



# 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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*Fail Notes* | 3-101.11\* **CRITICAL - Safe, Unadulterated, & Honestly Presented**  
[Lettuce salad is spoiled/Delfield ric. cos - discarded.]

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	..	..	p	..
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*Fail Notes* | 3-302.11(A)(1)(b)\* **CRITICAL - Separation-Raw & cooked RTE**  
[Tube of ground turkey is stored over rte hamburger buns in the Victory ric. cos - moved turkey.]

14. Food-contact surfaces: cleaned and sanitized.		p	..	..	..	..	..
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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.		..	..	..	..	..	..
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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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20. Proper cold holding temperatures.		p	..	..	..	..	..
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***This item has Notes. See Footnote 2 at end of questionnaire.***

21. Proper date marking and disposition.		p	..	..	..	..	..
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***This item has Notes. See Footnote 3 at end of questionnaire.***

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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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	..	..	..	..	..
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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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	p	..
<i>Fail Notes</i>   6-501.111(C)* <b>CRITICAL - Effective pest control measures in place</b> [2-5 live house flies flying about in the warewash room. cos - swat flies and clean the contamination. ]						
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	..	..	..	..	..
52. Garbage and refuse properly disposed; facilities maintained.	..	p	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities
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Y N O A C R

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|-------------------|------------|--|--|
| <i>Fail Notes</i> | 5-501.115  | <i>Refuse areas &amp; enclosures maintained clean<br/>[debris lies on the ground outside the kitchen entry. ]</i>  |  |
|                   | 5-501.19() | <i>Refuse storage areas located separate from food/utensils/equipment &amp; not creating a nuisance<br/>[Trash and supplies are kept just outside the back entry door to the kitchen so that when the door is opened for entry files enter the building. ]</i> |  |

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<br/>[Ceiling, wall, and floor coverings are torn, broken, and seperating from the structure. ]</i>  |  |
|                   | 6-501.114(A) | <i>Premises free of unnecessary items<br/>[Accumulation of restaurant supplies and equipment within the facility creates pest harborage and makes observation diffiucult for pests in inaccessible places. ]</i> |  |
|                   | 6-501.12(A)  | <i>Physical facilities clean<br/>[Buildup of debris on the floor under equipment and in inaccessible places. ]</i>   |  |

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

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|-------------------|------------|--|--|
| <i>Fail Notes</i> | 6-303.11() | <i>Lighting intensity adequate in food prep, storage &amp; service areas<br/>[Burned out bulbs in the refrigerators. ]</i> |  |
|-------------------|------------|--|--|

Administrative/Other
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Y N O A C R

55. Other violations p

- |                   |             |  |  |
|-------------------|-------------|--|--|
| <i>Fail Notes</i> | 8-304.11(A) | <i>Post the license in a location in the Food Establishment<br/>[2012 license is not posted in the Food Establishment. ]</i> |  |
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EDUCATIONAL MATERIALS
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The following educational materials were provided

# 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:**

Delfield ric - mash potatoes 32, cooked ham 32

Victory ric - lettuce salad 28, cooked ham 28, turkey burger 28

## **Footnote 3**

### **Notes:**

All phf were frozen or thawing.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 6/4/2012      **Business ID:** 102586FR  
**Business:** L & M CATERING

709 HIGH  
 BALDWIN, KS 66006

**Inspection:** 66002347  
**Store ID:**  
**Phone:** 7852426820  
**Inspector:** KDA66  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/04/12	08:15 AM	09:15 AM	1:00	0:15	1:15	0	
Total:			1:00	0:15	1:15	0	

**ACTIONS**

Number of products Voluntarily Destroyed   1  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product   lettuce salad   Qty   1   Units   lbs   Value \$   5  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A