

**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:** 2/19/2014      **Business ID:** 100971FE  
**Business:** BRICK'S RESTAURANT

**Inspection:** 41000554  
**Store ID:**  
**Phone:** 6204425390  
**Inspector:** KDA41  
**Reason:** 01 Routine  
**Results:** Follow-up

301 S SUMMIT  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/19/14	11:20 AM	01:45 PM	2:25	0:05	2:30	0	
<b>Total:</b>			2:25	0:05	2:30	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. <u>No</u>
Priority(P) Violations <u>3</u> Priority foundation(Pf) Violations <u>1</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. _____

**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	..	..	..

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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	..	..	p	..
<i>Fail Notes</i>	2-301.14(G) <i>P - Wash Hands (Raw to RTE) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and when switching between working with raw FOOD and working with READY-TO-EAT FOOD [Observed cook crack a raw shell egg onto the grill, then change gloves without washing her hands and begin to handle sliced cheese.-COS interrupted before touching and educated.]</i>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>							
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>							
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 3 at end of questionnaire.</i></b>							
20. Proper cold holding temperatures.		..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>							
<i>Fail Notes</i>	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Raw sausage patties tested at 49.4 and RTE sliced ham tested at 45.3 in the Kenmore refrigerator. The manager stated items were moved to the refrigerator 2 hours prior to testing.-COS moved to reach in cooler.]</i>						
21. Proper date marking and disposition.		..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.18(A)(1) <i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [Container of cooked chili in the walk in cooler labeled with a preparation date of 2/6.-COS discarded chili.]</i>
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22. Time as a public health control: procedures and record. .. .. . p .. ..

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p .. .. . .. ..

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. .. .. . p .. ..

Chemical	Y	N	O	A	C	R
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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
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27. Compliance with variance, specialized process and HACCP plan. .. .. . p .. ..

GOOD RETAIL PRACTICES
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Safe Food and Water	Y	N	O	A	C	R
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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
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31. Proper cooling methods used; adequate equipment for temperature control. .. p .. .. . .. ..

***This item has Notes. See Footnote 5 at end of questionnaire.***

<i>Fail Notes</i>	4-301.11 <i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [Kenmore refrigerator in the kitchen tested at 45.7 ambient air temperature. All PHFs in the refrigerator were above 41.0]</i>
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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
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35. Food properly labeled; original container. p .. .. . .. ..

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present. p .. .. . .. ..

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

38. Personal cleanliness. p .. .. . .. ..

39. Wiping cloths: properly used and stored. p .. .. . .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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40. Washing fruits and vegetables.      .. .. p .. .. ..

Proper Use of Utensils	Y	N	O	A	C	R
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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
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
P and Pf items      p .. .. .. ..

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 .. .. .. ..

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

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.      p .. .. .. ..

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 .. .. .. ..

<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [Peeling paint and dry wall tape on the kitchen ceiling directly above a prep table.]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Dust build up on the ceiling above the Kenmore refrigerator.]</i>

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

Administrative/Other	Y	N	O	A	C	R
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55. Other violations      p .. .. .. ..

***This item has Notes. See Footnote 6 at end of questionnaire.***

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

*Material Distributed | Education Title #25 Handwashing*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Chlorine sanitizing dish machine tested at 100 ppm.

## **Footnote 2**

**Notes:**

Raw hamburger cooked to 197.3 on the grill

## **Footnote 3**

**Notes:**

Steam table:  
155.7 chicken

Stove top:  
202.3 rice

## **Footnote 4**

**Notes:**

Walk in cooler:  
38.1 hard egg

Reach in cooler:  
40.1 cubed ham

Salad bar:  
41.0 cut lettuce

Pie reach in cooler:  
35.7 milk

## **Footnote 5**

**Notes:**

Freezers OK

## **Footnote 6**

**Notes:**

No certified manager on staff

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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**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 03/03/14

Inspection Report Number 41000554      Inspection Report Date 02/19/14

Establishment Name BRICK'S RESTAURANT

Physical Address 301 S SUMMIT      City ARKANSAS CITY  
 Zip 67005

Additional Notes and Instructions