

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: 6/4/2013 **Business ID:** 102714FE
Business: SIRLOIN STOCKADE

Inspection: 58002447
Store ID:
Phone: 6204420000
Inspector: KDA58
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:
06/04/13	11:00 AM	02:55 PM	3:55	4:00	7:55	0	from Hays for Training
Total:			3:55	4:00	7:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 1 Priority foundation(Pf) Violations 1
 Certified Manager on Staff p Certified Manager Present p 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.

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).

PLEASE CALL (785) 296-5600 OR VISIT www.ksda.gov/food_safety/ 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p

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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
<i>Fail Notes</i>	2-301.14(H)	<i>P - When to Wash Hands - Before donning gloves for working with food [kitchen employee tears down food shipping boxes with bare hands and fails to wash hands before putting on gloves and proceeding to transfer with gloved hands cut lettuce from bulk container to strainer. COS Education]</i>						
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>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
<i>Fail Notes</i>	4-601.11A	<i>Pf - Food Contact Clean to Sight and Touch [Inspectors observed the following... Gallon can opener with metal shavings on the cut edge of blade . A pan just washed and cleaned was placed at cooks storage location with food residue still remaining on inside of container. Top lid portions of metal food trays used for cooked foods]</i>						
	4-602.11(E)(4)(b)	<i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [ice maker bin on inside top ceiling section has growth of mold .]</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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
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 3 at end of questionnaire.</i>								
20. Proper cold holding temperatures.			p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</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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Section	Y	N	O	A	C	R
Highly Susceptible Populations						
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical						
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	p
Conformance with Approved Procedures						
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water						
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						
31. Proper cooling methods used; adequate equipment for temperature control.	p
32. Plant food properly cooked for hot holding.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p
Food Identification						
35. Food properly labeled; original container.	..	p
<i>Fail Notes</i> 3-302.12 <i>Food storage containers identified with common name of food [black plastic container at bread dough prep table containing salt not label on container.]</i>						
Prevention of Food Contamination						
36. Insects, rodents and animals not present.	p
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
Proper Use of Utensils						
41. In-use utensils: properly stored.	..	p
<i>Fail Notes</i> 3-304.12(B) <i>In-use utensil storage(non-PHF)-handles above food [handle on the scoop in the bulk bag of catfish breeding touching the product.]</i>						
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						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean [air circulation box fan facing toward foods prepared at the front line grilling station has loose dust and dirt on face guard grill wires]</i>						

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
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
<i>Fail Notes</i> 5-501.11 <i>Outdoor storage surface constructed of nonabsorbent material & sloped to drain [pooling water around the exterior dumpsters algae colored with strong odor]</i>						
53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i> 6-501.11 <i>Physical facilities maintained in good repair [open access broom closet has broke out wall at lower one foot section where it meets the floor.]</i>						
6-501.12(A) <i>Physical facilities clean [grease pooling under deep fat fryers , grilled ceiling air duct vent with buildup of dust and dirt.]</i>						
6-501.16 <i>Mops allowed to air dry after use [three wet mops in mop sink not allowed to hang and air dry]</i>						
54. Adequate ventilation and lighting; designated areas used.	p

Administrative/Other	Y	N	O	A	C	R
55. Other violations	p
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						

EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 8 at end of questionnaire.

Material Distributed | Education Title #25 Handwashing

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Footnote 1

Notes:

Sanitizing wipe rags using Quat 40 at 300 part per million

Footnote 2

Notes:

Fried chicken from deep fryer at 206, Deep fried chicken strips at 207 and meat loaf out of oven at 214, salmon 185

Footnote 3

Notes:

Front Buffet: meat loaf, salmon, corn, veg soup, rice soup green beans and the coolest item was fried chicken at 139
Alto Sham hot hold center of kitchen unit: meat loaf and fried chicken and salmon was the coolest at 150
Alto Sham kitchen east unit: black eye peas, corn and white gravy was the coolest at 161
grilled pork and hot dogs were the coolest at 157

Footnote 4

Notes:

Front Buffet: diced ham, cottage cheese and the lettuce was the warmest at 43
four-door reach in cooler west wall next to walk in cooler: chooped boiled eggs, cucumbers both at 38
four-door reach in cooler near the front line grilling station : raw beef and the raw chicken was the warmest at 40
walk in cooler: broccoli salad, cooked ham and cooked mashed potatoes at 41
front bakery prep station with a small reach in cooler used for pizza toppings; sausage topping and cheese both at 43
soft serv machine with chocolate and vanilla at 39 and 40

Footnote 5

Notes:

green beans cooked for hot hold at 211

Footnote 6

Notes:

hot water at hand sink 130

Footnote 7

Notes:

Accompanied by inspector KDA 44

Footnote 8

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Notes:

FDA Employee Health and Hygiene Hand book

FIELD WARNING LETTER

Insp Date: 6/4/2013 **Business ID:** 102714FE

Business: SIRLOIN STOCKADE

2825 NORTH SUMMIT
ARKANSAS CITY, KS 67005

Inspection: 58002447

Store ID:

Phone: 6204420000

Inspector: KDA58

Reason: 01 Routine

Reference:

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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 above, 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.