

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
11. Food in good condition, safe and unadulterated.	p
10. Food received at proper temperature.	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	p	p
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [Can opener blade with caked on dried food and metal shavings (COS) cleaned]</i>						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	..	p	p	..
<i>Fail Notes</i> 3-501.14(A)(1)* <i>CRITICAL - Cooling PHF-135 to 70°F within the first 2 hours [refried beans made more than 2 hours ago but not longer than 6 only 80F in WIC (COS) put in ice bath]</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F [sliced tomatoes 47F on MT in kitchen (COS) shut lid]</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
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	p

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Chemical	Y N O A C R
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<i>Fail Notes</i>	7-102.11* <i>CRITICAL - Common Name, Working Containers</i> [spray bottle of blue substance in working container located on cart before kitchen not labeled. Employee stated it was glass cleaner. Spray bottle of yellow substance in kitchen under dishmachine in working container not labeled. employee stated it was sanitizer.]
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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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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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<i>Fail Notes</i>	3-304.12(C) <i>In-use utensil storage-on cleaned/sanitized surface</i> [Knives stored between wall and table]
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42. Utensils, equipment and linens: properly stored, dried and handled.
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43. Single-use and single-service articles: properly used.
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44. Gloves used properly.
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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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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
54. Adequate ventilation and lighting; designated areas used.		..	p

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed food/utensils/equipment [no protective shield on light in WIC and no protective shield on lights in front of kitchen]*

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Cooked chicken 178F
cooked steak 186F

Footnote 2

Notes:

refried beans, rice and hamburger >135F on ST
Queso in crock pot >135F

Footnote 3

Notes:

bbeef, shimp and diced tomatoes <41F in WIC
chicken and beef <41F on ice
diced tomatoes and beef tamale <41F in MT
freezer ok

