



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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>						
Fail Notes	4-602.11(E)(4)(b) Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Build up of pink mold on ice chute at drive thru window.]					
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	p	..	..	..	..	..
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	..	..	p	..
Fail Notes	7-201.11(B)* CRITICAL - Separation, Storage-chemicals above food, etc. [Spray bottle of glass cleaner stored over box of mayonaise packets, corrected on site, spray bottle moved.]					
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

### 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  | .. | .. | .. | .. | .. |
| 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 5 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-<br>Critical items   | p  | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>non-critical items   | p  | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.   | p  | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.  | .. | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>   4-601.11(C) <i>Nonfood contact surfaces of equipment clean</i><br><i>[Build up of old food/oil on tracks of hot hold units, build up of old oil</i><br><i>on front of fryer.]</i> |    |    |    |    |    |    |

### Physical Facilities

- |  | Y  | N  | O  | A  | C  | R  |
|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure.   | p  | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.   | .. | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>   5-203.15* <i>CRITICAL - Backflow prevention device-Carbonator</i><br><i>[No vented backflow preventor on carbonator in self serve area.]</i> |    |    |    |    |    |    |

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Physical Facilities	Y	N	O	A	C	R
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*Fail Notes* | 5-205.15(B) *SWING - Plumbing system maintained in good repair  
[Pipe leaking at water filter unit.]*

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

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

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

*Material Distributed* | *Education Title #40*    *When The Power Is Out*

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## **Footnote 1**

### **Notes:**

Three vat sink 100ppm chlorine

## **Footnote 2**

### **Notes:**

Cooking: fryer: chicken fries 202; broiler: whopper patty 196

## **Footnote 3**

### **Notes:**

Hot holding: hot hold unit: tender crisp 174, chicken nugget 170; hot hold unit2: whopper meat 175, jr whopper meat 173, mushrooms 186;

## **Footnote 4**

### **Notes:**

Cold holding: reach in cooler ambient 32, reach in cooler2 ambient 34, shake machine: shake mix 39; walk in cooler: mushroom sauce 37, ambient 36;

## **Footnote 5**

### **Notes:**

wiping bucket 50ppm chlorine

