

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost, Unit # 3000, Kansas City, MO, 64108	No. of Risk Factor/Intervention Violations : 13 No. of Repeat Risk Factor/Intervention Violations : 5	Date: Nov 05, 2009 Time In: 11:00 AM Time Out: 02:30 PM
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Establishment	Address	City/State	Zip Code	Telephone
PATRIKIO'S	9849 HOLMES KANSAS CITY MO 64131	KANSAS CITY / MO	64131	(816) 942-3223
License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
4408	THREE ENTERPRISES, INC.	Routine	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1	OUT		16	N/O	
PIC present, demonstrates knowledge, and performs duties			Proper cooking time & temperatures		
Employee Health			Consumer Advisory		
2	IN		23	N/A	
Management awareness; policy present			Consumer advisory provided for raw or undercooked foods		
3	IN		Highly Susceptible Populations		
Proper use of reporting, exclusion & restriction			24 N/A Pasteurized foods used; prohibited foods not offered		
Good Hygienic Practice			Chemical		
4	OUT	X	25	N/A	
Proper eating, tasting, drinking, or tobacco use			Food additives: approved & properly used		
5	N/O		26	OUT	
No discharge from eyes, nose, and mouth			Toxic substances properly identified, stored, & used		
Preventing Contamination by Hands			Conformance with Approved Procedures		
6	N/O		27	N/A	
Hands clean & properly washed			Compliance with variance, specialized process, & HACCP plan		
7	N/O		Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.		
No bare hands contact with RTE foods or approved alternate method properly followed					
8	OUT	X			
Adequate handwashing facilities supplied & accessible					
Approved Source					
9	IN				
Food obtained from approved source					
10	N/O				
Food received at proper temperature					
11	OUT				
Food in good condition, safe, & unadulterated					
12	N/A				
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13	IN				
Food separated & protected					
14	OUT	X			
Food-contact surfaces: cleaned & sanitized					
15	IN				
Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Numbered items marked 'X' are **not** in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28			41	X	
Pasteurized eggs used where required			In-use utensils: properly stored		
29			42		
Water & ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
30			43	X	X
Variance obtained for specialized processing methods			Single-use & single-service articles: properly stored & used		
Food Temperature Control			Utensils, Equipment and Vending		
31			44		
Proper cooling methods used; adequate equipment for temperature control			Gloves used properly		
32			Physical Facilities		
Plant food properly cooked for hot holding			45	X	X
33			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
Approved thawing methods used			46		
34			Warewashing facilities: installed, maintained, & used; test strips		
Thermometers provided & accurate			47	X	X
Food Identification			Non-food contact surfaces clean		
35	X	X	Physical Facilities		
Food properly labeled; original container			48		
Preventing Contamination by Hands			Hot & cold water available; adequate pressure		
36	X	X	49	X	X
Insects, rodents, & animals not present			Plumbing installed; proper backflow devices		
37	X	X	50		
Contamination prevented during food preparation, storage & display			Sewage & waste properly disposed		
38			51	X	X
Personal cleanliness			Toilet facilities: properly constructed, supplied, & cleaned		
39	X		52	X	
Wiping cloths: properly used & stored			Garbage & refuse properly disposed; facilities maintained		
40			53	X	X
Washing fruits & vegetables			Physical facilities installed, maintained, & clean		
			54	X	X
			Adequate ventilation & lighting; designated areas used		

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TEMPERATURE OBSERVATIONS

Item/Location	Temp(° F)
ambient/reach in cooler	40
ambient/walk in cooler	52**
beans/buffet	140
beans/walk in cooler	46**
beans/walk in cooler	46**
beans/walk in cooler	46**
beans/walk in cooler	46.5**
beef burrito/buffet	166
beef burrito/buffet	149
beef/steam table	159
cheese and onion enchilda/buffet	150
cheese/reach in cooler	39
cheese/walk in cooler	45**
chicken/steam table	160
chicken/walk in cooler	46
diced tomatoes/buffet	52**
meat and cheese enchilda/buffet	140
raw ground beef/walk in cooler	46**
rice/walk in cooler	46**
rice/walk in cooler	46**
rice/walk in cooler	46**
rice/walk in cooler	46**
taco meat/buffet	166

OBSERVATIONS AND CORRECTIVE ACTIONS

Question Number	Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.
1	2-102.11	<p>* Demonstration - The person in charge could not demonstrate knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point principles, and the requirements of the Food Code.</p> <p style="text-align: center;">CRITICAL Comply by Nov 8, 2009</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed the person in charge could not demonstrate the knowledge of the requirement of the KCMO Food Code.</p>
4	2-401.11	<p>* Eating, Drinking, or Using Tobacco - An employee was seen eating, drinking, or using a form of tobacco in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection could result.</p> <p style="text-align: center;">CRITICAL Comply by Nov 8, 2009</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed open employee cup and Diet Coke on shelving unit above ice bin in service station.</p>
8	5-205.11	<p>Using a Handwashing facility - A handwashing facility is not maintained so that it is accessible at all times for employee use; is being used for purposes other than handwashing or is not being used in accordance with manufacturer's instructions</p> <p style="text-align: center;">Comply by Feb 3, 2010</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed employee washing towel and bucket out in handwashing sink in the service station.</p>

8	6-501.18	Maintaining & Using Handwashing Facilities - Handwashing facilities are not kept clean, maintained and/or used as specified in the Food Code.	Comply by Feb 3, 2010
		Recommended Resolution -	
		Observations and Corrective Actions -	
		Observed the handwashing sink in the back prep area to be dirty. Observed the handwashing sink in the cooking area to be dirty.	
11	3-101.11	* Safe, Unadulterated, & Honestly Presented - Food was not seen to be safe, unadulterated, and/or honestly presented.	Comply by Nov 8, 2009
		CRITICAL	
		Recommended Resolution -	
		Observations and Corrective Actions - Observed sliced tomatoes in reach in Sears Coldspot cooler to be among other foods without protective covering on a dirty shelf. Observed a container of spoiled strawberries in reach in bar cooler. Observed a lid to Sharpee in a pan of rice in the walk in cooler.	
14	4-601.11	* Food Contact Clean to Sight and Touch - Equipment food-contact surfaces and utensils was not clean to sight and touch.	Comply by Nov 8, 2009
		CRITICAL	
		Recommended Resolution -	
		Observations and Corrective Actions - Observed build up under the filter of the coffee machine. Observed container storing unwrapped single service items to have heavy build up by service station. Observed the shelving units in the walk in cooler to be rusted with heavy build up. Observed rack storing clean dishware in the warewashing area to be rusted. Observed sludge in the holster of the soda gun in the bar. Observed build up in the nozzles of the tap beer in the bar. Observed bis used to stored taco shells, chips, cinammon sugar, beans, and other food items to be dirty to sight and touch. Observed food spillage in reach in coolers. Observed food spillage in the reach in deep freezer chest. Observed the containers used to store salsa in reach in cooler to be dirty. Observed several dirty dishes/pans stored among clean dishes and single service items in dry storage. Observed mold build up in the bottom of the keg cooler used to stored beer pitchers.	
14	4-602.12	Cooking & Baking Equipment - The food-contact surfaces of cooking and baking equipment are not cleaned at least every 24 hours and/or the cavities and door seals of microwave ovens are not cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.	Comply by Feb 3, 2010
		Recommended Resolution -	
		Observations and Corrective Actions -	
		Observed heavy build up on all the cooking equipment throughout the kitchen. Observed heavy dust build up on top the oven.	
14	4-702.11	* Before Use After Cleaning - Utensils and food-contact surfaces of equipment are not sanitized before use after cleaning.	Comply by Nov 8, 2009
		CRITICAL	
		Recommended Resolution -	
		Observations and Corrective Actions -	
		Observed chlorine sanitizer below 75ppm at the time of inspection. Manager on duty stated that it was previous day. Observed no fresh sanitizer set up at the time of inspection. Manager made new sanitizer.	
20	3-501.16	* Cold Holding - Potentially hazardous cold food was not maintained at temperatures in accordance with the Food Code.	Comply by Nov 8, 2009
		CRITICAL	
		Recommended Resolution -	
		Observations and Corrective Actions - Observed all food in the walk in cooler have internal temperatures above 41F. Product was discarded. Observed diced tomatoes on buffet to be under no temperature control with an internal temperature above 41F. See log.	
21	3-501.17	* RTE PHF, Date Marking - Refrigerated, ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours was not clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, in accordance with the Food Code.	Comply by Nov 8, 2009
		CRITICAL	
		Recommended Resolution -	
		Observations and Corrective Actions - Observed several ready to eat items in walk in cooler and reach in coolers without any date marking.	
26	7-201.11	* Separation, Storage - Poisonous or toxic materials are not stored in accordance with the Food Code.	Comply by Nov 8, 2009
		CRITICAL	
		Recommended Resolution -	

		<p>Observations and Corrective Actions - Observed a bottle of 409 cleaner stored over clean dishes in warewashing area. Observed a bucket of sanitizer stored on the make table next to ready to eat foods. Observed a can of hairspray stored among single service items in the service station. Observed a can of air freshener stored on keg cooler at the bar.</p>
26	7-206.12	<p>* Rodent Bait Stations - Rodent bait is not contained in a covered, tamper-resistant bait station. CRITICAL Comply by Nov 8, 2009 Recommended Resolution - Observations and Corrective Actions - Observed bait stations in service area that are not covered or tamper-resistant.</p>
26	7-207.11	<p>* Restriction & Storage medicines - Medicines that are not necessary for the health of Employees were allowed in a food establishment or were not labeled and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. CRITICAL Comply by Nov 8, 2009 Recommended Resolution - Observations and Corrective Actions - Observed employee cough drops stored among single service items in service station.</p>
35	3-302.12	<p>Food storage containers are not identified with common name of food Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed bin storing dry beans to not be identified with common name of food.</p>
36	6-202.13	<p>Insect control devices do not retain insect within device and/or are not properly installed Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed bait stations throughout the kitchen that do not retain insect.</p>
36	6-202.15	<p>Openings to outside not protected against entry of pest as specified in the Food Code; and/or Protective barriers not provided for exterior walls/roofs Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed gap at the exterior kitchen door.</p>
36	6-501.111	<p>* Effective pest control measures not in place *; and/or Dead or trapped pest not removed from traps at adequate frequency CRITICAL Comply by Nov 8, 2009 Recommended Resolution - Observations and Corrective Actions - Observed a live roach crawl across the make/prep table in the kitchen. Observed dead roaches in the back storage room.</p>
37	3-305.11	<p>Food is not stored as required by the Food Code Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed cheese dip in reach in cooler without a lid/cover in the pan it was cooked in. Observed ice cream in the reach in Sears Coldspot freezer to be uncovered. Observed a bin of cinnamon sugar to be stored without a lid/cover.</p>
37	3-306.11	<p>Food on display not protected by sneezeshields/packaging; and/or Condiments not protected in dispensers/individual packets Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed sneeze guards over buffet to be ineffective and not covering the food.</p>
37	3-307.11	<p>Food not protected from contamination by another source Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed a bucket of condensor water over ready to eat salsa in reach in Traulsen cooler.</p>
39	3-304.14	<p>Cloths used for wiping are used for other purposes; Wet wiping cloths not stored in sanitizer; Wet & dry cloths not stored clean Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed in use wet wiping clothes stored on counters and make tables throughout the kitchen.</p>

41	3-304.12	In-use utensils not properly stored between uses	Comply by Feb 3, 2010
		Recommended Resolution - Observations and Corrective Actions - Observed tongs hanging from dirty racks in the kitchen. Observed alluminum can without a handle being used as a scoop in the dry beans.	
43	4-903.11	Single-service/use items not stored as specified in the Food Code; and/or Single-service/use items stored in prohibited areas	Comply by Feb 3, 2010
		Recommended Resolution - Observations and Corrective Actions - Observed single service forks facing different directions in bin by the service station.	
45	4-101.11	* Utensils/food-contact surfaces not made of safe, durable, smooth materials*	Comply by Nov 8, 2009
		CRITICAL Recommended Resolution - Observations and Corrective Actions - Observed containers storing cheese, chips, taco shells to be damaged/cracked and taped together with duct tape. Observed plastic liners on shelving units in the walk in cooler to be cracked/damaged. Observed metal cans with unknown objects inside, used to weigh down fry baskets. Observed alluminum can being used as a scoop for dry beans.	
45	4-204.16	Beverage tubing in contact with stored ice; and/or Liquid waste drains passing through ice storage bins	Comply by Feb 3, 2010
		Recommended Resolution - Observations and Corrective Actions - Observed the beverage tubing in contact with consumption ice at the bar.	
45	4-501.11	Equipment not in good repair & adjusted per manufacturer's specs; and/or Scratched cutting boards not resurfaced or discarded	Comply by Feb 3, 2010
		Recommended Resolution - Observations and Corrective Actions - Observed a leak in the reach in Traulsen cooler in the service station. Observed the steam table electrical cord to be taped together with duct tape. Observed the front panel to the microwave to be missing. Observed the reach in deep freezer chest to be ducted tape together, unit lid is rusted, and is damaged. Observed the panel to the steam kettle to be missing. Observed the panel to the reach in Traulsen to be missing. Observed the counter/service table in the service station to be taped together with duct tape. Observed shelving units in dry storage badly rusted causing large rusted holes. Observed the doors to the walk in cooler to not compleety shut. Observed the panel to the front of the ice machine to be coming off.	
45	4-502.11	Utensils not maintained in good repair; and/or Thermometers not calibrated per manufacturer's specs	Comply by Feb 3, 2010
		Recommended Resolution - Observations and Corrective Actions - Observed the manager's thermometer to be six degrees off and not calibrated properly.	
47	4-602.13	Nonfood-contact surfaces not cleaned at frequency to prevent buildup of residue	Comply by Feb 3, 2010
		Recommended Resolution - Observations and Corrective Actions - Observed food debris and build up the shelves under the make tables. Observed heavy dust build up on the box fan blowing into the kitchen. Observed the racks above the prep table to be damaged/rusted. Observed heavy dust build up on the racks in the kitchen above the make tables. Observed dust build up on the wires to the heat lamps for the service window. Observed dust build up on the heat lamps.	
49	5-202.13	* Air gap not provided between water supply inlet & flood level rim of plumbing fixture *	Comply by Nov 8, 2009
		CRITICAL Recommended Resolution - Observations and Corrective Actions - Observed no air gap at plumbing for the dishmachine drain.	
49	5-203.13	Service sink not available for cleaning of mops & disposal of liquid waste	Comply by Feb 3, 2010
		Recommended Resolution - Observations and Corrective Actions - Observed no service sink in the establishment.	
49	5-205.15	* Plumbing system not maintained in good repair *	Comply by Nov 8, 2009
		CRITICAL Recommended Resolution - Observations and Corrective Actions - Observed leak at the dish machine.	

		Observed the cap to the plumbing for three compartment to be removed to allow drainage. Observed floor drains to be clogged and backing up. Observed leak at the piping at a water source next to the dish machine.
51	6-501.12	Toilet rooms & fixtures not cleaned as often as necessary Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed the women's and men's public restrooms to be dirty. Observed the restroom in the kitchen to be dirty.
51	6-501.19	Toilet room doors not kept closed except during cleaning/maintenance Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed the door to the employee restroom in the kitchen to not be self closing.
52	5-501.15	Outside receptacles not designed with tight-fitting lids/doors/covers & properly installed Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed the dumpster to be missing a lid/cover.
53	6-201.11	Floors/walls/ceilings not smooth & easily cleanable; and/or Utility lines unnecessarily exposed Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed damaged floors throughout the kitchen. Observed holes in the walls throughout the kitchen. Observed damaged/missing ceiling tiles throughout the kitchen. Observed duct tape used on the carpet where the tile floor and carpet meet in the service station. Observed damaged floors behind the bar. Observed rusted floor drains in the restrooms.
53	6-201.13	Floor to wall junctures not covered; Water-flushed floors not provided with drains & graded to drain Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed coving throughout the kitchen to be damaged/missing.
53	6-501.11	Physical facilities not maintained in good repair & cleaned as often as necessary to keep them clean Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed heavy build up on the floors throughout the service station. Observed heavy build up on the floors in the walk in cooler. Observed heavy build up on the floors, baseboards, walls, and ceilings throughout the kitchen and storage areas. Observed the attached shed outside to be in disrepair. Observed standing water in areas where the floor is damaged. Observed heavy grease build up on/in the hood vents and cover. Observed grease build up on the ansel system in the hoods. Observed dust build up on the fan covers in the walk in cooler. Observed heavy dust build up on the chain link fence in the walk in cooler. Observed heavy build up on the floors behind the bar. Observed hole in the ceiling in back dining room where water is leaking into a bucket.
53	6-501.113	Maintenance tools not properly stored; and/or Premises not free of unnecessary items/litter Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed a hammer and caulking stored on the drainboard of the dish machine. Observed a drain snake, powerwasher, space heater and other maintenance tools and equipment stored among food and single service items in dry storage.
54	6-202.11	No protective shielding on light bulbs over exposed food/utensils/equipment Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed the lights attached to bucket of chips to not have shields to protect food. Observed the lights in the walk in cooler to not have light shields to protect the food.
54	6-303.11	Lighting intensity not adequate in food prep, storage & service areas Comply by Feb 3, 2010 Recommended Resolution - Observations and Corrective Actions - Observed lights in the cooking and prep area to be missing and/or not of enough intensity. Observed no light in the reach in Sears Coldspot cooler in the kitchen. Observed no light in the reach in Traulsen cooler in the service station. Observed the lights in the dry storage room to not work and some are missing.

54	6-305.11	Dressing rooms not designated if employees change on-site; and/or Lockers not provided for employee belongings	Comply by Feb 3, 2010
		Recommended Resolution -	
		Observations and Corrective Actions - Observed employee keys stored on top of the soda station. Observed employee purse stored on chaffing fuel in service station. Observed a lighter stored on top the dish machine in the warewashing area. Observed a bag of cassette taps stored next to food items over prep make table.	
54	6-403.11	Employee accommodations not clearly designated for eating/drinking/smoking	Comply by Feb 3, 2010
		Recommended Resolution -	
		Observations and Corrective Actions - Observed employee hot dogs stored in the walk in cooler among cosumer foods.	
GENERAL COMMENTS			
Food Handler Card: 2/2=100% Establishment IN compliance. District 13.			
***A cease operation was conducted at the time of inspection. No food prep, cooking, or service is to take place until the Health Department removes the suspension.			
***As noted on the second follow up inspection report from 04/24/09, establishment had 90 days to replace, repair, or destroy outside storage shed. Establishment also had 90 days to replace equipment or fix it so the freezer has a new top. Establishment failed to comply with either of these by the time of reinspection. Failure to comply could result in a cease operation.**			
PHS II : [REDACTED] was present at the time of inspection.			
Follow-up Required :		Yes	Follow-up Date : Nov 09, 2009
			Signature Date : Nov 05, 2009
[REDACTED]		[REDACTED]	
Person in Charge: Osmah		Inspector: [REDACTED]	