

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	p	..
<i>Fail Notes</i>	4-501.114(A)*	<i>CRITICAL - Chemical Sanitization-Chlorine concentration [mechanical dishwasher sanitizing with no detectable sanitizer, corrected on site, wand was pushed all they way into bucket, and machine was primed. Now 100ppm chlorine.]</i>						
	4-601.11A*	<i>CRITICAL - Food Contact Clean to Sight and Touch [Two can openers have blades with dried food debris on food contact surface, corrected on site, moved to warewash area. Blade on meat slicer dirty with dried food, corrected on site, moved to warewash area.]</i>						
	4-602.11(E)(4)(b)	<i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Lip of ice machine has build up of pink mold.]</i>						
	4-702.11*	<i>CRITICAL - Sanitizing Before Use After Cleaning [Washing dishes in mechanical dishwasher without sanitizing. corrected on site, primed sanitizer, now 100ppm chlorine.]</i>						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
17. Proper reheating procedures for hot holding.			p
18. Proper cooling time and temperatures.			p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
19. Proper hot holding temperatures.			p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
20. Proper cold holding temperatures.			p
<i>This item has Notes. See Footnote 4 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 [Chicken broth and chicken noodle soup held over 24 hours with no labeled prep date. corrected on site, items labeled.]</i>						
22. Time as a public health control: procedures and record.			p

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Prevention of Food Contamination	Y N O A C R
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Fail Notes | 6-202.15(A)(3)* *SWING - Outer openings protected-solid, self-closing doors [Gap between double doors on South side of back kitchen prep area and the West door from kitchen storage area has gap along side and at corners large enough for pests to enter establishment.]*

37. Contamination prevented during food preparation, storage and display. .. p p ..

Fail Notes | 3-305.11(A)(3) *Food stored 6" above floor [Boxes of bag in box pop stored on floor in back kitchen prep area, corrected on site, pop boxes put on crates.]*

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
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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
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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

Fail Notes | 4-601.11(C) *Nonfood contact surfaces of equipment clean [Approximately 10-15 old rodent droppings on bottom shelf of food storage shelf in back kitchen area and on back of counter in back kitchen food prep area, corrected on site, areas cleaned.]*

4-602.13 *Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue [Lids and outside of containers of bulk sugar, flour, chicken flour and small sugar container dirty with build up of food residue.]*

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

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

Fail Notes | 6-501.12(A) *Physical facilities clean [Approximately 25-30 old rodent droppings on floor located behind hot box in back food storage area and along wall under shelving in back kitchen prep area.]*

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

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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	6-202.11()	<i>Protective shielding on light bulbs over exposed food/utensils/equipment [No protective covering on light bulbs above food prep surfaces in back kitchen prep area.]</i>
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Administrative/Other	Y N O A C R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #02 Consumer Advisory</i>
	<i>Education Title #06 Cooling</i>
	<i>Education Title #08 Date Marking</i>
	<i>Education Title #22 Focus On Food Safety Manual (on the Website) [Left copy of Focus on food safety book.]</i>

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Footnote 1

Notes:

Cooking: grill: hamburger 206

Footnote 2

Notes:

Cooling: reach in cooler3: potato salad 70

Footnote 3

Notes:

Hot holding: Stove: green beans 180; steam table: baked chicken 182, chili 182, beef noodle 154, mashed potato 142, roast beef 202, white gravy 190, brown gravy 204;

Footnote 4

Notes:

Cold holding: make table: raw cut tomato 40, macaroni salad 41, tuna salad 40; reach in cooler: chicken soup 41, fried chicken 43; reach in cooler2: coconut cream pie 38, sliced ham 38; reach in cooler3: diced tomato 38, milk 39; reach in cooler4: ambient 38;

