

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: 8/3/2014 **Business ID:** 112716FE
Business: BRAUM'S ICE CREAM #127

Inspection: 79000235
Store ID:
Phone: 6204421548
Inspector: KDA79
Reason: 01 Routine
Results: No Follow-up

801 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/03/14	11:25 AM	01:35 PM	2:10	0:00	2:10	0	
Total:			2:10	0:00	2:10	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 2

Certified Manager on Staff Address Verified Actual Sq. Ft. 5756

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, EMAIL 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
	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	p	..
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;">Fail Notes</div> <div style="padding-right: 5px;">5-205.11(B)</div> <div> <p><i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.</i></p> <p><i>[An employee scrubbing the floor drains in the establishment used the hand sink to wash out their sponge in the shake/malt preparation area. Corrected on Site (COS) - spoke with staff about limiting the use of hand sinks to hand washing only.]</i></p> </div> </div>						
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
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 2 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	p
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						
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
Chemical	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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>	7-201.11(A)	<p><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>[At the wire shelf next to the 3 vat sink there was a spray bottle of glass cleaner hanging off of a basket containing lids and other food equipment so that the glass cleaner was directly next to the clean equipment. Corrected on Site (COS) - the chemical was moved.]</i></p>
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>[At the wire shelf next to the 3 vat sink there was a spray bottle of glass cleaner hanging off of a basket containing lids and other food equipment The nozzle of the spray bottle was slightly above and aimed directly over the basket of clean equipment. Corrected on Site (COS) - the chemical was moved.</i></p> <p><i>In the white cabinet by the soda pop dispenser on the retail floor there is a bottle of sanitizer and a bottle of All-Purpose Cleaner being stored hanging directly above Napkins, Ketchup Cups, and Straws. COS - the single-use items were removed.</i></p> <p><i>There was a container of Concordia Cleaning Tablets being stored in a white basket sitting directly on top of the coffee machine. COS - the chemical tablets were removed.]</i></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 | .. | .. | .. |
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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 | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 8 at end of questionnaire.</i> | | | | | | |
| 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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y N O A C R
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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>[On a shelf along the south wall of the kitchen there was an unlabeled white bucket with a brown powder inside. Staff identified this as hamburger seasoning.</i></p> <p><i>In the shake prep area there was an unlabeled white bucket with a brown liquid inside. Staff identified this as chocolate coating.]</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 |
| 37. Contamination prevented during food preparation, storage and display. | p |
| 38. Personal cleanliness. | p |
| 39. Wiping cloths: properly used and stored. | p |
| <i>This item has Notes. See Footnote 9 at end of questionnaire.</i> | |
| 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 | | | |
| <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; padding: 2px;"><i>Fail Notes</i></td> <td style="width: 10%; padding: 2px;">3-304.12(B)</td> <td style="padding: 2px;"> <p><i>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.</i></p> <p><i>[There is a white bucket of hamburger seasoning on the south wall of the kitchen area. This container has a Styrofoam cup with no handle for a designated grabbing location in it being used as a scoop.]</i></p> </td> </tr> </table> | <i>Fail Notes</i> | 3-304.12(B) | <p><i>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.</i></p> <p><i>[There is a white bucket of hamburger seasoning on the south wall of the kitchen area. This container has a Styrofoam cup with no handle for a designated grabbing location in it being used as a scoop.]</i></p> | |
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| 42. Utensils, equipment and linens: properly stored, dried and handled. | . . p | | | |
| <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; padding: 2px;"><i>Fail Notes</i></td> <td style="width: 10%; padding: 2px;">4-903.11(B)</td> <td style="padding: 2px;"> <p><i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶(A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.</i></p> <p><i>[On the wire shelf next to the 3 vat sink there was a stack of clean black produce trays that were neither covered nor inverted. They were also stacked together while wet and spilled water onto the floor when they were inverted. COS - inverted.]</i></p> </td> </tr> </table> | <i>Fail Notes</i> | 4-903.11(B) | <p><i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶(A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.</i></p> <p><i>[On the wire shelf next to the 3 vat sink there was a stack of clean black produce trays that were neither covered nor inverted. They were also stacked together while wet and spilled water onto the floor when they were inverted. COS - inverted.]</i></p> | |
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| 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 . . . p . . | | | |
| <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; padding: 2px;"><i>Fail Notes</i></td> <td style="width: 10%; padding: 2px;">4-202.11(A)(2)</td> <td style="padding: 2px;"> <p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p><i>[There was a gray bus tub that was cracked down one side of the tub being stored on the wire shelf of clean dishes next to the 3 vat sink. Staff identified this tub as a tub that was used with dishes. COS - the tub was discarded.]</i></p> </td> </tr> </table> | <i>Fail Notes</i> | 4-202.11(A)(2) | <p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p><i>[There was a gray bus tub that was cracked down one side of the tub being stored on the wire shelf of clean dishes next to the 3 vat sink. Staff identified this tub as a tub that was used with dishes. COS - the tub was discarded.]</i></p> | |
| <i>Fail Notes</i> | 4-202.11(A)(2) | <p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p><i>[There was a gray bus tub that was cracked down one side of the tub being stored on the wire shelf of clean dishes next to the 3 vat sink. Staff identified this tub as a tub that was used with dishes. COS - the tub was discarded.]</i></p> | | |

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- Core items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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This item has Notes. See Footnote 10 at end of questionnaire.

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 ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Certified through Serv Safe.

Footnote 2

Notes:

Cooking Hamburger - 164.3 F

Footnote 3

Notes:

Steam Pot - Chili - commercially processed and heated for first time - 139.5 F in 30 minutes

Footnote 4

Notes:

Cooling ground sausage in Freezer - 55.2 F - had been cooling for approximately an hour

Footnote 5

Notes:

Hot Hold above the Time as Control Items:

South Side - Cheeseburger - 147.2 F

North Side - Steak Patty - 157.2 F

French Fries Hot Hold - 173.2 F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 6

Notes:

Cold Hold on Counter - North wall in kitchen/prep area:
Cheese - 40.2 F

Reach-in-Cooler (RIC) under Time as Control Items:
East - Sliced Tomatoes - 39.8 F

West - Cheese - 40.3 F

RIC Under Shake/Malt Mixer:
Milk - 39.9 F

Walk-in-Cooler:
Cut Lettuce - 43.4 F
Milk - 34.1 F

Milk Dispenser:
Milk - 33.4 F

Soft Serve Machine:
Vanilla - 38.9 F

Retail Floor:

Dairy RIC:
Cottage Cheese - 42.1 F

Windowed RIC:
Milk - 35.8 F

Meat RIC:
Chicken - 35.9 F

Produce RIC:
Lettuce - 41.8 F

Footnote 7

Notes:

Cut Lettuce, sliced Tomatoes, Sliced Cheese - all using time as control, appropriate documentation and time stamps are posted.

Footnote 8

Notes:

Frozen foods were thawing in the walk-in-cooler.

Footnote 9

Notes:

Wiping cloths are stored in chemical sanitizer - 50ppm Chlorine

Footnote 10

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Notes:

Chlorine sanitizer and appropriate test strips provided. 3 vat sink sanitizer measured 50ppm Chlorine.

FIELD WARNING LETTER

Insp Date: 8/3/2014 **Business ID:** 112716FE
Business: BRAUM'S ICE CREAM #127

801 N SUMMIT ST
ARKANSAS CITY, KS 67005

Inspection: 79000235
Store ID:
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Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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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.