



# 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	..	..	..	..	..
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	..	..	..	..
<i>Fail Notes</i>   4-501.114(A)* <i>CRITICAL - Chemical Sanitization-Chlorine concentration [No detectable chlorine sanitizer in mechanical dish machine. Sanitizer bucket was empty. Owner changed bucket, and primed line. Machine was ran several times, but still no detectable chlorine. Not corrected on site. Employees instructed to use 3 compartment sink for warewashing until mechanical dish machine is properly working. ]</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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(1)* <i>CRITICAL - PHF Hot Holding-&gt;135°F [Chicken wings in cage from fryer sitting on grill with no temperature control 112 F, and 105.4 F. Corrected on site-employee refried chicken wings to over 195 F. ]</i>						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-&lt;41°F [In make table in plastic container on sitting on top of other products, salad mix was 63.9 F, and shredded cheese was 62.3 F. COS-voluntary destruction ]</i>						
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

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<b>Highly Susceptible Populations</b>	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered.      .. .. . p .. ..

<b>Chemical</b>	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 .. . p ..

*Fail Notes* | 7-201.11(A)\* *SWING - Separation, Storage-spacing/partitioning*  
*[CRITICAL-on prep board on make table spray bottle of Chlorox*  
*clean up sitting directly next to open container of pulled chicken.*  
*COS-chlorox moved to floor. ]*

<b>Conformance with Approved Procedures</b>	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.      .. .. . p .. ..

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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 .. ..

<b>Food Temperature Control</b>	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.      p .. . . . .

32. Plant food properly cooked for hot holding.      .. .. . p .. ..

33. Approved thawing methods used.      .. .. . p .. ..

34. Thermometers provided and accurate.      p .. . . . .

<b>Food Identification</b>	Y N O A C R
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35. Food properly labeled; original container.      p .. . . . .

<b>Prevention of Food Contamination</b>	Y N O A C R
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36. Insects, rodents and animals not present; no unauthorized persons.      .. p .. . . . .

*Fail Notes* | 6-501.111(C)\* *CRITICAL - Effective pest control measures in place*  
*[There is approximately 45-50 rodent droppings in the bathroom*  
*located in the kitchen. There are approximately 35-40 located on*  
*the shelves by the mechanical dish machine and on the floors*  
*through out the dry storage room. Owner stated he does have a*  
*pest control, and there are traps set all over the facility, but does*  
*not have receipts from last visit on site. He stated they have sealed*  
*up all the holes to control the issue. No live rodents seen on site. ]*

6-501.112\* *CRITICAL - Removing dead pests*  
*[One dead mouse found in trap by back door in kitchen. One dead*  
*mouse found on glue trap under mechanical dish machine. COS-*  
*discarded. ]*

37. Contamination prevented during food preparation, storage and display.      p .. . . . .

38. Personal cleanliness.      p .. . . . .

39. Wiping cloths: properly used and stored.      .. .. . p .. ..

40. Washing fruits and vegetables.      .. .. . p .. ..

<b>Proper Use of Utensils</b>	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 .. . . . .

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<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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<i>Fail Notes</i>	4-903.11(A)(3)	<i>Equipment/utensil/linen storage-6" above floor [Boxes of single service items stored on floor in back storage/office room. ]</i>
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|--|---|----|----|----|----|----|
| 43. Single-use and single-service articles: properly used. | p | .. | .. | .. | .. | .. |
| 44. Gloves used properly.                                  | p | .. | .. | .. | .. | .. |

<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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|---|----|----|----|----|----|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Critical items     | p  | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>non-critical items | p  | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.   | p  | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.  | .. | p  | .. | .. | .. | .. |
- |                   |             |  |
|-------------------|-------------|--|
| <i>Fail Notes</i> | 4-601.11(C) | <i>Nonfood contact surfaces of equipment clean<br/>[Top of freezer on food prep line had dried food debris on it. Floor of walk in cooler had food debris on it. ]</i> |
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<b>Physical Facilities</b>	<b>Y N O A C R</b>
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|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p  | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.     | .. | p  | .. | .. | .. | .. |
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|-------------------|-------------|---|
| <i>Fail Notes</i> | 5-205.15(B) | <i>SWING - Plumbing system maintained in good repair<br/>[CRITICAL-water was turned off to the only handsink in kitchen when entering facility to conduct inspection. Employee turned on the water valves and said it was due to a leak. The hot water handle has a steady leak from it. The sink also has a severe leak coming from the pipe on the otherside of the wall. It is leaking onto the floor of the restroom in the kitchen and there is a pool of water. ]</i> |
|-------------------|-------------|---|
- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 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  | .. | .. | .. | .. |
- |                   |              |  |
|-------------------|--------------|--|
| <i>Fail Notes</i> | 6-501.11     | <i>Physical facilities maintained in good repair<br/>[There are several stained ceiling tiles in the kitchen. ]</i>  |
|                   | 6-501.114(A) | <i>Premises free of unnecessary items<br/>[There is an accumulation of personal items/boxes/equipment in the office/slash storage room that are unnecessary to for facility and should be removed. ]</i>   |
|                   | 6-501.12(A)  | <i>Physical facilities clean<br/>[There is a build up of dirt and food debris on the floor throughout the kitchen. There is a build up of debris underneath the 3 compartment sink. There is a moderate buildup of grease underneath the fryers in the kitchen. There is water pooling underneath the steam table in the kitchen. There is a build up of debris and food on the walls throughout the kitchen area. ]</i> |
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|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

<b>Administrative/Other</b>	<b>Y N O A C R</b>
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|----------------------|----|---|----|----|----|----|
| 55. Other violations | .. | p | .. | .. | .. | .. |
|----------------------|----|---|----|----|----|----|
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|-------------------|-------------|--|
| <i>Fail Notes</i> | 8-304.11(A) | <i>Post the license in a location in the Food Establishment<br/>[2012 license not posted in establishment. ]</i> |
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<b>EDUCATIONAL MATERIALS</b>
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## EDUCATIONAL MATERIALS

The following educational materials were provided    p

*Material Distributed | Education Title #22    Focus On Food Safety Manual (on the Website)*

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## **Footnote 1**

### **Notes:**

Facility open Wed night-Sun night.

## **Footnote 2**

### **Notes:**

Grill: hamburger 160 F; bison burger 163 F.

## **Footnote 3**

### **Notes:**

Steam well: gravy 137 F; baked beans 158 F; potato casserole 160 F; fried chicken 150 F; sliced ham 160 F.

## **Footnote 4**

### **Notes:**

Make table: cottage cheese 37 F; potato salad 42 F, coleslaw 41 F.

Make table 2: raw beef 38 F.

Walk in cooler: sliced ham 39 F; potato salad 39 F; milk 39 F.



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 6/21/2012      **Business ID:** 107054FR  
**Business:** LAKESIDE BBQ

18749 K99 HWY  
ALMA, KS 66401

**Inspection:** 26000489  
**Store ID:**  
**Phone:** 7854492233  
**Inspector:** KDA26  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/21/12	05:45 PM	08:00 PM	2:15	0:40	2:55	0	
Total:			2:15	0:40	2:55	0	

**ACTIONS**

Number of products Voluntarily Destroyed   2  

**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 salad mix Qty 1 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product shredded cheese Qty 4 Units oz Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A