

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: 3/16/2015 **Business ID:** 100971FE
Business: BRICK'S RESTAURANT

 301 S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000535
Store ID:
Phone: 6204425390
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/16/15	09:35 AM	01:25 PM	3:50	0:05	3:55	0	Inspection
Total:			3:50	0:05	3:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

 Priority(P) Violations 9 Priority foundation(Pf) Violations 6
 Certified Manager on Staff Address Verified Actual Sq. Ft. 3460
 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) 564-6767.

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	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R
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 | .. | .. | p | .. |
|-------------------------------------|----|---|----|----|---|----|

<i>Fail Notes</i>	2-301.14(E)	<p><i>P - Wash Hands (Soiled Utensils) 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 after handling soiled EQUIPMENT or UTENSILS</i></p> <p><i>[The employee washing dishes went from handling dirty dishes and loading them into the dishwasher to handling clean dishes without washing her hands. Corrected on Site (COS) - the dishes were re-washed and the employee washed hands before handling more clean dishes.]</i></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 | .. |

<i>Fail Notes</i>	5-204.11(A)	<p><i>Pf - A HANDWASHING SINK shall be located to allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas</i></p> <p><i>[There are two ice machines in the establishment. One is in the waitressing area (this one does not work but they dump ice into it to be held) and one is in the banquet room. There are no hand sinks available at either location. When questioned, a waitress said they wash their hands in the restroom. COS - the hand sink in the kitchen is a swinging door away from either room. The owner and manager are being provided with a variance request to use the kitchen hand sink for these two dispensing areas as long as the doors are propped open or employees use arms/shoulders to open the doors rather than their washed hands.]</i></p>
	6-301.14	<p><i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.</i></p> <p><i>[The hand washing sink in the kitchen and the hand washing sinks in the restrooms do not have hand washing signs posted. COS - providing with signs to be posted.]</i></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 | .. | .. | p | .. |

<i>Fail Notes</i>	3-101.11	<p><i>P - FOOD shall be safe, UNADULTERATED, and honestly presented.</i></p> <p><i>[In the walk-in-cooler there are two tomatoes that have molded. COS - discarded.]</i></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 | .. |
|-----------------------------------|----|---|----|----|---|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

Fail Notes	<p>3-302.11(A)(1)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables</i> <i>[In the kenmore cooler there is a container of raw bacon being stored above an open box of hashbrowns that are yet to be cooked. COS - the manager rearranged this cooler. Explained that the hashbrowns can be cooked to any temperature while the bacon must reach a specific temperature for safety.]</i></p> <p>3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.</i> <i>[In the kenmore cooler in the kitchen there is a pan of raw hamburgers being stored directly above a pan of cooked, ready-to-eat sliced ham steaks. COS - explained to manager that the raw meat must be stored on the bottom because the ham steaks are precooked, and thus they can be heated to any temperature and served, whereas the hamburgers must be cooked to a specific temperature for safety. The manager rearranged this cooler.]</i></p>
------------	--

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

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

Fail Notes	<p>4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[There is a plate in the kitchen that has fallen debris on the top of the plate. COS - the plate was moved to ware washing.</i></p> <p><i>There are two plastic food containers, identified as clean by the employee doing dishes, that have sticker residue on the outside of the containers. COS - the manager chose to discard these containers rather than clean off the sticker residue.</i></p> <p><i>The True freezer being used as a cooler in the cooking area has grime build up along the edge of the door and door seal.]</i></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

This item has Notes. See Footnote 2 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 3 at end of questionnaire.

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

This item has Notes. See Footnote 4 at end of questionnaire.

Fail Notes	<p>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.</i> <i>[There are items inside of the make table on ice. The manager said the make table is not working so they are putting items on the ice instead. There is shredded cheese measuring 45.8 F. The manager said the cheese would have been put out around 6am. It was approximately 947am when the temperature was taken. COS - moved into the freezer to be rapidly chilled.]</i></p>
------------	--

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes | 3-501.16(B) | *P - PHF/TCS Cold Holding (Shell EGGS) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 7°C (45°F) or less. [Upon beginning inspection there were raw shell eggs sitting out on the counter next to the grill. They were measuring 76.3 F. The manager said the eggs had been out since approximately 8am. It was 935am when the temperature was taken. COS - the eggs were moved into the cooler.]*

- 21. Proper date marking and disposition. p
- 22. Time as a public health control: procedures and record. p

Consumer Advisory

Y N O A C R

- 23. Consumer advisory provided for raw or undercooked foods. p

Fail Notes | 3-603.11(B) | *Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure requirements) - DISCLOSURE shall include: A description of the animal-derived FOODS, such as "oysters on the half shell (raw oysters)," "raw-EGG Caesar salad," and "hamburgers (can be cooked to order)"; or, Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [The establishment has a statement posted in their menus for the reminder of the consumer advisory. They do not have anything indicating which menu items they offer cooked-to-order. The owner said they do steaks, hamburgers, and eggs.]*

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

Fail Notes | 7-102.11 | *Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Below the dishwasher there is an unlabeled plastic container with a white/pink powder inside. The manager said this was a soap. COS - labeled.*

In the waitressing area there is an unlabeled white bucket with liquid and cloths inside. This was identified as bleach water.]

7-201.11(B) | *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. [In the storage room there are bottles of charcoal lighter being stored directly above catering buffet cases for food. COS - the lighter fluid was moved.*

In the waitressing area there is a container of bleach water that is being stored on a shelf directly above plastic containers that the waitress said was used to put water into their water dispenser.]

Conformance with Approved Procedures

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 p ..

<i>Fail Notes</i>	3-501.15(A)	<p><i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.</i></p> <p><i>[In the broken make table in the kitchen there is a container of diced tomatoes and a container of cut lettuce. The manager said both were cut this morning around 6am. They are measuring 50.5 F and 48.0 F around 945am. They are being cited for cooling methods because they are sitting on top of ice in a container in the make table and are not place down into the ice to be cooled to temperature. Also, other items that are similarly placed in the cooler (such as the shredded cheese) are not holding proper cold holding temperatures with the placement on the ice, making this method of cooling appear to be insufficient to bring the temperature of the items down to 41 F. COS - the items were placed into the freezer to be rapidly cooled.]</i></p>
-------------------	-------------	--

32. Plant food properly cooked for hot holding. p

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

33. Approved thawing methods used. p

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

34. Thermometers provided and accurate. p

Food Identification	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

35. Food properly labeled; original container. .. p

<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 are unlabeled items throughout the kitchen that the manager said were margarine, shortening, powdered sugar, salt, powdered milk, water, sugar, and flour.]</i></p>
-------------------	----------	--

Prevention of Food Contamination	Y	N	O	A	C	R
----------------------------------	---	---	---	---	---	---

36. Insects, rodents and animals not present. .. p

<i>Fail Notes</i>	6-202.15(A)(3)	<p><i>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.</i></p> <p><i>[The back screen door to the establishment has gaps around it, approximately 1/4 inch in size.]</i></p>
-------------------	----------------	--

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y N O A C R
----------------------------------	-----------------------

<i>Fail Notes</i>	6-202.15(D)	<p><i>Outer openings (Screens/Air Curtains) Except when flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes, or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; properly designed and installed air curtains to control flying insects; or, other effective means.</i></p> <p><i>[There is a large section of the wall in the back room by the kitchen that is propped open with a fan running to blow in cool air. This opening in the wall is not covered to prevent the entry of flies or pests. Recommending to establishment they cover this opening with a screen so that they can run the fan freely without flies and other pests entering the establishment through it.]</i></p>
-------------------	-------------	---

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

<i>Fail Notes</i>	3-305.11(A)(1)	<p><i>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.</i></p> <p><i>[In the walk-in-cooler there is a bag of onions on the floor.]</i></p>
-------------------	----------------	--

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

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

<i>Fail Notes</i>	3-304.14(B)(1)	<p><i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.</i></p> <p><i>[There is a wet wiping cloth sitting on the ledge of the steam table in the kitchen.]</i></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>	4-901.11(B)	<p><i>Equipment/utensils (Cloth drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS may not be cloth dried, except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.</i></p> <p><i>[In the kitchen the employee washing dishes is allowing the dishes to sit on the drying rack for a few minutes as they load the dishwasher with dirty dishes, and then using a cloth to dry the dishes and put them up in the kitchen.]</i></p>
	4-903.11(A)	<p><i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor.</i></p> <p><i>[There is a box of napkins on the floor under a table in the dry storage room. COS - the manager moved it onto a shelf.]</i></p>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
------------------------	---	---	---	---	---	---

<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>[In the kitchen there is clean dishes (plates, saucers, bowls), stainless steel pans, and pots that are being stored neither covered nor inverted for protection. There are plates at the salad bar that are neither covered nor inverted for protection. There are non-inverted and uncovered cups in the waitressing area.]</i></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
---------------------------------	---	---	---	---	---	---

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p
---	----	---	----	----	----	----

<i>Fail Notes</i>	4-101.11(A)	<p><i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.</i></p> <p><i>[There is a large blue garbage can in the storage room off the kitchen that is being used to store bread. The manager said this bread will be used to make bread crumbs for use in the establishment. This garbage can does not have any markings indicating it is made for direct food contact. The manager said this garbage can had been used for nothing else since being purchased and has always been used as a storage container for the bread they use for bread crumbs. The manager removed what she believes they will need for a week and placed it in a food grade container and said the rest will be taken and given to animals on a farm.]</i></p>
-------------------	-------------	--

	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 are five chipped ceramic plates in stacks in the kitchen.</i></p>
--	----------------	---

The lettuce container in the make table is chipped on one corner. The pickle container in the make table is warped/melted on a corner.

The margarine container near the grill is cracked down one side.

There are five plastic food containers on a shelf just inside of the dry storage room that are all cracked along the bottom of the containers.

The large storage containers for flour/sugar/oatmeal all of chipped and cracked lids on them.]

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
--------------------------------------	----	---	----	----	----	----

<i>Fail Notes</i>	4-601.11(C)	<p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</i></p> <p><i>[There is grease buildup inside of the vent hood.]</i></p>
-------------------	-------------	---

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

48. Hot and cold water available; adequate pressure.	p
--	---	----	----	----	----	----

49. Plumbing installed; proper backflow devices.	p
--	---	----	----	----	----	----

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

Fail Notes	<p>5-402.11 <i>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.</i> <i>[There are two ice machines in the establishment. The front ice machine in the waitressing area has a drain line that can be traced into the basement and is indirectly plumbed from the sewer line. The ice machine in the banquet room has a drain line that disappears into the floor down into the basement. When checking into the basement this drain line appears to be directly plumbed into the sewer line, though the entire line is not viewable due to obstructions in the basement that cannot be gotten around to check. Requiring this line be indirectly plumbed - recommending the plumbing be adjusted at the drain line exiting the machine in the restaurant, rather than in the basement where there are obstructions in getting to the drain line.]</i></p>
------------	---

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

Fail Notes	<p>6-202.14 <i>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.</i> <i>[The women's restroom door is not self-closing.]</i></p>
------------	--

52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. . p . . .

Fail Notes	<p>6-101.11(A) <i>Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.</i> <i>[The floor underneath the True cooler and freezer in the kitchen area is wooden, with the paint/protective coating wearing off of it.]</i></p> <p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i> <i>[There is a wall vent near the cooking area in the kitchen that has an accumulation of dust on it and the walls and ceiling around it.]</i></p>
------------	---

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

This item has Notes. See Footnote 7 at end of questionnaire.

Administrative/Other

Y N O A C R

55. Other violations p

This item has Notes. See Footnote 8 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

- | | |
|-----------------------------|--|
| <i>Material Distributed</i> | <p><i>Education Title #02 Consumer Advisory</i></p> <p><i>Education Title #06 Cooling</i></p> <p><i>Education Title #10 Did You Wash 'Em Sign / Sticker</i></p> <p><i>Education Title #25 Handwashing</i></p> <p><i>Education Title #27 Hot and Cold Holding</i></p> <p><i>Education Title #43 Storing Food in WIC</i></p> |
|-----------------------------|--|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

The dishwasher is measuring 50ppm chlorine.

Footnote 2

Notes:

Cooking omelet - 166.1 F

Cooking Potato Soup - 187.3 F

Footnote 3

Notes:

Steam Table:

Gravy - 135.4 F

Steamed Veggies - 150.1 F

Footnote 4

Notes:

Kenmore Cooler:

Pancake Batter (containing eggs) - 42.1 F

True Cooler (Says Freezer, but has cooler temperature inside):

Milk - 37.9 F

Walk-in-Cooler:

Cheese - 41.2 F

Silver Cooler in waitressing:

Milk - 39.6 F

Salad Bar:

Cut Lettuce - 41.7 F

Footnote 5

Notes:

Baked Potatoes - 192.1 F

Footnote 6

Notes:

Thawing in Walk-in-Cooler.

Footnote 7

Notes:

There is a gas stove in the middle of the room where the dishwasher is located. Food (such as soups, poached eggs, sauteing

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

vegetables) is cooked on this stove. There is no ventilation system installed above this gas stove, but there does not appear to be an accumulation of grease or condensation on the ceiling above it.

Footnote 8

Notes:

The sales tax registration certificate is unavailable for ownership verification.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/16/2015 **Business ID:** 100971FE
Business: BRICK'S RESTAURANT

301 S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000535
Store ID:
Phone: 6204425390
Inspector: KDA79
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/16/15	09:35 AM	01:25 PM	3:50	0:05	3:55	0	Inspection
Total:			3:50	0:05	3:55	0	

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 Tomatoes Qty Units Value \$ 1.00

Description Two molded tomatoes

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

