

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
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>	<p>5-204.11(A) <i>Pf - A HANDWASHING SINK shall be located to allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas</i> <i>[There is no hand washing sink in the kitchen. The establishment is using the sink in the laundry room (approximately 20 to 30 feet away) as a hand washing sink and keeping the doors propped open to provide uninterrupted access to the sink. Corrected on Site (COS) - there is a 3 vat sink in the kitchen. They will use the first vat of this sink for hand washing, and the other 2 vats for dish washing to allow for a hand sink in the kitchen area for convenient use for food handling and ware washing. I am providing them a variance request form today to complete for this procedure.]</i></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
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
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 ..

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes	7-102.11	<p><i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [On a cart there was an unlabeled gray bus tub with liquid in the bottom. Staff identified this as bleach water to put dishes in when they are returned from consumers. COS - labeled.</i></p> <p><i>On the table where dirty dishes are returned there was a white bucket labeled as Country Rich Ice Cream. The bucket contained a clear liquid and a rag. Upon questioning staff I was informed it was bleach water. COS - labeled as bleach water.]</i></p>
	7-201.11(A)	<p><i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [In the cabinet behind the desk there is a bottle of Fanci-full Temporary Hair Color Rinse being stored on a shelf directly next to a can of Beef broth and a can of Chicken broth. COS - the chemical was removed.]</i></p>
	7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [In the cabinet behind the desk there is a bottle of Fanci-full Temporary Hair Color Rinse being stored on a shelf directly above Seltzer Water and Peace Tea. COS - the chemical was removed.]</i></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

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. p

37. Contamination prevented during food preparation, storage and display. p

This item has Notes. See Footnote 3 at end of questionnaire.

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Prevention of Food Contamination	Y	N	O	A	C	R
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38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. .. p p ..

<i>Fail Notes</i>	3-304.14(B)(1)	<p><i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [There was a wiping cloth being stored in bleach water that measured 0-25 ppm. Staff indicated the bleach water had been made over an hour previously. Explained to staff that the chlorine from the bleach will evaporate over time and that they need to monitor the concentration and be prepared to remake the bleach water as needed. COS - the bleach water was remade.]</i></p>
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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 p ..

<i>Fail Notes</i>	3-304.12(B)	<p><i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [In the metal cabinet near the desk there is a container of sugar that has a plastic drinking cup with no handle being used as a scoop. The cup is being stored in direct contact with the sugar. COS - the cup was removed and a scoop with a handle replaced it. Made sure staff understands that the handle of the scoop needs to be up out of the sugar at all times.]</i></p>
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42. Utensils, equipment and linens: properly stored, dried and handled. .. p

<i>Fail Notes</i>	4-903.11(B)	<p><i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [On the Friendship Meals shelf in the kitchen there is a drink pitcher that is being stored uncovered and non-inverted.]</i></p>
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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-P and Pf items p

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items p

46. Warewashing facilities: installed, maintained, and used; test strips. p

This item has Notes. See Footnote 4 at end of questionnaire.

47. Non-food contact surfaces clean. p

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. p

49. Plumbing installed; proper backflow devices. p

This item has Notes. See Footnote 5 at end of questionnaire.

50. Sewage and waste water properly disposed. p

51. Toilet facilities: properly constructed, supplied and cleaned. p

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Physical Facilities	Y	N	O	A	C	R
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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #24</i>	<i>Hand Sink Sign</i>

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Footnote 1

Notes:

GE Reach-in-Cooler:
Milk - 38.2 F

Lunch was already served during the inspection - I did take a temperature right at the end before they were about to discard what was left, the lunch was 50-60 F. They remove it from cold holding to serve it, and discard or give any that is left away within thirty minutes, per staff. I am not considering this to be a cold holding violation due to the short time it is out and in use.

Footnote 2

Notes:

The establishment has scented bleach on site. I spoke to staff about this not being allowed to be used as only unscented original bleach has been approved for use. I did not cite this as a violation because they have two bottles of unscented bleach on site and are currently using the unscented bleach.

Footnote 3

Notes:

The pans containing the lunches are brought in and set on two folding tables and served from this location. There is no sneeze guard, but the staff keeps the foil on top of the pan except for the area they are actually serving out of - they merely fold the foil up just enough to dip their scoop inside and roll it back a little further when they need to. I am not citing this as a violation because with the way the foil is folded up, it is unlikely that the food will be exposed to contamination.

Footnote 4

Notes:

The facility has bleach and chlorine test strips available.

Note - the test strips have the color coded paper to show the concentration color reaction of the test strips, but this paper is a copy of the original that is in black and white. I requested the facility get a color copy of the test strip color results so that they can better verify the concentration of their mixtures.

Footnote 5

Notes:

Staff stated they have been dumping their mop water down the toilet. The sink in the laundry room has two compartments. I spoke to them about designating the second, unused compartment as a mop sink, especially since this is where they are filling their mop water anyways.

FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.