

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: 12/19/2012 **Business ID:** 98932FR
Business: BRAUM'S ICE CREAM #94

Inspection: 33002068
Store ID:
Phone: 3167334344
Inspector: KDA33
Reason: 01 Routine
Results: Follow-up

401 S ANDOVER RD
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/19/12	09:20 AM	12:20 PM	3:00	0:20	3:20	0	
Total:			3:00	0:20	3:20	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage 1. Under 5,000 sq feet
 Insp. Notification Print Critical (P) Violations 4 Critical (Pf) Violations 0 Lic. Insp. _____
 Certified Manager on Staff Certified Manager Present Address Verified

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

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R

Employee Health

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(a)* <i>CRITICAL P - Separation-Raw & raw RTE food [WIC, packages of raw ground beef store on case of raw carrots. Corrected on site(COS)-rearranged food]</i>						
14. Food-contact surfaces: cleaned and sanitized.	p
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL P - PHF Cold Holding-<41°F [Kitchen, ham in container in ice at 48. COS-ham had not been out for more than 4hrs so it was moved to RIC. Retail produce cooler, bagged salad mix at 53, shredded lettuce at 48, and fresh salsa at 48. All other bags of cut leafy greens, containers of fresh salsa, hummus, guacamole, and ranch and french onion dip temperatures measured between 46-56 with infrared thermometer. COS-voluntary destruction of lettuce and other packaged products were removed and placed with returns]</i>						
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	..	p	p	..
<i>Fail Notes</i> 3-501.19(B)(4)* <i>CRITICAL P - Time as a PHC-unmarked or marked to exceed 4 hours- DISCARD [Time as a PHC is used for tomatoes and lettuce, observed these items in make table at 9:40am and discard time was marked for 2pm. Tomatoes were at 45 and lettuce was at 47. COS-remarked discard times for 1:30pm]</i>						
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered. p
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Chemical	Y N O A C R
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25. Food additives: approved and properly used.	p
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26. Toxic substances properly identified, stored and used.	.. p p ..
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<i>Fail Notes</i>		7-204.11*	CRITICAL P - Sanitizers, Criteria [Wiping cloth bucket of chlorine sanitizer was greater than 200ppm. Observed cloth being used on food contact surfaces. COS-remade bucket at 200ppm]
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Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required. p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods. p
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Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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This item has Notes. See Footnote 4 at end of questionnaire.

32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	p
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present; no unauthorized persons.	.. p
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<i>Fail Notes</i>		6-202.15(A)(3)*	SWING - Outer openings protected-solid, self-closing doors [Small gap at bottom corner of back exit door.]
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37. Contamination prevented during food preparation, storage and display.	p
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38. Personal cleanliness.	p
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39. Wiping cloths: properly used and stored.	p
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40. Washing fruits and vegetables. p
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Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.	p
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42. Utensils, equipment and linens: properly stored, dried and handled.	p
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43. Single-use and single-service articles: properly used.	p
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44. Gloves used properly.	p
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Utensils, Equipment and Vending	Y N O A C R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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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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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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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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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

Material Distributed | Education Title #43 Storing Food in WIC

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Grill: eggs 178

Footnote 2

Notes:

Gravy: 167, 168

Hot holding: tots 138

Hot holding drawers: sausage 167, egg 152

Footnote 3

Notes:

RIC: cheese 41, tomatoes 37

On ice: liquid egg 37, pancake batter 42

RIC: milk 40

RIC: milk 41

RIC: milk 40, 40

Frozen yogurt mix: 40

Freezers okay

WIC: eggnog 35, lettuce 33, yogurt 27

Produce retail cooler: whipping cream 38, lettuce 41

Meat retail cooler: bologna 36, hotdog 40, ground beef 39, pork 40, ham 37, bacon 39, beef 36, chicken 38

Dairy retail cooler: eggs 44, cream cheese 41, cottage cheese 41, yogurt 41

Footnote 4

Notes:

Note: Do not store any PHF's at the east end of Produce retail cooler until it is able to maintain PHF's at 41 or below.

VOLUNTARY DESTRUCTION REPORT

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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 bags of salad mixes Qty 50 Units _____ Value \$ _____

Description bags of salad mixes temperatures range from 46-56

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A