

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands	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 |

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

Protection from Contamination	Y N O A C R
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| 13. Food separated and protected. | . . p . . p . | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-302.11(A)(1)(b)* CRITICAL - Separation-Raw & cooked RTE
<i>[In rear frig unit raw ground beef was observed stored on shelving above ready to eat packages of cheese and margerine. (COS-Moved)]</i></td> </tr> </table> | <i>Fail Notes</i> | 3-302.11(A)(1)(b)* CRITICAL - Separation-Raw & cooked RTE
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<i>[In rear frig unit raw ground beef was observed stored on shelving above ready to eat packages of cheese and margerine. (COS-Moved)]</i> | | |
| 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
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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 . . |
| 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 . . . |
| 22. Time as a public health control: procedures and record. | p . . |

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 . . |
| 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. | 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 . . |
| 29. Water and ice from approved source. | p |

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Administrative/Other

Y N O A C R

55. Other violations

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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)</i> <i>[FOFS booklet provided and available from previous inspection.]</i>
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Footnote 1

Notes:

Temperatures: Upright, chest and top load freezer units maintaining foods frozen.
Frog legs <41F in grill area frig.
Raw ground beef <41F in rear frig unit.
Beer cooler <41F amb. air.