

**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:** 7/17/2014      **Business ID:** 108776FE  
**Business:** BIG-N-SMALL'S BBQ  
  
 1438 N SUMMIT ST  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000206  
**Store ID:**  
**Phone:** 6203076650  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/17/14	12:40 PM	03:35 PM	2:55	0:20	3:15	0	
<b>Total:</b>			2:55	0:20	3:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 4 Priority foundation(Pf) Violations 2  
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1050  
 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

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Good Hygienic Practices	Y	N	O	A	C	R
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4. Proper eating, tasting, drinking, or tobacco use .. p .. .. p ..

*Fail Notes* | 2-401.11 *EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.*  
*[There was an open drink with no lid sitting on top of the black microwave in the kitchen. Staff identified it as being an employee drink. Corrected on Site (COS) - the drink was moved.*

*On top of the north Frigidaire Reach-in-Cooler (RIC) there was a bottle of Ibuprophen and a jar of energy drink powder. Staff identified these as personal use items. COS - the items were moved to an employee area.]*

5. No discharge from eyes, nose and mouth. p .. .. .. ..

Preventing Contamination by Hands	Y	N	O	A	C	R
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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
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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
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13. Food separated and protected. p .. .. .. ..

14. Food-contact surfaces: cleaned and sanitized. .. p .. .. p ..

*Fail Notes* | 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.*  
*[There are two microwaves in the kitchen. Both microwaves had significant food splatter on the roofs of the microwaves. COS - the microwaves were cleaned.]*

15. Proper disposition of returned, previously served, reconditioned and unsafe food. p .. .. .. ..

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures. .. .. p .. .. ..

***This item has Notes. See Footnote 1 at end of questionnaire.***

17. Proper reheating procedures for hot holding. .. .. p .. .. ..

18. Proper cooling time and temperatures. .. .. p .. .. ..

19. Proper hot holding temperatures. p .. .. .. ..

***This item has Notes. See Footnote 2 at end of questionnaire.***

20. Proper cold holding temperatures. p .. .. .. ..

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

21. Proper date marking and disposition. .. p .. .. p ..

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	<p>3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for 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 marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.</i></p> <p><i>[In the north Frigidaire RIC, there were 10 to 20 Styrofoam containers of cooked green beans that had a "24" on the bottom. Staff explained that this is their date mark, they write down the day the container is to be disposed if it is not used. Staff identified the green beans as being prepared today, 7-17-14. Their dating equaled the containers being kept for a total of 8 days, instead of 7. COS - the containers were dated to be discarded on 7-23-14. Explained to staff that the day of preparation counts as day 1.]</i></p>
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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    ..    ..    p    ..

<i>Fail Notes</i>	<p>7-201.11(A) <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i></p> <p><i>[In the storage room there were containers of Safe Heat Chafing Fuel being stored directly next to Best Choice Coffee Creamer and Nestle Coffee Mate. There was a bottle of Hand Sanitizer directly next to Great Value Lemon Ice Tea Mix. COS - the chemicals were moved.]</i></p>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</i>	7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[In the kitchen there was a squirt bottle of Baby Magic Gentle Baby Lotion and a bottle of Dry Erase Cleaner sitting directly on top of the north Frigidaire RIC. COS - the chemicals were moved.</i></p> <p><i>In the storage room there was hand sanitizer, Safe Heat Chafing Fuel directly above and on top of stainless steel pans being stored on a lower shelf. COS - the chemicals were moved.</i></p> <p><i>In the storage room there was a can of Safe Heat Chafing Fuel directly on top of a container of Great Value Hot Cocoa Mix. COS - the chemical was moved.</i></p> <p><i>In the storage room by the mop sink there was a spray bottle of Mr Clean and a spray bottle of All-Purpose Cleaner stored on a shelf directly above a box of plastic spoons. COS - the spoons were moved.]</i></p>
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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.	.. . p . . .
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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 . . . . .
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 . . . . .
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<i>Fail Notes</i>	3-302.12	<p><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></p> <p><i>[There is an unlabeled silver drink dispenser on the south wall in the kitchen with a dark liquid inside. Staff identified it as tea.</i></p> <p><i>There is an unlabeled plastic tub with a white powder inside. Staff identified it as sugar.]</i></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.	.. p . . . . .
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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*Fail Notes* | 6-202.15(A)(3) *Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [There is a narrow 1/4 inch gap along the lower side of the front door, as well as a narrow 1/4 to 1/2 gap along the top of the front door.]*

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

*Fail Notes* | 3-305.11(A)(1) *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. [There is a wire basket storing whole uncut potatoes and onions sitting directly on the floor underneath the shelf on the west wall of the kitchen.]*

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

*Fail Notes* | 3-304.12(B) *In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [In the Igloo Cooler there was a measuring cup with a handle being used as a scoop for the ice inside of the cooler. The handle of the cup was in direct contact with the ice.]*

42. Utensils, equipment and linens: properly stored, dried and handled. p .. .. ..

43. Single-use and single-service articles: properly used. .. p .. .. ..

*Fail Notes* | 4-903.11(C) *SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used. [In the kitchen on top of the Kenmore Reach-in-Freezer (RIF) there are aluminum trays being stored outside of their original protective packaging that are not covered or inverted in any way to protect them from contamination. Along the east wall of the kitchen there are Styrofoam to-go containers and Styrofoam plates that are not covered or inverted in any way to protect them from contamination.]*

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 .. .. ..

*Fail Notes* | 4-501.11(A) *EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [The handle of the south Frigidaire RIC is broken.]*

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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 facility has Quaternary Ammonia tablets for their 3 vat sink, but there are no test strips to ensure the concentration of the sanitizer. They do have bleach and chlorine test strips available at this time. They will use these until such time as they are able to attain Quaternary Ammonia test strips.]*

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

*Fail Notes* | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is some food debris/splatter on the base of the Reach-in-Freezers in the kitchen.*

*There is significant food splatter on the sides and base of the two microwaves in the kitchen. COS - cleaned.]*

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 .. .. ..

*Fail Notes* | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [There is a slow drip leak at the 3 vat sink in the kitchen.]*

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

*Fail Notes* | 5-402.11 *P - Except for floor drains that originate in refrigerated spaces that are constructed as an integral part of the building, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD is placed. [At the 3 vat sink, there were briskets sitting inside of the west vat. This sink is directly connected/plumbed, with no break in the line to prevent contamination inside of the sink. COS - the briskets were moved to an indirectly plumbed sink.]*

51. Toilet facilities: properly constructed, supplied and cleaned.      .. p .. .. ..

*Fail Notes* | 5-501.17 *A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [The woman's restroom does not have a covered trashcan.]*

6-202.14 *Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The men's and women's restrooms do not have self-closing doors. The doors are being kept closed.]*

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 .. .. ..

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

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

## EDUCATIONAL MATERIALS

*Material Distributed | Education Title #33 Refrigeration Temperature Log*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

All food was either already cooked and being hot held, or in the hours long cooking process on the smoker.

## **Footnote 2**

### **Notes:**

Farberware Crockpot:  
Potatoes - 204.4 F

Steam Table:  
Pulled Pork - 182.4 F

Baked Beans on Grill - 180.7 F

## **Footnote 3**

### **Notes:**

South Frigidaire RIC:  
Cooked Chicken - 39.6 F

North Frigidaire RIC:  
Cheese - 43.0 F

### **In Sink:**

Brisket - 43.8 F (this brisket was sitting out in preparation of being prepared for the grill, they were hit by their lunch rush and stopped the preparation in order to serve customers, they had only been out for approximately 30 minutes)

