

**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:** 1/16/2013      **Business ID:** 114588fr  
**Business:** BREADEAUX PIZZA

**Inspection:** 32000315  
**Store ID:**  
**Phone:** 9133673030  
**Inspector:** KDA32  
**Reason:** 01 Routine  
**Results:** No Follow-up

118 N 4TH ST  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/16/13	07:40 PM	08:40 PM	1:00	0:20	1:20	0	
<b>Total:</b>			1:00	0:20	1:20	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk      Updated Sq. Footage 1. Under 5,000 sq feet  
 Insp. Notification      Email      Critical (P) Violations 2      Critical (Pf) Violations 2      Lic. Insp. No  
 Sent Notification To \_\_\_\_\_  
 Certified Manager on Staff      Certified Manager Present      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/](http://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**

<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

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	Y	N	O	A	C	R
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
<b>Preventing Contamination by Hands</b>						
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	..	..	..	..
<i>Fail Notes</i>   5-205.11(B) <i>Handsink use prohibition</i> [One dirty spatula and one dirty spoon found stored in handsink beside MT]						
<b>Approved Source</b>						
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	..	..
<b>Protection from Contamination</b>						
13. Food separated and protected.	p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
<i>Fail Notes</i>   4-601.11A* <i>CRITICAL Pf - Food Contact Clean to Sight and Touch</i> [One dicer found at 3 vat sink, stacked as clean, with onion debris stuck to food contact surface of dicer blades COS: dicer was rewashed]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	p	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>						
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	..	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(1)* <i>CRITICAL P - RTE PHF, Disposition-discard if &gt;7days at 41°F</i> [IN MT: One container of grilled chicken strips found with a date mark of 1/2 and one container of cooked refried beans found with a date mark of 40.8F COS: both containers of product were discarded]						
3-501.18(A)(2)* <i>CRITICAL P - RTE PHF, Disposition-discard if in a container w/out a date</i> [In MT: one container of hot sausage and one container of canadian bacon found with no date marking; PIC stated that both containers had been filled the previous morning (1/15) COS: both containers of product were dated 1/15]						
22. Time as a public health control: procedures and record.	..	..	..	p	..	..
<b>Consumer Advisory</b>						
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..

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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	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
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	..	..	..	..
<i>Fail Notes</i>   4-903.11(B)(1) <i>Equipment/utensil/linen storage-self draining position</i> <i>[Three cardboard boxes of insulated styrofoam cups stored on floor in rear storage area]</i>						
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	..	..	..	..	..

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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47. Non-food contact surfaces clean.	p	..	..	..	..	..
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	..	p	..	..	..	..
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*Fail Notes* | 5-205.15(B) *SWING Pf - Plumbing system maintained in good repair  
[In rear restroom, toilet seal leaking and water pooled on the floor]*

50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..
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*Fail Notes* | 5-501.17 *Receptacle in women's toilet room covered  
[No covered receptacle in unisex staff restroom]*

52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	..	p	..	..	..	..
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*Fail Notes* | 6-501.11 *Physical facilities maintained in good repair  
[Throughout facility: missing ceiling tiles which allow exposure of  
insulation; ]*

54. Adequate ventilation and lighting; designated areas used.	..	p	..	..	..	..
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*Fail Notes* | 6-202.11() *Protective shielding on light bulbs over exposed  
food/utensils/equipment  
[No protective shielding provided for light in rear storage area and light  
in WIC]*

Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

*Material Distributed* | *Education Title #08*    *Date Marking*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

MT:

Crumbled Sausage: 42.5F

Canadian Bacon: 41.3F

Hot crumbled sausage: 41.8F

cooked chicken: 42.1F

cooked refried beans: 40.8F

WIC: full head of lettuce: 38.0F

## FIELD WARNING LETTER

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**Business:** BREADEAUX PIZZA

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ATCHISON, KS 66002

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## FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.