

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(E)* <i>CRITICAL - When to Wash Hands - After handing soiled equipment or utensils [Person washing dishes at mechanical dish machine handled dirty dishes, then clean dishes without washing hands, corrected on site, hands washed and dished sanitized.]</i>						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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 2 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 5 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
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<i>Fail Notes</i>	<p>7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Hand soap mounted on wall over food prep sink in salad area, corrected on site, hand soap and dispenser were removed.]</i></p> <p>7-204.11* <i>CRITICAL - Sanitizers, Criteria [Do it All Germicidal Foaming Cleaner is used in sanitizing bucket in food prep area. Labeling does not state it is for kitchens or food contact surfaces. EPA No. 11694-88. corrected on site, solution was dumped and are now using 200ppm Quaternary ammonia.]</i></p>
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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
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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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
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31. Proper cooling methods used; adequate equipment for temperature control.	.. p .. . p ..
<i>Fail Notes</i>	<p>3-501.15 <i>Proper cooling methods used for PHF [Cooling taco meat in tightly lidded plastic containers in walk in cooler. corrected on site, taco meat was removed from plastic containers, put in metal pan and placed in walk in freezer.]</i></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
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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
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
<i>Fail Notes</i>	<p>4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor [Boxes of single serve cups on floor in storage room.]</i></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 ..
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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 [Four rubber spatulas with cracks on food contact surface, corrected on site, spatulas were discarded or trimmed.]</i>
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|---|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |

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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06 Cooling</i>
	<i>Education Title #09 Did You Wash 'Em Flier [(Posted)]</i>

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Footnote 1

Notes:

Mechanical dishwasher 161 plate level.

Footnote 2

Notes:

Cooking temperature: oven: hamburger 182

Footnote 3

Notes:

reheating: oven: baked beans 195

Footnote 4

Notes:

Hot holding: hot box: taco meat 160; hot box2: taco meat 148;

Footnote 5

Notes:

Cold holding: On racks: french fries 40, corn dog 40; reach in cooler: coleslaw 43, ambient 39; salad reach in cooler: pasta salad 40; milk reach in cooler: milk 36, milk reach in cooler2: milk 35; ice cream machine: ice cream mix 41; reach in cooler3: bottled milk 38; reach in cooler4: ambient 38; walk in cooler: ambient 38;