

**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:** 7/8/2013      **Business ID:** 109565FE  
**Business:** RICE HOUSE RESTAURANT

**Inspection:** 29000763  
**Store ID:**  
**Phone:** 6208563090  
**Inspector:** KDA29  
**Reason:** 01 Routine  
**Results:** Follow-up

2932 MILITARY AVE  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/08/13	12:35 PM	02:25 PM	1:50	0:05	1:55	0	
<b>Total:</b>			1:50	0:05	1:55	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 1      Priority foundation(Pf) Violations 1

Certified Manager on Staff ..      Address Verified p      Actual Sq. Ft. 900

Certified Manager Present ..

**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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 296-5600.

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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

# 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	..	..	..	..	..			
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	..	..	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-602.11(E)(4)</td> <td style="vertical-align: top;"> <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Mold growth was observed in the soda nozzles and ice chute of the Pepsi fountain.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-602.11(E)(4)	<i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Mold growth was observed in the soda nozzles and ice chute of the Pepsi fountain.]</i>						
<i>Fail Notes</i>	4-602.11(E)(4)	<i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Mold growth was observed in the soda nozzles and ice chute of the Pepsi fountain.]</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	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>									
20. Proper cold holding temperatures.	p	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>									
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	..	..			

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Chemical</b>	<b>Y N O A C R</b>
-----------------	--------------------

- |  |               |
|--|---------------|
| 25. Food additives: approved and properly used.            | .. .. p .. .. |
| 26. Toxic substances properly identified, stored and used. | p .. ..       |

<b>Conformance with Approved Procedures</b>	<b>Y N O A C R</b>
---	--------------------

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

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

<b>Safe Food and Water</b>	<b>Y N O A C R</b>
----------------------------	--------------------

- |   |              |
|---|--------------|
| 28. Pasteurized eggs used where required.                 | .. .. . p .. |
| 29. Water and ice from approved source.                   | p .. ..      |
| 30. Variance obtained for specialized processing methods. | .. .. . p .. |

<b>Food Temperature Control</b>	<b>Y N O A C R</b>
---------------------------------	--------------------

- |  |         |
|--|---------|
| 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 .. .. |

<b>Food Identification</b>	<b>Y N O A C R</b>
----------------------------	--------------------

- |  |            |
|--|------------|
| 35. Food properly labeled; original container. | .. p .. .. |
|--|------------|

<i>Fail Notes</i>	3-302.12	<i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i> <i>[Bulk containers of flour and sugar were found without labeling in the dry storage area.]</i>
-------------------	----------	--

<b>Prevention of Food Contamination</b>	<b>Y N O A C R</b>
---	--------------------

- |   |                |
|---|----------------|
| 36. Insects, rodents and animals not present.                             | p .. ..        |
| 37. Contamination prevented during food preparation, storage and display. | .. p .. . p .. |

<i>Fail Notes</i>	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i> <i>[One large bag of onions was found stored on the floor near the handwash sink. COS=employee elevated]</i>
-------------------	----------------	--

- |  |               |
|--|---------------|
| 38. Personal cleanliness.                    | p .. ..       |
| 39. Wiping cloths: properly used and stored. | .. .. p .. .. |
| 40. Washing fruits and vegetables.           | .. .. p .. .. |

<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
-------------------------------	--------------------

- |                                       |                |
|---------------------------------------|----------------|
| 41. In-use utensils: properly stored. | .. p .. . p .. |
|---------------------------------------|----------------|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
-------------------------------	--------------------

*Fail Notes* | 3-304.12(F) *In-use utensil storage (135°F water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues. [Two large spoons and a spatula were found stored in a container of stagnant water by the rice cookers. The water temperature was 73 F. COS=employee replaced with clean utensils and stored in a clean container without water]*

- 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 . . . . .

<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
--	--------------------

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items . . p . . . . .

*Fail Notes* | 4-101.11 *P - Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD. [Flour, sugar, and fried chips were found stored in Rubbermade Roughneck totes. Dried noodles were found stored in a Sterilite modular tote. All foods were in direct contact with the plastic of the containers.]*

- 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 . . . . .

*Fail Notes* | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [The establishment does not have a test kit to measure chlorine concentration.]*

47. Non-food contact surfaces clean. p . . . . .

<b>Physical Facilities</b>	<b>Y N O A C R</b>
----------------------------	--------------------

- 48. Hot and cold water available; adequate pressure. p . . . . .
- 49. Plumbing installed; proper backflow devices. . . p . . . . .

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

*Fail Notes* | 5-203.13(A) *At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [The facility does not have a service sink. ]*

50. Sewage and waste water properly disposed. p . . . . .

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

- 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 . . . . .

<b>Administrative/Other</b>	<b>Y N O A C R</b>
-----------------------------	--------------------

55. Other violations . . . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

The following educational materials were provided

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

141 F hot and sour egg soup in steam table  
195 F egg drop soup in steam table  
191 F cooked rice

## **Footnote 2**

### **Notes:**

35 F shredded cabbage in True reach in cooler  
34 F cooked noodles in True reach in cooler  
33 F fried chicken in True reach in cooler 2  
36 F raw beef in True reach in cooler 2  
41 F raw beef in make table  
41 F fried chicken in Whirlpool reach in cooler  
40 F fried pork in Whirlpool reach in cooler  
37 F raw chicken in make table

## **Footnote 3**

### **Notes:**

Mop water is disposed of in the toilet. Mop heads are discarded when soiled. Advised owner to apply for variance. Variance information can be obtained at [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov).

## **Footnote 4**

### **Notes:**

The facility does not have an indirectly plumbed food prep sink. Small quantities of vegetables are washed in a tub on the prep table.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 7/8/2013      **Business ID:** 109565FE  
**Business:** RICE HOUSE RESTAURANT

**Inspection:** 29000763  
**Store ID:**  
**Phone:** 6208563090  
**Inspector:** KDA29  
**Reason:** 01 Routine

2932 MILITARY AVE  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/08/13	12:35 PM	02:25 PM	1:50	0:05	1:55	0	
Total:			1:50	0:05	1:55	0	

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 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. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

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

Follow up Scheduled 07/18/13

Inspection Report Number 29000763      Inspection Report Date 07/08/13

Establishment Name RICE HOUSE RESTAURANT

Physical Address 2932 MILITARY AVE      City BAXTER SPRINGS  
 Zip 66713

Additional Notes and Instructions

