



# KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

BUILDING AND GROUNDS	Y	N	O	A	C	R
4. Are floors, walls and ceilings constructed of easily cleanable materials and kept clean and in good repair?	..	p	..	..	..	..
<i>Fail Notes</i>   21 CFR 110.20(b)(4) <i>Floors, walls, and ceilings in good repair [Ceiling tiles are missing and/or broken.]</i>						
5. Are food and food contact surfaces protected from contamination in working areas?	p	..	..	..	..	..
6. Are food processing areas effectively separated from other operations which may cause contamination of food being processed?	p	..	..	..	..	..
7. Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures? Is interior lighting sufficient?	p	..	..	..	..	..
8. Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?	p	..	..	..	..	..
9. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?	..	p	..	..	..	..
<i>Fail Notes</i>   21 CFR 110.20(b)(7) <i>Provide adequate screening or other protection against pests [The receiving door to the outside on the east side of the building has a gap greater than 1/4" at the bottom.]</i>						
EQUIPMENT AND UTENSILS	Y	N	O	A	C	R
10. Are all utensils and equipment constructed of materials suitable for their intended use and easily cleanable? Is the equipment designed and used in a manner that precludes contamination with lubricants, metal fragments, or other sources? Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas?	p	..	..	..	..	..
11. Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?	p	..	..	..	..	..
12. Are refrigerator/freezer units equipped with suitable thermometers?	..	..	p	..	..	..
SANITARY FACILITIES AND CONTROLS	Y	N	O	A	C	R
13. Is the water supply from an approved source and adequate in quantity for its intended uses?	p	..	..	..	..	..
14. Are the water temperatures and pressures maintained at suitable levels for its intended use?	..	p	..	..	..	..
<i>Fail Notes</i>   21 CFR 110.37(a) <i>Running water at suitable temperature, and under pressure as needed, provided to all required areas [There is no hot water to the toilet room below the kitchen.]</i>						
15. Is sewage disposed of through a public sewer system and/or an on site sewage disposal system that is operated and maintained according to applicable requirements?	p	..	..	..	..	..
16. Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection?	..	p	..	..	..	..
<i>Fail Notes</i>   21 CFR 110.37(b)(3) <i>Plumbing-must not be a source of contamination [Water is on the floor of the toilet room.]</i>						
17. Are adequate toilet rooms provided, equipped and maintained clean and in good repair?	p	..	..	..	..	..
18. Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels?	p	..	..	..	..	..
19. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?	p	..	..	..	..	..
SANITARY OPERATIONS	Y	N	O	A	C	R
20. Is the facility kept clean and in good physical repair?	p	..	..	..	..	..
21. Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials?	..	p	..	..	..	..
<i>Fail Notes</i>   21 CFR 110.35(B)(2) <i>Toxic materials identified and stored to prevent contamination [Construction adhesive is located on the food prep table in the kitchen.]</i>						

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SANITARY OPERATIONS	Y	N	O	A	C	R
22. Are all areas maintained free of insects, rodents, birds and other pests?	..	p	..	..	..	..
<i>Fail Notes</i>   21 CFR 110.35(c) <i>No pests allowed in any area of a food plant [There are 4-5 dead roaches on the floor in the toilet room. Facility is treated by a pest control company.]</i>						
23. Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?	..	..	p	..	..	..
24. Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination?	..	..	p	..	..	..
25. Are clean utensils and portable equipment stored so as to protect them from splash, dust and other contamination?	p	..	..	..	..	..
PROCESSES AND CONTROLS	Y	N	O	A	C	R
26. Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination? Is the facility licensed?	..	..	p	..	..	..
27. Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used?	..	..	p	..	..	..
28. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth?	..	..	p	..	..	..
29. Are packaging processes and materials adequate to prevent contamination?	..	..	p	..	..	..
30. Are only approved food and/or color additives used?	..	..	p	..	..	..
31. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life?	..	..	p	..	..	..
32. Are weighing and measuring practices adequate to ensure the declared quantity of contents?	..	..	p	..	..	..
33. Are labels of products covered during inspection in compliance (submit violative labels as exhibits)?	..	..	p	..	..	..
34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration?	..	..	p	..	..	..
35. Does firm have a HACCP Plan?	..	..	p	..	..	..
PERSONNEL	Y	N	O	A	C	R
36. Are personnel with sores, infections, etc., restricted from handling food products?	..	..	p	..	..	..
37. Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food?	..	..	p	..	..	..
38. Do employees thoroughly wash hands as necessary?	..	..	p	..	..	..
39. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas?	..	..	p	..	..	..
TRANSPORTATION PRACTICES	Y	N	O	A	C	R
40. Are food delivery vehicles clean and in good repair?	..	..	p	..	..	..
41. Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants?	..	..	p	..	..	..
42. Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified?	..	..	p	..	..	..
EDUCATIONAL MATERIALS						

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## EDUCATIONAL MATERIALS

The following educational materials were provided | p

*Materials Distributed | Education Title # 09 Did You Was 'Em Flier*

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## **Footnote 1**

### **Notes:**

This facility was not in operation at the time of this inspection.

A followup inspection will be scheduled to co-incide with A&M Desserts and Pastry when in operation at this facility.

#### 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