

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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<i>Fail Notes</i>	2-401.11* CRITICAL - Eating, Drinking, or Using Tobacco [Open employee drinking glass on food prep surface of make table. Open employee drinking cup on back room prep table. corrected on site, glass and cut were moved.]
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5. No discharge from eyes, nose and mouth.

Preventing Contamination by Hands		Y	N	O	A	C	R
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6. Hands clean and properly washed.

7. No bare hand contact with RTE foods or approved alternate method properly followed.

8. Adequate handwashing facilities supplied and accessible.

Approved Source		Y	N	O	A	C	R
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9. Food obtained from approved source.

10. Food received at proper temperature.

11. Food in good condition, safe and unadulterated.

12. Required records available: shellstock tags, parasite destruction.

Protection from Contamination		Y	N	O	A	C	R
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13. Food separated and protected.

14. Food-contact surfaces: cleaned and sanitized.

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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16. Proper cooking time and temperatures.

17. Proper reheating procedures for hot holding.

18. Proper cooling time and temperatures.

19. Proper hot holding temperatures. p

This item has Notes. See Footnote 1 at end of questionnaire.

20. Proper cold holding temperatures. p

This item has Notes. See Footnote 2 at end of questionnaire.

21. Proper date marking and disposition. p

22. Time as a public health control: procedures and record.

Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.

26. Toxic substances properly identified, stored and used. p

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

GOOD RETAIL PRACTICES

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Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.
29. Water and ice from approved source.
30. Variance obtained for specialized processing methods.
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
32. Plant food properly cooked for hot holding.
33. Approved thawing methods used.
34. Thermometers provided and accurate.
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	..	p	p
<i>Fail Notes</i> 6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors [Gap between double receiving doors about an inch from bottom of doors.]</i>						
37. Contamination prevented during food preparation, storage and display.
38. Personal cleanliness.
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.
42. Utensils, equipment and linens: properly stored, dried and handled.
43. Single-use and single-service articles: properly used.
44. Gloves used properly.
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
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items
46. Warewashing facilities: installed, maintained, and used; test strips.
47. Non-food contact surfaces clean.
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.
49. Plumbing installed; proper backflow devices.
50. Sewage and waste water properly disposed.
51. Toilet facilities: properly constructed, supplied and cleaned.
52. Garbage and refuse properly disposed; facilities maintained.

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Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Hot holding: steam table: brown gravy 174; crock pot: sausage gravy 189

Footnote 2

Notes:

Cold holding: make table: ham 40, chicken salad 39, raw cut tomato 43; reach in cooler: sausage patty 40, cooked chicken 38; reach in cooler2: cottage cheese 37; reach in cooler4: milk 43;

Footnote 3

Notes:

Reach in cooler ambient 40