

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	..	p	p	..
<i>Fail Notes</i> 2-301.14(F)* <i>CRITICAL - When to Wash Hands - As needed between tasks [Employee handled chicken box then went directly to handling RTE chicken with gloved hands without changing gloves or washing hands (COS) educate]</i>						
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
<i>Fail Notes</i> 3-101.11* <i>CRITICAL - Safe, Unadulterated, & Honestly Presented [fly landing on flour used to flour the pizza crust]</i>						
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	..
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [Inside of sandwich warmer needs to be cleaned (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
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(1)* <i>CRITICAL - PHF Hot Holding->135°F [Beef pizza in HH 130 (COS) discarded]</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 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
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

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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

Fail Notes | 7-102.11* **CRITICAL - Common Name, Working Containers**
 [Spray bottle of purple substance lacking common name in working container. (COS) labeled]

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

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

30. Variance obtained for specialized processing methods. p . .

Food Temperature Control	Y N O A C R
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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
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35. Food properly labeled; original container. p

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

Fail Notes | 6-501.111(C)* **CRITICAL - Effective pest control measures in place**
 [15-20 flies in kitchen]

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
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41. In-use utensils: properly stored. . . p

Fail Notes | 3-304.12(D) **In-use utensil storage-in running water**
 [Knives stored in standing water]

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
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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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	p
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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

The following educational materials were provided p

Material Distributed | Education Title #10 Did You Wash 'Em Sign / Sticker

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Footnote 1

Notes:

cooked popcorn chicken reheated to 180
cooked chicken sandwich reheated to 178

Footnote 2

Notes:

meatballs and BBQ beef >135 in ST

Footnote 3

Notes:

ham and sausage in make table <41
ham and sausage in WIC <41

