

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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(F)* CRITICAL - When to Wash Hands - As needed between tasks [Employee wore gloves while using wiping cloth to clean food prep area, then handled food contact surface of tray liner without changing gloves or washing hands. corrected on site, tray liner was discarded, and hands were washed.]						
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>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch [Two containers on clean pan rack are dirty with food debris, corrected on site, containers were moved to warewash sink.]						
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 2 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
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
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	..

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Chemical	Y N O A C R
<i>Fail Notes</i> 7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Hand sanitizer stored over food service plastic film and fryer cleaner stored over single serve McFlurry cups on racking in basement. Corrected on site, chemicals were moved.]</i>	

Conformance with Approved Procedures	Y N O A C R
27. Compliance with variance, specialized process and HACCP plan. p . .

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
<i>Fail Notes</i> 6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors [Gap at corner of back door large enough for pests to enter.]</i>	
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	.. p
<i>Fail Notes</i> 3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [Three wet wiping cloths were laying on the counters. Wet wiping cloth bucket with no dectable chlorine, corrected on site, now 100ppm chlorine.]</i>	
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 . . . p .
<i>Fail Notes</i> 3-304.15(A) <i>Single-use gloves only used for one task [Employee used same glove to clean the counter and then touch food contact surface. corrected on site, employee was informed of correct procedure.]</i>	

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 . . . p .

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-202.11(A)(2)* <i>CRITICAL - Food-contact surface cleanability-free of imperfections [Three plastic cambros with drain holes and one plastic lid are cracked on food contact surface, corrected on site, lid was discarded and cambros were set aside for the manager.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
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<i>Fail Notes</i>	4-302.14 <i>Sanitizer test kit [No sanitizer test strips available for quaternary ammonia or chlorine.]</i>
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47. Non-food contact surfaces clean.	p
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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
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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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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>	Education Title #04 <i>No Bare-Hand Contact</i> Education Title #09 <i>Did You Wash 'Em Flier</i>
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Footnote 1

Notes:

Three compartment sink sanitizing at 200ppm quaternary ammonia.

Footnote 2

Notes:

Cooking: fryer: value chicken 188

Footnote 3

Notes:

Hot holding: hot tray: fish patty 146, chicken nugget 136, grilled chicken 165, small hamburger 159

Footnote 4

Notes:

Cold holding: ice cream machine: vanilla ice cream mix 38; reach in cooler: milk 38; walk in cooler: liquid egg 39; reach in cooler2: ambient 42;