



KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population

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.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Insp Date: 5/3/2011	Business ID: 100811FR	Inspection: 66001677
Business: 23RD STREET BREWERY		Store #:
		Phone: 7858562337
3512 CLINTON PKWY		Inspector: KDA66
LAWRENCE, KS 66047		Reason: 01 Routine

Reference:	
Time In: 2:45pm	Time Out: 4pm
Travel Time: 60	Risk Category:
Educational Material: Yes	Notice of Non-compliance: Yes
Risk Control Plan:	Voluntary Closure:
Voluntary Destruction:	Embargo Notification:
Embargo Release:	License Approved:
Left Application:	CRITICAL VIOLATIONS: 4
Square Footage:	

FOODBORNE ILLNESS RISK FACTORS							Notes
AND PUBLIC HEALTH INTERVENTIONS							Notes
Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.	X						
Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness; policy present.	X						
3. Proper use of reporting, restriction and exclusion.	X						
Good Hygienic Practices	Y	N	O	A	C	R	Notes
4. Proper eating, tasting, drinking, or tobacco use	X						
5. No discharge from eyes, nose and mouth.	X						
Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
6. Hands clean and properly washed.	X						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	X						
8. Adequate handwashing facilities supplied and accessible.		X			X		5-205.11(A) Handsink Accessible
Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.	X						

10. Food received at proper temperature.			X						
11. Food in good condition, safe and unadulterated.	X								
12. Required records available: shellstock tags, parasite destruction.				X					
Protection from Contamination	Y	N	O	A	C	R	Notes		
13. Food separated and protected.	X								
14. Food-contact surfaces: cleaned and sanitized.		X			X			CRITICAL 4-601.11A* Food Contact Clean to Sight and Touch	
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			X						
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes		
16. Proper cooking time and temperatures.			X						
17. Proper reheating procedures for hot holding.			X						
18. Proper cooling time and temperatures.	X								
19. Proper hot holding temperatures.	X								
20. Proper cold holding temperatures.		X			X			CRITICAL 3-501.16(A)(2)(a)* PHF Cold Holding-<41°F	
21. Proper date marking and disposition.	X								
22. Time as a public health control: procedures and record.				X					
Consumer Advisory	Y	N	O	A	C	R	Notes		
23. Consumer advisory provided for raw or undercooked foods.	X								
Highly Susceptible Populations	Y	N	O	A	C	R	Notes		
24. Pasteurized foods used; prohibited foods not offered.			X						
Chemical	Y	N	O	A	C	R	Notes		
25. Food additives: approved and properly used.				X					
26. Toxic substances properly identified, stored and used.		X			X			CRITICAL 7-102.11* Common Name, Working Containers	
Conformance with Approved Procedures	Y	N	O	A	C	R	Notes		
27. Compliance with variance, specialized process and HACCP plan.				X					
GOOD RETAIL PRACTICES							Notes		
Safe Food and Water	Y	N	O	A	C	R	Notes		
28. Pasteurized eggs used where required.			X						
29. Water and ice from approved source.	X								
30. Variance obtained for specialized processing methods.				X					
Food Temperature Control	Y	N	O	A	C	R	Notes		
31. Proper cooling methods used; adequate equipment for temperature control.	X								
32. Plant food properly cooked for hot holding.			X						
33. Approved thawing methods used.	X								
34. Thermometers provided and accurate.	X								
Food Identification	Y	N	O	A	C	R	Notes		
35. Food properly labeled; original container.	X								
Prevention of Food Contamination	Y	N	O	A	C	R	Notes		
36. Insects, rodents and animals not present; no unauthorized persons.		X						CRITICAL 6-501.111(C)* Effective pest control measures in place	

37. Contamination prevented during food preparation, storage and display.		X						3-305.12() Food storage prohibited locations
38. Personal cleanliness.	X							
39. Wiping cloths: properly used and stored.			X					
40. Washing fruits and vegetables.			X					
Proper Use of Utensils	Y	N	O	A	C	R	Notes	
41. In-use utensils: properly stored.	X							
42. Utensils, equipment and linens: properly stored, dried and handled.	X							
43. Single-use and single-service articles: properly used.			X					
44. Gloves used properly.	X							
Utensils, Equipment and Vending	Y	N	O	A	C	R	Notes	
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	X							
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	X							
46. Warewashing facilities: installed, maintained, and used; test strips.	X							
47. Non-food contact surfaces clean.		X						4-602.13 Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue
Physical Facilities	Y	N	O	A	C	R	Notes	
48. Hot and cold water available; adequate pressure.	X							
49. Plumbing installed; proper backflow devices.	X							
50. Sewage and waste water properly disposed.	X							
51. Toilet facilities: properly constructed, supplied and cleaned.	X							
52. Garbage and refuse properly disposed; facilities maintained.	X							
53. Physical facilities installed, maintained and clean.		X						6-201.11 Floors/walls/ceilings smooth & easily cleanable 6-501.11 Physical facilities maintained in good repair 6-501.12(A) Physical facilities clean
54. Adequate ventilation and lighting; designated areas used.	X							
Administrative/Other	Y	N	O	A	C	R	Notes	
55. Other violations	X							

Result: No Follow-up

Notes:

Critical violations: noted by an asterisk.

Abbreviations: MT = make table, RIC = reach in cooler, WIC = walk in cooler, PIC = person in charge,

RTE = ready to eat, cos = corrected on site.

8 The kitchen hand sink is blocked by tubs on the floor in front of the basin.

14 * The insides of the tea cannister has stain buildup and the nozzle has a buildup of old tea residue. cos - cleaned.

20 * Chicken 47/pull drawer cooler below grill. Rice 46, mashed potatos 44/wic. cos - discarded.

26 * Two spray bottles containing red liquid were not labeled and identified by the PIC as containing sanitizer. cos - labeled.

36 * 5-10+ live fruit flies flying at the bar and in the kitchen. The PIC reports that pest control is monthly for fruit flies. Cans of fly killer were seen in the building. Glue traps were placed in the kitchen and food storage areas.

37 (F) Plumbing drain lines from the upstairs floor drains run over food and the make tables in the kichen.

47 Grime buildup under the drink mats at the drink station in the dining area. Cooler racks and shelving has a buildup of dried food debris.

53 Concrete and bricks at the food prep line present uneven surfaces and are not easily cleaned. The concrete is degrading and very rough not easily mopped.

The ceiling is open plumbing, fixtures, ductwork, and uncovered beams with rough and hard to reach surfaces.

53 cont Some ceiling tiles in the food prep area are broken/missing. Concrete floor is degrading and rough.

53 cont The floor has a buildup of old food debris and standing water in the crevices and cracks created by the rough concrete surfaces. Debris in floor corners and under equipment.

Dust and grease hangs from the beams, pipes, and ductwork over the food line.

Insulation hangs from the walls in the room containing the walk in cooler (#2), soda, and utensils used for catering.

The sidewalk and paved areas at the back of the building have a buildup of grease and food debris.

Temperatures: All temperatures are in Fahrenheit.

Chicken 47/pull drawer cooler below grill. Rice 46, mashed potatos 44/wic. cos - discarded.

milk 37/bar

tomato soup 166, soup 170/hot hold

noodle 52/wic (cooling)

beef 43, chicken 42, ham 43/ric



NOTICE OF NON-COMPLIANCE WITH KANSAS LAW

This is to notify you that violations of the Kansas food safety laws* were observed during an inspection conducted at the above establishment and documented on the inspection report attached hereto. **REINSPECTION OF YOUR ESTABLISHMENT WILL BE MADE TO DETERMINE IF THE VIOLATIONS INDICATED ON THE INSPECTION REPORT HAVE BEEN CORRECTED. REINSPECTION WILL OCCUR ON OR SHORTLY AFTER THE DATE SPECIFIED BELOW.**

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 16, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection.

Food Processing Plants and Food Warehouses. Violations must be corrected by the date specified below.

Failure to comply with the Kansas food safety laws 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 Kansas food safety laws; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Kansas food safety laws include K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-619 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq., and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate: food service establishments; retail food stores; mobile retail ice cream vendors; food vending machines; food vending machine companies and dealers; and food processing plants;

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

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Store #:
Phone: 7858562337
Inspector: KDA66
Reason: 01 Routine

FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date: 6-4-11

ATTACHMENTS	Y	N	A	Notes
Inspection Report	X			Restaurant Inspection Report-Date 5-3-11

CONTACT NUMBER: 785 296 3511

Notes:



**Kansas Department of Agriculture
Division of Food Safety and Lodging**

109 SW 9th, Topeka, KS 66612
785-296-5600 (Office) 785-296-6522 (Fax)

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.

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Reason: 01 Routine

PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ 5 WEIGHT/AMT: 3lbs DESCRIPTION: chicken
PRODUCT 2	X	VALUE: \$2 WEIGHT/AMT:3 oz DESCRIPTION: mash potato
PRODUCT 3	X	VALUE: \$ 1 WEIGHT/AMT:2oz DESCRIPTION:rice
PRODUCT 4		
PRODUCT 5		
PRODUCT 6		
PRODUCT 7		
PRODUCT 8		
PRODUCT 9		
PRODUCT 10		
OTHER PRODUCTS		

REASON	R	Notes
REASON PRODUCT DESTROYED	X	TEMPERATURE ABUSE

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE DISPOSAL

LOCATION	L	Notes
PRODUCT WAS DISPOSED OF:	X	KITCHEN

EMBARGO	Y	N	Notes
PRODUCT EMBARGOED		X	

Notes: