

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 . . | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; padding-left: 5px;">3-302.11(A)(1)(a)*</td> <td style="padding-left: 10px;"><i>CRITICAL - Separation-Raw & raw RTE
[In refrigerator raw eggs stored over raw ready to eat ham
COS-Corrected on site owner moved eggs]</i></td> </tr> </table> | <i>Fail Notes</i> | 3-302.11(A)(1)(a)* | <i>CRITICAL - Separation-Raw & raw RTE
[In refrigerator raw eggs stored over raw ready to eat ham
COS-Corrected on site owner moved eggs]</i> | |
| <i>Fail Notes</i> | 3-302.11(A)(1)(a)* | <i>CRITICAL - Separation-Raw & raw RTE
[In refrigerator raw eggs stored over raw ready to eat ham
COS-Corrected on site owner moved eggs]</i> | | |
| 14. Food-contact surfaces: cleaned and sanitized. | p | | | |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</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 | | | |
| 18. Proper cooling time and temperatures. | p | | | |
| 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 . . | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; padding-left: 5px;">3-501.16(A)(2)(a)*</td> <td style="padding-left: 10px;"><i>CRITICAL - PHF Cold Holding-<41°F
[In make table cut lettuce 48 COS-Owner discarded VD]</i></td> </tr> </table> | <i>Fail Notes</i> | 3-501.16(A)(2)(a)* | <i>CRITICAL - PHF Cold Holding-<41°F
[In make table cut lettuce 48 COS-Owner discarded VD]</i> | |
| <i>Fail Notes</i> | 3-501.16(A)(2)(a)* | <i>CRITICAL - PHF Cold Holding-<41°F
[In make table cut lettuce 48 COS-Owner discarded VD]</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 |

Conformance with Approved Procedures	Y N O A C R
---	-------------

- | | |
|---|-------------------|
| 27. Compliance with variance, specialized process and HACCP plan. | p . . . |
|---|-------------------|

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
----------------------------	-------------

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
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
31. Proper cooling methods used; adequate equipment for temperature control.	..	p
<i>Fail Notes</i> 4-301.11 SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [(SWING) NC-Not Critical Reach in cooler, reach in Freezer seals need replaced.]						
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	..	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
34. Thermometers provided and accurate.	p
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	..	p
<i>Fail Notes</i> 6-202.15(A)(1)* SWING - Outer openings protected-No holes in floors/walls/ceilings [NC-Not Critical Swing hole in wall under exhaust fan in kitchen, Fan has no protection to prevent pest entry.]						
37. Contamination prevented during food preparation, storage and display.	..	p	p	..
<i>Fail Notes</i> 3-305.11(A)(2) Food storage-protected from contamination [In walk in cooler raw chicken was in an open container without covering COS-Owner covered.]						
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
40. Washing fruits and vegetables.	p
Proper Use of Utensils	Y	N	O	A	C	R
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
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
<i>Fail Notes</i> 4-101.17(A) Use limitation for food contact material-wood [Food production table made of wood has cracks and seams that need to be sealed. The surface can be replaced with the use of a cutting board.]						
46. Warewashing facilities: installed, maintained, and used; test strips.	p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

47. Non-food contact surfaces clean. p

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

48. Hot and cold water available; adequate pressure. p

49. Plumbing installed; proper backflow devices. .. p

<i>Fail Notes</i>	5-203.13	<i>Service sink available for cleaning of mops & disposal of liquid waste [No mop service sink available for mop service Establishment using a drain at back of building outside to dump mop water.]</i>
	5-203.15*	<i>CRITICAL - Backflow prevention device-Carbonator [No backflow prevention on beverage carbonator- Must have Coke install one by next routine inspection.]</i>

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

<i>Fail Notes</i>	6-201.11	<i>Floors/walls/ceilings smooth & easily cleanable [Holes in ceiling and coverings to ceiling coming off needs repaired]</i>
-------------------	----------	--

54. Adequate ventilation and lighting; designated areas used. .. p

<i>Fail Notes</i>	6-202.11()	<i>Protective shielding on light bulbs over exposed food/utensils/equipment [(A) No cover on light in walk in cooler]</i>
-------------------	------------	---

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 #27 Hot and Cold Holding</i>
	<i>Education Title #45 Food Temperatures</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Towel water 50 ppm parts per million (Bleach)

Footnote 2

Notes:

Gravy 145

Footnote 3

Notes:

Refrigerator Diced Tomatoes 41, Sausage 43, Hamburger pattys raw 40, Diced ham 42, Eggs 45, Sausage reach in cooler eggs 45, milk 41, Walk in cooler boiled eggs 36, HAM 30, Mashed potatoes 38, Tomatoes 24, Pasta salad 23, Pea salad 23,

Footnote 4

Notes:

While no food was seen as being left out to thaw when asked about their procedure the owner explained that food was left out to thaw then placed into reach in cooler. Inspector explained the 4 proper ways for thawing frozen foods. educational materials given to the owner.

Footnote 5

Notes:

Towel water 50ppm Bleach

Footnote 6

Notes:

Dish machine sanitizer Bleach 50ppm

VOLUNTARY DESTRUCTION REPORT

Insp Date: 9/8/2011 **Business ID:** 100971FR
Business: BRICK'S RESTAURANT

301 S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 07001310
Store ID:
Phone: 6204425390
Inspector: KDA07
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/08/11	09:15 AM	11:00 AM	1:45	1:15	3:00	0	
Total:			1:45	1:15	3:00	0	

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Lettuce cut Qty 1 Units ppan Value \$ 0.25

Description Lettuce was in make table 48

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A