

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
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5. No discharge from eyes, nose and mouth.	p
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Preventing Contamination by Hands	Y N O A C R
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6. Hands clean and properly washed.	p
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7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
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8. Adequate handwashing facilities supplied and accessible.	p
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Approved Source	Y N O A C R
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9. Food obtained from approved source.	p
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10. Food received at proper temperature. p
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11. Food in good condition, safe and unadulterated.	p
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12. Required records available: shellstock tags, parasite destruction. p
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Protection from Contamination	Y N O A C R
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13. Food separated and protected.	p
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14. Food-contact surfaces: cleaned and sanitized.	p
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15. Proper disposition of returned, previously served, reconditioned and unsafe food. p
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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16. Proper cooking time and temperatures.	p
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This item has Notes. See Footnote 1 at end of questionnaire.

17. Proper reheating procedures for hot holding.	p
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This item has Notes. See Footnote 2 at end of questionnaire.

18. Proper cooling time and temperatures. p
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19. Proper hot holding temperatures. p
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20. Proper cold holding temperatures.	p
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This item has Notes. See Footnote 3 at end of questionnaire.

21. Proper date marking and disposition.	.. p p ..
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<i>Fail Notes</i>	3-501.18(A)(2)*	CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date <i>[Chili, salsa, rice in reach in cooler held over 24 hours with no labeled discard date. corrected on site, items were dated.]</i>
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22. Time as a public health control: procedures and record. p
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Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods. p
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Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered. p
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Chemical	Y N O A C R
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25. Food additives: approved and properly used. p
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26. Toxic substances properly identified, stored and used.	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

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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.	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
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
<i>Fail Notes</i> 4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [Home Depot allpurpose bucket used to hold oil from fryer is not approved for food use.]</i>						
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
<i>Fail Notes</i> 4-302.14 <i>Sanitizer test kit [No sanitizer test strips for chlorine.]</i>						
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
52. Garbage and refuse properly disposed; facilities maintained.	p

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Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean. p

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

Fail Notes | 6-501.14() *Ventilation system cleaned in way not to cause contamination or create a public health hazard [No filters installed in hood.]*

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #45</i>	<i>Food Temperatures</i>

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Footnote 1

Notes:

Cooking: stove: pork chili 202

Footnote 2

Notes:

reheating:grill: refried beans 175; taco meat 188

Footnote 3

Notes:

Cold holding: reach in cooler: chili 38, rice 37; on ice: diced tomato 32;

