



# 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	..	..	p	..
<i>Fail Notes</i>   3-302.11(A)(1)(b)* <b>CRITICAL - Separation-Raw &amp; cooked RTE</b> [Raw shell eggs stored directly over RTE shredded cheese in MT]						
14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(1)* <b>CRITICAL - PHF Hot Holding-&gt;135°F</b> [mashed potatoes on ST only 117 (COS) made new]						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)* <b>CRITICAL - PHF Cold Holding-&lt;41°F</b> [pork chops 55 and hotdogs 56 in yellow RIC by grill (COS) closed door firmly]						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(2)* <b>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</b> [Hot dogs in container not dated with date made. Employee stated it was yesterday morning (COS) dated]						
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	..	..	..	..	..

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Chemical	Y	N	O	A	C	R
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26. Toxic substances properly identified, stored and used.      ..    p    ..    ..    p    ..

<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers</i> [Spray bottle of purple substance lacking common name. Purple substance was degreaser according to employee. (COs) labeled]
	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc.</i> [Spray bottle of degreaser and sanitizer stored over spices and clean utensils (COS) moved them]

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

<b>GOOD RETAIL PRACTICES</b>
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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    ..    ..    ..    ..    ..

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    ..    ..    ..    ..    ..

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    ..    ..    ..    ..    ..

47. Non-food contact surfaces clean.      p    ..    ..    ..    ..    ..

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

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #22    Focus On Food Safety Manual (on the Website) [Still available in office]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

quat ammonia 200ppm in three vat sink

## **Footnote 2**

**Notes:**

Hamburger cooked to 160

## **Footnote 3**

**Notes:**

gravy >135 on second st

## **Footnote 4**

**Notes:**

Freezer ok  
sliced ham <41 in MT  
sliced tomatoes <41 in back RIC  
freezer ok

