold.]</i>
-------------------	--

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
---	-----------------

<i>Fail Notes</i>	4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor [Single service cups are stored directly on the floor.]</i>
-------------------	---

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
--------------------------------------	-----------------

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 [Mopsink has an accumulation of wet debris and what appears to be black mold in the drain basin.]</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 [Bulbs over food in the food storage room and in the ware wash room are not shielded.]</i>						

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>		<i>Education Title #08</i>	<i>Date Marking</i>
			<i>Education Title #09</i> <i>Did You Wash 'Em Flier</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

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

mos - made on site

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:

brats 166, hot dogs 169, taquilla 177/roller

breakfast sandwiches 139/hot hold

Footnote 3

Notes:

coffee cream 37/dispenser

breakfast sausages 43, cheddar sausage 43/wic