

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: 6/6/2012 **Business ID:** 102714FR
Business: SIRLOIN STOCKADE

Inspection: 07001804
Store ID:
Phone: 6204420000
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

2825 NORTH SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/06/12	12:45 PM	02:45 PM	2:00	0:15	2:15	0	
Total:			2:00	0:15	2:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Critical Violations 4 Lic. Insp. No

Sent Notification To _____

Address Verified p

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.

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, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

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

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
4. Proper eating, tasting, drinking, or tobacco use	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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
<i>Fail Notes</i> 5-205.11(B) <i>Handsink use prohibition</i> [Using handwash sink to store dirty dishes]						
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
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch</i> [On clean pan rack 2 dirty pans COS-Corrected on site manager placed in dish area for recleaning, At register counter 2 plates on clean dish stack dirty with dried on food COS-Manager pulled for recleaning in dishroom.]						
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
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F</i> [In grill reach in cooler ground beef patties 45 COS-Since ambient air of cooler is 43 cook placed patties in meat room walk in cooler to chill to below 41 befor returning to grill reach in cooler. On cold bar container of diced eggs 45 COS-Manager discarded VD]						
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
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Kitchen area meatloaf 145, potatoes 150, rice 139, green beans 160, Chicken breast 135, 142, Food bar MAcaroni and cheese 156, Chicken 156, Carrots 163, Broccoli 155, Enchaladas 162, taquitos 150, Vegitable soup 160,

Footnote 2

Notes:

Grill Refrigerator air 43, Steak 36, Ground beef 40, Pork chops 42, Walk in cooler air 38, Pasta 42, 33, Fried chicken 42, Raw chicken 36, Sausage 37, Pork 36, Soft serve 36, eggs 30, Meat room walk in cooler 30, Steak 26, Brisket 30, Salad bar Sliced tomatoes 41, Crab salad 34, Potato salad 39, Cut lettuce 39, 38, cooked chicken breast diced on bar 36,

Footnote 3

Notes:

green beans 163

Footnote 4

Notes:

Towel water 200ppm Quatinary (Parts Per Million)

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/6/2012 **Business ID:** 102714FR
Business: SIRLOIN STOCKADE

2825 NORTH SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 07001804
Store ID:
Phone: 6204420000
Inspector: KDA07
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/06/12	12:45 PM	02:45 PM	2:00	0:15	2:15	0	
Total:			2:00	0:15	2:15	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 Diced eggs Qty 1 Units lbs Value \$ 5.00

Description Diced eggs cooked

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A