



# 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	..	..	..	..	..						
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>												
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	..	..	..	..	..						
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>												
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	..	..	..	..	..						
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>												
21. Proper date marking and disposition.	..	p	..	..	p	..						
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">3-501.18(A)(3)*</td> <td style="width: 70%;">CRITICAL - RTE PHF, Disposition-discard if dated &gt;7 days at 41°F or less</td> </tr> <tr> <td></td> <td></td> <td style="text-align: center;"><i>[Sliced turkey dated with expiration date of meat on package. This turkey has been held for more than 7 days. corrected on site, turkey discarded.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-501.18(A)(3)*	CRITICAL - RTE PHF, Disposition-discard if dated >7 days at 41°F or less			<i>[Sliced turkey dated with expiration date of meat on package. This turkey has been held for more than 7 days. corrected on site, turkey discarded.]</i>						
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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						
25. Food additives: approved and properly used.	..	..	..	p	..	..						
26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..						
Conformance with Approved Procedures	Y	N	O	A	C	R						
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.	..	..	..	..	..	..

Food Temperature Control	Y	N	O	A	C	R		
31. Proper cooling methods used; adequate equipment for temperature control.	..	p	..	..	..	..		
<table style="border: none; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">3-501.15 <i>Proper cooling methods used for PHF [Cooling sausage gravy in tightly lidded foam portion cups in reach in cooler. Foam containers are stacked on top of each other.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-501.15 <i>Proper cooling methods used for PHF [Cooling sausage gravy in tightly lidded foam portion cups in reach in cooler. Foam containers are stacked on top of each other.]</i>						
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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	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
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.	..	..	..	..	..	..
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	..	..	..	..	..

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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	..	..	..	..	..
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 #08    Date Marking*

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## **Footnote 1**

**Notes:**

Three compartment sink sanitizing at 50ppm chlorine

## **Footnote 2**

**Notes:**

Cooking: grill: egg 190

## **Footnote 3**

**Notes:**

Cold holding: make table: sausage patty 41, sliced turkey 35, raw cut tomato 39; walk in cooler: ambient 40; reach in cooler: potato salad 34; reach in cooler2: ambient 33

## **Footnote 4**

**Notes:**

Wiping bucket 50ppm chlorine.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 10/31/2011      **Business ID:** 94836FS  
**Business:** SIPS ESPRESSO BAR

2000 N BUCKEYE RD  
 ABILENE, KS 67410

**Inspection:** 69001848  
**Store ID:**  
**Phone:** 7852637221  
**Inspector:** KDA69  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/31/11	09:30 AM	10:50 AM	1:20	0:25	1:45	0	
Total:			1:20	0:25	1:45	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 Sliced turkey Qty 2 Units lb Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A