



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Preventing Contamination by Hands</b>	Y	N	O	A	C	R
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|----------------------------------------------------------------------------------------|----|----|----|----|----|----|
| 6. Hands clean and properly washed.                                                    | .. | .. | p  | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | .. | .. | .. | p  | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible.                            | p  | .. | .. | .. | .. | .. |

<b>Approved Source</b>	Y	N	O	A	C	R
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|-----------------------------------------------------|----|----|----|----|----|----|
| 9. Food obtained from approved source.              | p  | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature.            | .. | .. | p  | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | .. | p  | .. | .. | p  | .. |

*Fail Notes* | 3-101.11\* **CRITICAL - Safe, Unadulterated, & Honestly Presented**  
 [At the retail walkin display shelving, two packages of Eckrich Turkey were expired on Sept. 12th and four packages of Eckrich hotdogs were expired on Aug 26th. (COS-Pulled)]

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|------------------------------------------------------------------------|----|----|----|---|----|----|
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | p | .. | .. |
|------------------------------------------------------------------------|----|----|----|---|----|----|

<b>Protection from Contamination</b>	Y	N	O	A	C	R
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|---------------------------------------------------------------------------------------|----|----|----|----|----|----|
| 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  | .. | .. | .. |

<b>Potentially Hazardous Food Time/Temperature</b>	Y	N	O	A	C	R
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|--------------------------------------------------|----|----|----|----|----|----|
| 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  | .. | .. |

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

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|---------------------------------------|---|----|----|----|----|----|
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
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***This item has Notes. See Footnote 2 at end of questionnaire.***

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|-------------------------------------------------------------|----|----|----|---|----|----|
| 21. Proper date marking and disposition.                    | .. | .. | .. | p | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | p | .. | .. |

<b>Consumer Advisory</b>	Y	N	O	A	C	R
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|--------------------------------------------------------------|----|----|----|---|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
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<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R
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|-----------------------------------------------------------|----|----|----|---|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. |
|-----------------------------------------------------------|----|----|----|---|----|----|

<b>Chemical</b>	Y	N	O	A	C	R
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|------------------------------------------------------------|----|----|----|----|----|----|
| 25. Food additives: approved and properly used.            | .. | .. | .. | p  | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p  | .. | .. | p  | .. |

*Fail Notes* | 7-201.11(A)\* **SWING - Separation, Storage-spacing/partitioning**  
 [A can of Silicone spray was found stored atop of the ice machine. Facility bags ice on premises. (COS-Moved)]

<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
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| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. |
|-------------------------------------------------------------------|----|----|----|---|----|----|

<b>GOOD RETAIL PRACTICES</b>	Y	N	O	A	C	R
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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	..	..	..	..	..
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
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	..	..	..	..

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Physical Facilities	Y   N   O   A   C   R
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<i>Fail Notes</i>	6-501.12(A)	<i>Physical facilities clean                  [Dead insects, soil, debris and some old, dry and hard rodent                  droppings were observed on floor of storeroom. Clean and maintain                  area.]</i>
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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
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The following educational materials were provided    ..

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## Footnote 1

Notes:

## Footnote 2

Notes:

Temperatures: Walkin cooler <41F amb. air.  
Freezers maintaining foods frozen.  
Dairy frig <41F amb. air.