

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population

**Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.**

**PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.**

**Insp Date:** 2/9/2011      **Business ID:** 6610301R  
**Business:** turner construction

**Inspection:** 66001531  
**Store ID:** 6610301R  
**Phone:**  
**Inspector:** KDA66  
**Reason:** 05 Courtesy

**Reference:**

**Time In:** 1pm  
**Travel Time:** 15  
**Educational Material:** Yes  
**Risk Control Plan:**  
**Voluntary Destruction:**  
**Embargo Release:**  
**Left Application:**  
**Square Footage:**

**Time Out:** 3:30pm  
**Risk Category:** 6  
**Notice of Non-compliance:**  
**Voluntary Closure:**  
**Embargo Notification:**  
**License Approved:**  
**CRITICAL VIOLATIONS:**

|                                       |              |
|---------------------------------------|--------------|
| <b>FOODBORNE ILLNESS RISK FACTORS</b> | <b>Notes</b> |
|---------------------------------------|--------------|

|  |              |
|--|--------------|
| <b>AND PUBLIC HEALTH INTERVENTIONS</b> | <b>Notes</b> |
|--|--------------|

| <b>Demonstration of Knowledge</b>   | Y | N | O | A | C | R | Notes |
|---|---|---|---|---|---|---|-------|
| 1. Certification by accredited program, compliance with Code, or correct responses. |   |   |   |   |   |   |       |

| <b>Employee Health</b>  | Y | N | O | A | C | R | Notes |
|-------------------------|---|---|---|---|---|---|-------|
| 2. Management awareness |   |   |   |   |   |   |       |

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|  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|
| policy present.  |  |  |  |  |  |  |  |
| 3. Proper use of reporting, restriction and exclusion. |  |  |  |  |  |  |  |

| <b>Good Hygienic Practices</b>                      | Y | N | O | A | C | R | Notes |
|---|---|---|---|---|---|---|-------|
| 4. Proper eating, tasting, drinking, or tobacco use |   |   |   |   |   |   |       |
| 5. No discharge from eyes, nose and mouth.          |   |   |   |   |   |   |       |

| <b>Preventing Contamination by Hands</b>   | Y | N | O | A | C | R | Notes |
|--|---|---|---|---|---|---|-------|
| 6. Hands clean and properly washed.  |   |   |   |   |   |   |       |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. |   |   |   |   |   |   |       |
| 8. Adequate handwashing facilities supplied and accessible.                            | X |   |   |   |   |   |       |

| <b>Approved Source</b>   | Y | N | O | A | C | R | Notes |
|--|---|---|---|---|---|---|-------|
| 9. Food obtained from approved source.                                 |   |   |   |   |   |   |       |
| 10. Food received at proper temperature.                               |   |   |   |   |   |   |       |
| 11. Food in good condition, safe and unadulterated.                    |   |   |   |   |   |   |       |
| 12. Required records available: shellstock tags, parasite destruction. |   |   |   |   |   |   |       |

| <b>Protection from Contamination</b>  | Y | N | O | A | C | R | Notes |
|---|---|---|---|---|---|---|-------|
| 13. Food separated and protected.   |   |   |   |   |   |   |       |
| 14. Food-contact surfaces: cleaned and sanitized.                                     |   |   |   |   |   |   |       |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. |   |   |   |   |   |   |       |

| <b>Potentially Hazardous Food Time/Temperature</b>          | Y | N | O | A | C | R | Notes |
|---|---|---|---|---|---|---|-------|
| 16. Proper cooking time and temperatures.                   |   |   |   |   |   |   |       |
| 17. Proper reheating procedures for hot holding.            |   |   |   |   |   |   |       |
| 18. Proper cooling time and temperatures.                   |   |   |   |   |   |   |       |
| 19. Proper hot holding temperatures.                        |   |   |   |   |   |   |       |
| 20. Proper cold holding temperatures.                       |   |   |   |   |   |   |       |
| 21. Proper date marking and disposition.                    |   |   |   |   |   |   |       |
| 22. Time as a public health control: procedures and record. |   |   |   |   |   |   |       |

| <b>Consumer Advisory</b>                                     | Y | N | O | A | C | R | Notes |
|--|---|---|---|---|---|---|-------|
| 23. Consumer advisory provided for raw or undercooked foods. |   |   |   |   |   |   |       |

| <b>Highly Susceptible Populations</b>                    | Y | N | O | A | C | R | Notes |
|--|---|---|---|---|---|---|-------|
| 24. Pasteurized foods used prohibited foods not offered. |   |   |   |   |   |   |       |

| <b>Chemical</b>  | Y | N | O | A | C | R | Notes |
|--|---|---|---|---|---|---|-------|
| 25. Food additives: approved and properly used.            |   |   |   |   |   |   |       |
| 26. Toxic substances properly identified, stored and used. |   |   |   |   |   |   |       |

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| <b>Conformance with Approved Procedures</b>                       | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|---|----------|----------|----------|----------|----------|----------|--------------|
| 27. Compliance with variance, specialized process and HACCP plan. |          |          |          |          |          |          |              |

| <b>GOOD RETAIL PRACTICES</b> | <b>Notes</b> |
|------------------------------|--------------|
|------------------------------|--------------|

| <b>Safe Food and Water</b>                                | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|---|----------|----------|----------|----------|----------|----------|--------------|
| 28. Pasteurized eggs used where required.                 |          |          |          |          |          |          |              |
| 29. Water and ice from approved source.                   | X        |          |          |          |          |          |              |
| 30. Variance obtained for specialized processing methods. |          |          |          |          |          |          |              |

| <b>Food Temperature Control</b>  | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|--|----------|----------|----------|----------|----------|----------|--------------|
| 31. Proper cooling methods used<br>adequate equipment for temperature control. | X        |          |          |          |          |          |              |
| 32. Plant food properly cooked for hot holding.                                |          |          |          |          |          |          |              |
| 33. Approved thawing methods used.   |          |          |          |          |          |          |              |
| 34. Thermometers provided and accurate.  |          |          |          |          |          |          |              |

| <b>Food Identification</b>                       | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|--|----------|----------|----------|----------|----------|----------|--------------|
| 35. Food properly labeled<br>original container. |          |          |          |          |          |          |              |

| <b>Prevention of Food Contamination</b>                                      | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|--|----------|----------|----------|----------|----------|----------|--------------|
| 36. Insects, rodents and animals not present<br>no unauthorized persons.     | X        |          |          |          |          |          |              |
| 37. Contamination prevented during food preparation,<br>storage and display. |          |          |          |          |          |          |              |
| 38. Personal cleanliness.  |          |          |          |          |          |          |              |
| 39. Wiping cloths: properly used and stored.                                 |          |          |          |          |          |          |              |
| 40. Washing fruits and vegetables.   |          |          |          |          |          |          |              |

| <b>Proper Use of Utensils</b>  | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|--|----------|----------|----------|----------|----------|----------|--------------|
| 41. In-use utensils: properly stored.                                      |          |          |          |          |          |          |              |
| 42. Utensils, equipment and linens: properly stored,<br>dried and handled. |          |          |          |          |          |          |              |
| 43. Single-use and single-service articles: properly<br>used.              |          |          |          |          |          |          |              |
| 44. Gloves used properly.  |          |          |          |          |          |          |              |

| <b>Utensils, Equipment and Vending</b>  | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|---|----------|----------|----------|----------|----------|----------|--------------|
| 45a. Food and non-food contact surfaces cleanable,<br>properly designed, constructed and used-Critical items        |          |          |          |          |          |          |              |
| 45b. Food and non-food contact surfaces cleanable,<br>properly designed, constructed and used-non-critical<br>items |          |          |          |          |          |          |              |
| 46. Warewashing facilities: installed, maintained, and<br>used  |          |          |          |          |          |          |              |

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|--------------------------------------|---|--|--|--|--|--|--|
| test strips.                         | X |  |  |  |  |  |  |
| 47. Non-food contact surfaces clean. |   |  |  |  |  |  |  |

| Physical Facilities  | Y | N | O | A | C | R | Notes |
|--|---|---|---|---|---|---|-------|
| 48. Hot and cold water available                                   |   |   |   |   |   |   |       |
| adequate pressure.   | X |   |   |   |   |   |       |
| 49. Plumbing installed   |   |   |   |   |   |   |       |
| proper backflow devices.   | X |   |   |   |   |   |       |
| 50. Sewage and waste water properly disposed.                      | X |   |   |   |   |   |       |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | X |   |   |   |   |   |       |
| 52. Garbage and refuse properly disposed                           |   |   |   |   |   |   |       |
| facilities maintained.   | X |   |   |   |   |   |       |
| 53. Physical facilities installed, maintained and clean.           | X |   |   |   |   |   |       |
| 54. Adequate ventilation and lighting                              |   |   |   |   |   |   |       |
| designated areas used.   | X |   |   |   |   |   |       |

| Administrative/Other | Y | N | O | A | C | R | Notes |
|----------------------|---|---|---|---|---|---|-------|
| 55. Other violations |   |   |   |   |   |   |       |

**Result:**No Follow-up

**Notes:**

courtesy walk through  
 check main production kitchen, buffet layouts, and representative food handling systems  
 new construction - Wizards stadium  
 areas of discussion:  
 hand sink placement  
 food flow through the facility  
 3 compartment sinks  
 smooth, nonporous, cleanable surfaces  
 plumbing and drainage  
 preliminary licensing requirements  
 facility plans to begin food prep in April 2011  
 management will call to schedule and continue pre-planning meetings

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