

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	p	..
<i>Fail Notes</i>	5-205.11(A)	<i>Handsink Accessible</i> <i>[The kitchen handsink on entry had blocked access by a mop bucket and other cleaning tools. (COS-Opened)]</i>						
	6-301.12	<i>Hand Drying Provision.</i> <i>[No papertowing was found at the kitchen handwash sink on entry (COS-Added)]</i>						

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
	20. Proper cold holding temperatures.		p
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
	21. Proper date marking and disposition.		..	p	p	..
<i>Fail Notes</i>	3-501.18(A)(2)*	<i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</i> <i>[Containers of sausages, ham, hotdogs, cooked hamburger patties and sausage patties were observed in the kitchen frig without Use by dating available on them. (COS-Dated)]</i>						
	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	..
<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers</i> <i>[A spray bottle cleaner (Alcohol) was found without content labeling available on it. (COS-Labeled)]</i>						

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Chemical			Y	N	O	A	C	R
<i>Fail Notes</i>	7-202.12(A)(2)*	<i>CRITICAL - Used per instructions/Approved for food establishments [Cans of country vet insecticide EPA#9444-237 without labeling for use in foodservice/restaurant establishments was found stored and available for use in the facility. (COSRemoved)]</i>						
	7-204.11*	<i>CRITICAL - Sanitizers, Criteria [The sanitizer wipe solution available and being utilized on food contact equipment and work surfaces sampled excessive with >200ppm available chlorine. (COS-Diluted)]</i>						

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

GOOD RETAIL PRACTICES

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
<i>Fail Notes</i>	3-305.11(A)(2)	<i>Food storage-protected from contamination [No dooring is available on the back side of the donut display case.]</i>						
38. Personal cleanliness.			..	p
<i>Fail Notes</i>	2-402.11(A)	<i>Hair restraints & clothes that cover body hair worn by employees [Employee with long hair observed working without hair restraint.]</i>						
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

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Utensils, Equipment and Vending			Y	N	O	A	C	R
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
<i>Fail Notes</i>	4-602.13	<i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue [Shelvings , sides, tops of food storage containers , equipment, etc. in kitchen area have collected flour, soil, oil, etc. collected on them.]</i>						

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
<i>Fail Notes</i>	6-501.11	<i>Physical facilities maintained in good repair [Ceil tile area in disrepair around hood unit.]</i>						
	6-501.12(A)	<i>Physical facilities clean [The floors of the kitchen have soil, food debris, oil, etc. collected along walls, under and around equipment.]</i>						
54. Adequate ventilation and lighting; designated areas used.			p

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website) [FOFS booklet provided and available from previous inspection.]</i>
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Footnote 1

Notes:

Temperatures: Sausages, hotdogs & cooked hamburgers <41F in kitchen frig.
White frig & beverage frig <41F amb. air.
Freezers maintaining foods frozen.