

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	p	..
<i>Fail Notes</i> 2-301.14(l)* <i>CRITICAL - When to Wash Hands - After engaging in other activities that contaminate the hands [Employee entered facility and kitchen then handled clean equipment without washing hands. corrected on site, educated and hands washed.]</i>						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
8. Adequate handwashing facilities supplied and accessible.	..	p
<i>Fail Notes</i> 6-301.11 <i>Handwash cleanser provided [No soap in downstairs bathroom.]</i>						
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
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
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(1)* <i>CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [Spagetti noodles in make table 2 dated 3/31 are held past discard date. corrected on site, noodles were discarded.]</i>						
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

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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

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

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
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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
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35. Food properly labeled; original container. p

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons. .. p

Fail Notes | 6-202.15(A)(3)* *SWING - Outer openings protected-solid, self-closing doors [Back door has gap at bottom corner.]*

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
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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 p ..

Fail Notes | 4-202.11(A)(2)* *CRITICAL - Food-contact surface cleanability-free of imperfections [Tip of food contact surface of rubber spatula has rubber separating, two plastic containers have cracks on food contact surface. both corrected on site, plastic containers set aside for manager, and spatula was trimmed.]*

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

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Utensils, Equipment and Vending	Y N O A C R
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<i>Fail Notes</i>	4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Reach in freezer door is dirty with build up of food where fingers are placed to open door. Underside of handles on make table 2 have build up of old food. Sugar and Cinnamon shakers and dusting flour bucket and cinnamon bucket have build up of food debris on outside of containers.]</i>
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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 p .. |
| <i>Fail Notes</i> | 6-302.11 <i>Toilet tissue supplied at each toilet
[No toilet paper in downstairs bathroom. correcte on site, toilet paper was provided.]</i> |
| 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 |
| <i>Fail Notes</i> | K.S.A. 36-503(a) <i>Operating without a food service establishment license
[Facility is operating without a food service license.]</i> |

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	Education Title #08 <i>Date Marking</i> Education Title #09 <i>Did You Wash 'Em Flier</i>
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Footnote 1

Notes:

Cold holding: Make table: cut lettuce 41, milk 35; make table2: beef topping 37, sausage topping 40, spaghetti noodle 37; ice cream machine: ice cream mix 32; walk in cooler: ham 37

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/11/2012 **Business ID:** 104630FR
Business: TOSSED N SAUCED PIZZA

306 NW 3RD ST
 ABILENE, KS 67410

Inspection: 69002108
Store ID:
Phone: 7852632121
Inspector: KDA69
Reason: 12 Expired License

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/11/12	11:25 AM	12:30 PM	1:05	0:25	1:30	0	
Total:			1:05	0:25	1:30	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 spagetti noodle Qty 2 Units cup Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A