

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: 8/22/2014 **Business ID:** 8142341E
Business: RICE HOUSE RESTAURANT
 2932 MILITARY AVE

 BAXTER SPRINGS, KS 66713

Inspection: 81000207
Store ID:
Phone: 620-856-2828
Inspector: KDA81
Reason: 10 Licensing
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/22/14	11:30 AM	02:00 PM	2:30	1:10	3:40	0	
Total:			2:30	1:10	3:40	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification <u>Print</u> _____	Lic. Insp. <u>Yes</u> _____
Priority(P) Violations <u>3</u> _____	Priority foundation(Pf) Violations <u>3</u> _____
Left App. <u>Yes</u> _____	Lic. Approved <u>Yes</u> _____
Certified Manager on Staff <u>..</u> _____	Address Verified <u>p</u> _____
Certified Manager Present <u>..</u> _____	Actual Sq. Ft. <u>900</u> _____

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

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

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
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)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i> <i>[Raw chicken is being stored over raw beef in the stainless steel reach in cooler. COS-rearranged shelves]</i>						
	14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i>	4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</i> <i>[The pop nozzles had mold and syrup buildup.]</i>						
	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	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
---	---	---	---	---	---	---

Fail Notes | 3-501.14(A)(2) | *P - Cooling PHF/TCS (Reach 41°F within 6 hours total) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [must cool from 135°F to 70°F in the first two hours] [Two large 6 inch tubs of fried chicken were being stored in the white RIC at 50.7F. The PIC stated the RTE chicken was placed in the cooler the previous night. The ambient temperature of the unit measured 39.1F. COS-VD and advised using ice an ice bath prior to placing chicken in the cooler.]*

19. Proper hot holding temperatures. p

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

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

Fail Notes | 3-501.16(A)(2) | *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [A large bowl of raw chicken was observed sitting on top of a trash can. The chicken measured 70.3F. The pic stated the chicken had been taken outside of the refrigerator 2 hours prior. COS-PIC placed chicken into smaller pans and into the RIC. Shredded cabbage is being held in the make table at 48.2F. PIC stated the cabbage had been placed in the cooler two hours prior. PIC placed cabbage in the freezer for a few minutes for rapid cooling. In the same cooler, raw beef is being held at 46.4F. PIC stated it had been placed in the cooler the previous night. The ambient temperature of the unit measured 40.1F. COS-VD. Advised keeping the lid down on the make table when not in use as it sits right by the woks.]*

21. Proper date marking and disposition. p

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

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 . . .

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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y	N	O	A	C	R
--------------------------	---	---	---	---	---	---

Fail Notes | 3-501.15(A) *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.*
[Large 6 in deep tubs are being used to stored cooked chicken in to cool. Cooked chicken was observed in the white cooler being held at 50.7F. PIC stated the chicken had been placed in the cooler the previous night.]

- | | | | | | | |
|---|----|----|----|----|----|----|
| 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
---------------------	---	---	---	---	---	---

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

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

- | | | | | | | |
|---|----|----|----|----|----|----|
| 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 | .. | .. | p | .. |

Fail Notes | 3-304.14(B)(1) *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.*
[Wet wiping cloths are being stored on the counter during pauses in use. COS-placed rags in sanitizer bucket.]

- | | | | | | | |
|------------------------------------|---|----|----|----|----|----|
| 40. Washing fruits and vegetables. | p | .. | .. | .. | .. | .. |
|------------------------------------|---|----|----|----|----|----|

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

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

Fail Notes | 3-304.12(F) *In-use utensil storage (135°F water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.*
[Rice scoops are being stored in stagnant water measured at 88.9F. COS-discontinue use of water until a steam kettle can be purchased.]

- | | | | | | | |
|---|---|----|----|----|----|----|
| 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
---------------------------------	---	---	---	---	---	---

- | | | | | | | |
|---|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

<i>Fail Notes</i>	<p>4-301.12(B) <i>Pf - Sink compartments shall be large enough to accommodate immersion of the largest EQUIPMENT and UTENSILS. If EQUIPMENT or UTENSILS are too large for the WAREWASHING sink, a WAREWASHING machine or alternative EQUIPMENT as specified in ¶ (C) of this section shall be used. [The establishment has a very large stainless steel bowl used the marinate the chicken. It can not be fully submerged in the three vat sink.]</i></p> <p>4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [The establishment does not have any chlorine test strips for measuring the sanitizer concentration. Note-Inspector demonstrated how to correctly measure out the bleach/water until test strips can be purchased.]</i></p>
-------------------	--

47. Non-food contact surfaces clean.

p

Physical Facilities

Y N O A C R

- 48. Hot and cold water available; adequate pressure.
- 49. Plumbing installed; proper backflow devices.
- 50. Sewage and waste water properly disposed.
- 51. Toilet facilities: properly constructed, supplied and cleaned.
- 52. Garbage and refuse properly disposed; facilities maintained.
- 53. Physical facilities installed, maintained and clean.
- 54. Adequate ventilation and lighting; designated areas used.

p
p
p
p
p
p
p

Administrative/Other

Y N O A C R

55. Other violations

. . p

<i>Fail Notes</i>	<p>K.S.A. 65-689(a) <i>It shall be unlawful for any person to engage in the business of conducting a food establishment or food processing plant unless such person shall have in effect a valid license therefor issued by the secretary. [The establishment does not have a valid license. They opened on 8/15/14. An application was provided during the inspection and fees have been mailed.]</i></p>
-------------------	--

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #28</i>	<i>Ice Bath Cooling</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Egg rolls-203

Footnote 2

Notes:

Steam table-

Egg drop soup-186F

Rice kettle #1-

139F

Rice kettle #2-

149F

Footnote 3

Notes:

No date marking was observed as all cooked items were made less than 24 hours prior.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 8/22/2014 **Business ID:** 8142341E
Business: RICE HOUSE RESTAURANT
 2932 MILITARY AVE
 BAXTER SPRINGS, KS 66713

Inspection: 81000207
Store ID:
Phone: 620-856-2828
Inspector: KDA81
Reason: 10 Licensing

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
08/22/14	11:30 AM	02:00 PM	2:30	1:10	3:40	0	
Total:			2:30	1:10	3:40	0	

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 09/01/14

Inspection Report Number 81000207 Inspection Report Date 08/22/14

Establishment Name RICE HOUSE RESTAURANT

Physical Address _____ City BAXTER SPRINGS
2932 MILITARY AVE Zip 66713

Additional Notes and Instructions