

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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5. No discharge from eyes, nose and mouth.		p
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Preventing Contamination by Hands		Y	N	O	A	C	R
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6. Hands clean and properly washed.		p
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7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
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8. Adequate handwashing facilities supplied and accessible.		p
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Approved Source		Y	N	O	A	C	R
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9. Food obtained from approved source.		p
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10. Food received at proper temperature.		p
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11. Food in good condition, safe and unadulterated.		p
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12. Required records available: shellstock tags, parasite destruction.		p
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Protection from Contamination		Y	N	O	A	C	R
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13. Food separated and protected.		p
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14. Food-contact surfaces: cleaned and sanitized.		p
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This item has Notes. See Footnote 2 at end of questionnaire.

15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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16. Proper cooking time and temperatures.		p
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17. Proper reheating procedures for hot holding.		p
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18. Proper cooling time and temperatures.		p
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19. Proper hot holding temperatures.		p
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This item has Notes. See Footnote 3 at end of questionnaire.

20. Proper cold holding temperatures.		p
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This item has Notes. See Footnote 4 at end of questionnaire.

21. Proper date marking and disposition.		p
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22. Time as a public health control: procedures and record.		p
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Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.		p
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This item has Notes. See Footnote 5 at end of questionnaire.

Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.		p
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.		p
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26. Toxic substances properly identified, stored and used.		..	p	p	..
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Fail Notes | 7-102.11* **CRITICAL - Common Name, Working Containers**
[A spray bottle containing amber colored liquid is identified by the PIC as being degreaser but has no labeling . cos - labeled.]

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
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> 6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors [Noncritical. A gap of 1/4" under the dining room door to the outside.]</i>						
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
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
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
<i>Fail Notes</i> 6-501.19 <i>Toilet room doors kept closed except during cleaning/maintenance [The mens and womens toilet room doors are propped open and seen from the dining area.]</i>						

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Physical Facilities	Y	N	O	A	C	R
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	p
54. Adequate ventilation and lighting; designated areas used.	..	p
<i>Fail Notes</i> 6-303.11() <i>Lighting intensity adequate in food prep, storage & service areas</i> <i>[No light in the refig in the food storage room.]</i>						

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

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

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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:

chlorine in dishwasher rinsewater = 100 ppm

Footnote 3

Notes:

sausage gravy 155/crock pot

Footnote 4

Notes:

cut tomatoes 38, diced ham 40, ground beef 39, cooked corn 36, tuna salad 38/mt

ham 40, salsa 40, cut tomatoes 39, shredded lettuce 39/Husmann cooler

raw eggs 43, liquid egg mix 43/refrig

cooked black beans 38, cooked corn 38, cooked rice 42, chicken soup 42, cooked chili 56.6 (PIC said that the chili had recently been out for portioning)/ric

ground beef 43, ground beef balls 45.9 (the PIC said was just pattied)/cooler drawers under the grill

Footnote 5

Notes:

Consumer advisory is posted on the wall. Menu change to include the consumer advisory is in production.