

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands	Y	N	O	A	C	R
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
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
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
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Fail Notes	3-501.16(A)(1)* CRITICAL - PHF Hot Holding->135°F [The hamburgers on buns in the hot hold cabinet sampled at 120F - 124F. Req. >135F hold. (COS-Serve out/remaining discard)]					
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
Fail Notes	3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [Lettuce sampled at 47F and tomatos sampled at 45F in two door kitchen frig. Amb. air temp. sampled at only 45F. (COS-PHF's removed to different frig)]					
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	..
Fail Notes	7-201.11(A)* SWING - Separation, Storage-spacing/partitioning [Two cans of Oven cleaner, one of deoderent cleaner and one of spot cleaner were found stored on shelving above food foil wrap, stored cut boards and container of pickles. (COS-Moved)]					
Conformance with Approved Procedures	Y	N	O	A	C	R

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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
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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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
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37. Contamination prevented during food preparation, storage and display.	..	p
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<i>Fail Notes</i>	3-305.11(A)(2) <i>Food storage-protected from contamination [Busted/open bag of flour found stored in container in storeroom that is not tight to deter pests entry.]</i>
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38. Personal cleanliness.	p
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39. Wiping cloths: properly used and stored.	p
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40. Washing fruits and vegetables.	p
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Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.	p
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42. Utensils, equipment and linens: properly stored, dried and handled.	p
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43. Single-use and single-service articles: properly used.	p
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44. Gloves used properly.	p
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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
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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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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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Physical Facilities	Y	N	O	A	C	R
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51. Toilet facilities: properly constructed, supplied and cleaned. .. p

Fail Notes | 6-202.14 *Toilet rooms completely enclosed-self closing door
[Doors on both restrooms in near proximity to the kitchen, are propped
wide open.]*

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

Fail Notes | 4-301.14 *Ventilation hood adequate to prevent grease & condensation build-up
[Hood has some collection of lint/soil.]*

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

Material Distributed | *Education Title #22* *Focus On Food Safety Manual (on the Website)
[FOFS booklet provided and available from previous inspection.]*

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Footnote 1

Notes:

Temperatures: Hamburgers 120F - 124F in hot cabinet.
Bake beans >135F in hot cabinet.

Footnote 2

Notes:

Temperatures: Lettuce 47F and tomatos 45F in two door kitchen frig.
Hallway frig <41F amb. air.
Milk cooler <41F amb. air.
Four upright and one chest freezer maintaining foods frozen.