

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: 12/6/2012 **Business ID:** 100971FR
Business: BRICK'S RESTAURANT

 301 S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 07002155
Store ID:
Phone: 6204425390
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/06/12	09:45 AM	11:30 AM	1:45	1:15	3:00	0	
Total:			1:45	1:15	3:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 4 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 OR VISIT www.ksda.gov/food_safety/ 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	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Good Hygienic Practices						
<i>Fail Notes</i> 2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco</i> <i>[Active employee drinks stored on handwash sink COS-Corrected on site Owner relocated drinks]</i>						
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands						
6. Hands clean and properly washed.	p
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
8. Adequate handwashing facilities supplied and accessible.	p
Approved Source						
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						
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw & cooked RTE</i> <i>[In refrigerator raw eggs stored over Ready to eat precooked sliced ham COS-Eggs relocated by employee]</i>						
14. Food-contact surfaces: cleaned and sanitized.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	..	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(1)* <i>CRITICAL - PHF Hot Holding->135°F</i> <i>[In hot holding well white gravy 110 COS-Owner discarded VD Owner reheated new gravy from walk in cooler to 165]</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p
<i>Fail Notes</i> 3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</i> <i>[In true refrigerator sliced turkey and roast beef not date marked after 24 hours COS-Owner date marked]</i>						
22. Time as a public health control: procedures and record.	p
Consumer Advisory						
23. Consumer advisory provided for raw or undercooked foods.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

Fail Notes	6-202.15(A)(1)* <i>SWING - Outer openings protected-No holes in floors/walls/ceilings</i> <i>[NC-Not Critical Swing Fan has no protection to prevent pest entry.]</i>
------------	--

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

Fail Notes	3-305.11(A)(2) <i>Food storage-protected from contamination</i> <i>[Raw chicken in walk in cooler not covered in storage]</i>
------------	--

38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

This item has Notes. See Footnote 7 at end of questionnaire.

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

Fail Notes | 4-101.17(A) *Use limitation for food contact material-wood
[Wood bakers table top made of cracked wood needs replaced with
food grade surface suggest a cutting board. Owner stated that no
food preparation conducted at table]*

4-201.11 *Equipment durability
[True reach in refrigerator left door seal broken]*

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

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

This item has Notes. See Footnote 8 at end of questionnaire.

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

Fail Notes | 6-201.16() *Wall & ceiling coatings easily cleanable
[Ceiling in the kitchen surface peeling and not cleanable]*

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

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed
food/utensils/equipment
[(A) Light bulb in walk in cooler not covered]*

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Discussed proper procedure of handling raw foods and ready to eat foods while chaning gloves.

Footnote 2

Notes:

Dish washer Chlorine 100ppm (Parts per Million)

Footnote 3

Notes:

Poached egg 184, Scrambled egg 164

Footnote 4

Notes:

reheating brown and white gravy to 165 on stove in back kitchen area.

Footnote 5

Notes:

Green beans 180, mashed potatoes 165, white gravy 165, black eye peas 184,

Footnote 6

Notes:

Shredded cheese 39, sliced ham 38, Refrigerator air 38, eggs 45, True refrigerator air 41, Roast beef 43, Sliced turkey 41, Chicken salad 39, Milk 38, Eggs 40, Walk in cooler air 38, freezer and frozen foods ok, Potatoes 39, vegetable soup 39, Sour cream 33, milk 33, Boiled eggs 32, ground beef 32, lettuce cut 31, Potato salad 39,

Footnote 7

Notes:

Towel water Chlorine sanitizer 50ppm, 100ppm

Footnote 8

Notes:

Mop service sink is a designated sink vat of the 2 vat sink in the kitchen, owner had Coke out to install backflow preventor asked her to have them show her where the preventor is located before next routine inspection.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 12/6/2012 **Business ID:** 100971FR
Business: BRICK'S RESTAURANT

301 S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 07002155
Store ID:
Phone: 6204425390
Inspector: KDA07
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/06/12	09:45 AM	11:30 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 White Gravy Qty 1 Units lbs Value \$ 5.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A