

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	p	..
<i>Fail Notes</i> 6-301.12 <i>Hand Drying Provision.</i> [No hand drying or paper towels at the kitchen hand sink.]						
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	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw & cooked RTE</i> [Raw eggs are stored over cooked mixed vegetables in the east refrigerator. cos - moved the eggs.]						
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</i> [The grill has dried food on the cook surface. cos - cleaned.]						
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
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</i> [The following cooked foods were not dated although the date of cooking was known to the PIC: rice, chicken, green beans, mixed vegetables. The following commercially prepared meats were in opened commercial packaging without date markings: ham and bologna. cos - dated.]						
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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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Fail Notes | 4-302.14 *Sanitizer test kit
[No test kits to test for sanitizer presence.]*

47. Non-food contact surfaces clean. .. p

Fail Notes | 4-602.13 *Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue
[The microwave cabinet has a buildup of dried food debris.]*

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

Fail Notes | 5-501.16() *Enough storage area/receptacles provided to hold refuse
[Trash is overflowing the receptacles in the kitchen.]*

53. Physical facilities installed, maintained and clean. .. p

Fail Notes | 6-501.11 *Physical facilities maintained in good repair
[The backboard behind the service sink has deteriorated caulk and peeling surface. The kitchen utensil storage cabinets and cabinet hardware is coming apart so that pieces are missing. The kitchen countertop and laminate is broken and seperating away from the board. The floor paint is peeling. Wall to floor coving is crumbling and deteriorating.]*

6-501.12(A) *Physical facilities clean
[Old food, food debris, and grease has accumulated on the floor and in inaccessible places. Black mold and other growths in the cabinets and under the sink in the kitchen.]*

54. Adequate ventilation and lighting; designated areas used. .. p

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed food/utensils/equipment
[Florescent bulbs in the kitchen and food pantry are unshielded.]*

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #04 No Bare-Hand Contact</i>
	<i>Education Title #06 Cooling</i>
	<i>Education Title #08 Date Marking</i>
	<i>Education Title #09 Did You Wash 'Em Flier</i>
	<i>Education Title #26 Hot and Cold Holding Sign</i>

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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:

deli ham 32, bologna 36, cooked rice 36, cut lettuce 38, cooked green beans 36, baked chicken 36, cooked vegetable mix 36/east refrig.

chili 43, milk 41/west refrig