

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

Insp Date: 5/9/2012
Business: CARL'S BBQ

Business ID: 105780FR

Inspection: 07001741

624 N 1ST
 ARKANSAS CITY, KS 67005

Store ID:
Phone: 6204410641
Inspector: KDA07
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/09/12	11:20 AM	12:30 PM	1:10	0:05	1:15	0	
Total:			1:10	0:05	1:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 2 Lic. Insp. No
 Address Verified p

INSPECTION INFORMATION

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.

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.

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, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

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

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands		Y	N	O	A	C	R
-----------------------------------	--	---	---	---	---	---	---

6. Hands clean and properly washed.		p
-------------------------------------	--	---	----	----	----	----	----

This item has Notes. See Footnote 1 at end of questionnaire.

7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
--	--	---	----	----	----	----	----

8. Adequate handwashing facilities supplied and accessible.		..	p
---	--	----	---	----	----	----	----

Fail Notes | 5-205.11(A) *Handsink Accessible*
[Cutting board sitting in hand wash sink.]

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	p	..
---	--	----	---	----	----	---	----

Fail Notes | 4-501.114(A)* *CRITICAL - Chemical Sanitization-Chlorine concentration*
[Sanitizer at 3 compartment sink Bleach over 200ppm (Parts per Million) COS-Owner emptied sink.]

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
--------------------------------------	--	---	----	----	----	----	----

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

20. Proper cold holding temperatures.		p
---------------------------------------	--	---	----	----	----	----	----

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

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
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
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
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 5px; margin-right: 5px;"> <i>Fail Notes</i> </div> <div style="padding-left: 5px;"> 6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [On non food surfaces of front counter 5 cockroaches Facility has pest management program with self contained cockroach traps. Facility calling contracted pest control vendor and inspector will followup in 30 days to check results. No cockroaches found on food contact surfaces.]</i> </div> </div>						
37. Contamination prevented during food preparation, storage and display.	..	p
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 5px; margin-right: 5px;"> <i>Fail Notes</i> </div> <div style="padding-left: 5px;"> 3-305.11(A)(2) <i>Food storage-protected from contamination [Macaroni salad, and potato salad on counter not covered COS-Owner covered, Baked beans not covered during cooling process COS-Owner covered loosely and placed in refrigerator.]</i> </div> </div>						
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
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
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 5px; margin-right: 5px;"> <i>Fail Notes</i> </div> <div style="padding-left: 5px;"> 4-302.14 <i>Sanitizer test kit [no sanitizer test strips available for testing bleach]</i> </div> </div>						
47. Non-food contact surfaces clean.	p
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #11</i>	<i>Employee Handwashing</i>
	<i>Education Title #24</i>	<i>Hand Sink Sign</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Discussed when to wash hands

Footnote 2

Notes:

Ribs 176, Brisket 147, 174, pork and beans 140, Hot links 148, Sirloin 140

Footnote 3

Notes:

Refrigerator air 38, 40, 39, Potato salad 38, 36, macaroni salad 36, Freezers ok, frozen foods ok.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 5/9/2012
Business: CARL'S BBQ

Business ID: 105780FR

Inspection: 07001741

Store ID:

Phone: 6204410641

Inspector: KDA07

Reason: 01 Routine

624 N 1ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/09/12	11:20 AM	12:30 PM	1:10	0:05	1:15	0	
Total:			1:10	0:05	1:15	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Food Safety Law, effective October 1, 2004, includes K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-601 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate mobile retail ice cream vendors; food service establishments located in retail food stores; food vending machines; food vending machine companies and dealers; retail food stores; food processing plants; food service establishments.

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

Follow up Scheduled 06/11/12

Inspection Report Number 07001741

Inspection Report Date 05/09/12

Establishment Name CARL'S BBQ

Physical Address 624 N 1ST City ARKANSAS CITY

Zip 67005

Additional Notes and Instructions

5 cockroaches found under food service counter (Non food Contact)