

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: 1/26/2015 **Business ID:** 98932FE
Business: BRAUM'S ICE CREAM #94

Inspection: 84000374
Store ID:
Phone: 3167334344
Inspector: KDA84
Reason: 01 Routine
Results: No Follow-up

401 S ANDOVER RD
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/26/15	10:00 AM	12:15 PM	2:15	1:00	3:15	0	
Total:			2:15	1:00	3:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations 1
 Certified Manager on Staff Address Verified Actual Sq. Ft. 4500
 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	<input type="checkbox"/>
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Employee Health						
2. Management awareness; policy present.	<input type="checkbox"/>
3. Proper use of reporting, restriction and exclusion.	<input type="checkbox"/>
Good Hygienic Practices						
	Y	N	O	A	C	R

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		Y	N	O	A	C	R
Good Hygienic Practices							
4. Proper eating, tasting, drinking, or tobacco use		þ
5. No discharge from eyes, nose and mouth.		þ
Preventing Contamination by Hands							
6. Hands clean and properly washed.		..	þ	þ	..
<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 [Employee was wearing gloves and placed raw burgers on the grill, removed gloves, and then handled equipment without washing their hands. Corrected on site (COS): Educated employee/manager and employee washed hands.]</i>					
7. No bare hand contact with RTE foods or approved alternate method properly followed.		þ
8. Adequate handwashing facilities supplied and accessible.		þ
Approved Source							
9. Food obtained from approved source.		þ
10. Food received at proper temperature.		þ
11. Food in good condition, safe and unadulterated.		..	þ	þ	..
<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [On a cart by the grill area, a metal container on ice with an open package of sliced ham was 48.6F. COS: Manager didn't know the exact time it had been sitting out, so she voluntarily discarded item in the trash.]</i>					
12. Required records available: shellstock tags, parasite destruction.		þ
Protection from Contamination							
13. Food separated and protected.		þ
14. Food-contact surfaces: cleaned and sanitized.		þ
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		þ
Potentially Hazardous Food Time/Temperature							
16. Proper cooking time and temperatures.		þ
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
17. Proper reheating procedures for hot holding.		þ
18. Proper cooling time and temperatures.		þ
19. Proper hot holding temperatures.		þ
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		þ
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
21. Proper date marking and disposition.		þ
22. Time as a public health control: procedures and record.		þ
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>							
Consumer Advisory							
		Y	N	O	A	C	R

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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

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 .. . p ..

<i>Fail Notes</i>	3-501.15(A)	<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> <i>[On the prep table in the grill area, an employee brought over (while inspector was present) a container with 3 cooked burgers that was sitting on another container with ice. The container with the burgers was not submerged in the ice to allow proper cooling. COS: Educated and Manager got a larger pan and placed ice water in the pan and submerged the small pan to cool burgers properly. Temperature of the burger was 130.1F at start and after 10 minutes submerged in ice water it was 89.6F.]</i>
	3-501.15(B)	<i>TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD.</i> <i>[The container of burgers cooling on ice had a tight fitting lid. COS: Educated and manager set the lid on loosely.]</i>

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

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Prevention of Food Contamination	Y	N	O	A	C	R
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38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

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

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

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

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

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

The following educational materials were provided p

Material Distributed | Education Title #06 Cooling

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Footnote 1

Notes:

General Manager ServSafe Certified until 2019.

Footnote 2

Notes:

Breaded Chicken Breast: 192.3F
Burger: 164.8F

Footnote 3

Notes:

Gravy: 174.8F/135.6F
Chili: 158.6F

Footnote 4

Notes:

Walk in Cooler
Milk: 35.3F
Sliced Cheese: 37.8F

On Ice
Egg Mixture: 40.6F

Ice Cream Line
Whipped Topping: 43.1F/42.8F
Bulk Milk: 34.0F
Milk: 39.4F

Yogurt Machine: 41.0F

Grocery Area
Bagged Lettuce: 39.6F
Milk: 36.5F/39.3F
Eggs: 43.3F
Cottage Cheese: 37.8F
Bacon: 37.1F

Footnote 5

Notes:

All times were marked on the white board in the grill area.

Footnote 6

Notes:

Wiping Cloth Bucket: 200 parts per million chlorine.

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Footnote 7

Notes:

3 Compartment Sink: 200 parts per million chlorine.

FOOD ESTABLISHMENT 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 below, 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.

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Inspector: KDA84
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