

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: 6/10/2014 **Business ID:** 118187FE
Business: SIRLOIN STOCKADE
 2825 NORTH SUMMIT
 2825 NORTH SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000145
Store ID:
Phone: 6204420000
Inspector: KDA79
Reason: 10 Licensing
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/10/14	11:00 AM	05:20 PM	6:20	0:00	6:20	0	
Total:			6:20	0:00	6:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. Yes _____
 Priority(P) Violations 3 _____ Priority foundation(Pf) Violations 3 _____ Left App. No _____ Lic. Approved Yes _____
 Certified Manager on Staff _____ Address Verified _____ Actual Sq. Ft. 8754 _____
 Certified Manager Present _____

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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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.	<input type="checkbox"/>
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Employee Health						
2. Management awareness; policy present.	<input type="checkbox"/>
3. Proper use of reporting, restriction and exclusion.	<input type="checkbox"/>
Good Hygienic Practices						
	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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- | | | | | | | |
|---|---|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | p | .. | .. | .. | .. | .. |

Preventing Contamination by Hands	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 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 | .. | .. | p | .. |

Fail Notes | 6-301.14 | *A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [There is no hand washing sign at the hand sink in the bakery, the meat cutting area in the walk-in-cooler, or the women's restroom. Corrected on Site (COS) - provided with handwashing signs to be posted.]*

Approved Source	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 9. Food obtained from approved source. | p | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| 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
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|---|----|----|----|----|----|----|
| 13. Food separated and protected. | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | .. | .. |

Fail Notes | 4-601.11(A) | *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [There is a minimum of 50 to 75 plastic white buckets that are being stored as clean/currently being used with old sticker residue left on the outside of the bucket after the last cleaning. COS - all containers were moved to ware washing, containers with food in them had the food moved into a clean container and the container was taken to ware washing to be cleaned.]*

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|---|---|----|----|----|----|----|
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 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 | .. | .. | p | .. |

This item has Notes. See Footnote 4 at end of questionnaire.

Fail Notes | 3-501.16(A)(1) | *P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [At the west buffet table there was a pepperoni and cheese pizza that was 130 F. Per staff, it had been at the buffet table for no longer than 30 minutes as the restaurant opens at 11:00 am and I was taking temperatures by 11:10am. COS - management chose to discard pizza.]*

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|---------------------------------------|----|---|----|----|---|----|
| 20. Proper cold holding temperatures. | .. | p | .. | .. | p | .. |
|---------------------------------------|----|---|----|----|---|----|

This item has Notes. See Footnote 5 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	<p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i> <i>[At the Dessert Display Line there were several products that staff identified as being made with Milk that were above proper cold holding temperatures:</i></p> <p style="margin-left: 20px;"><i>Cheesecake - 58 F</i> <i>Sugar Free Chocolate Pudding - 50 F</i> <i>Sugar Free Vanilla Pudding - 54 F</i> <i>Coconut Cream Pie - 47 F</i></p> <p><i>All of these items had been pulled from the walk-in-cooler this morning and brought to the Randall Reach-in-Cooler in the Bakery area this morning in preparation for being displayed on the buffet line. The Randall Reach-in-Cooler was measuring 48.0 F. All items had been brought to the front from the walk-in-cooler no earlier than 10:30am this morning. It was approximately 11:30am when temperatures were taken. COS - all items were moved to the walk-in-cooler which had an ambient air of 38.2 F when checked.]</i></p>
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|---|----|----|----|----|----|----|
| 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
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|--|---|----|----|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

Highly Susceptible Populations	Y	N	O	A	C	R
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|---|----|----|----|---|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

Chemical	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 | .. |

<i>Fail Notes</i>	<p>7-201.11(B) <i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i> <i>[In the upstairs storage room there were two boxes of single-use plastic lids and single-use styrofoam cups that were stored directly underneath a shelf containing Grill Cleaner and Glass Cleaner. COS - the cups and lids were moved so that they were not being stored underneath chemicals.]</i></p>
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Conformance with Approved Procedures	Y	N	O	A	C	R
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|---|----|----|---|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | p | .. | .. | .. |
|---|----|----|---|----|----|----|

GOOD RETAIL PRACTICES	Y	N	O	A	C	R
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Safe Food and Water	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 | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y N O A C R
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<i>Fail Notes</i>	8-103.11(A)	<p><i>Variance request (w/ relevant code references) Before a VARIANCE from a requirement of this Code is APPROVED, the information that shall be provided by the PERSON requesting the VARIANCE includes a statement of the proposed VARIANCE of the Code requirement citing relevant Code section numbers.</i></p> <p><i>[The facility has a stainless steel bowl and a produce greens keeper that are both too big to fit into the 3 vat sink or the dish washing machine. They have a thorough cleaning process for these items but they have not applied for a variance. I am providing a variance request form to be submitted to the state today.]</i></p>
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Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.	.. p p ..
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<i>Fail Notes</i>	4-301.11	<p><i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i></p> <p><i>[The Randall Reach-in-Cooler in the bakery area was measuring 48.0 F during the inspection and was not keeping the dessert cold. After being shut for a couple of hours the cooler was measuring 39.9 F. Once dinner had begun and the cooler was being opened and closed a lot, the temperature was back up in the high 40s. COS - Cooler is no longer being used. There are plenty of other cold holding units in the facility to store the desserts in. Spoke with management, suspect the cooler may not be keeping temp when it is opened a lot due to the oven being directly next to the cooler.]</i></p>
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32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	.. p
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<i>Fail Notes</i>	3-302.12	<p><i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i></p> <p><i>[There was an unlabeled shaker with a tan/brown powder inside next to the grill. Staff identified it as steak seasoning.</i></p> <p><i>There was an unlabeled white container with a tan/brown powder next to the cooler in the Grill area. Staff identified it as being steak seasoning.</i></p> <p><i>There was an unlabeled black container with a thick, brown liquid inside on a dry storage shelf in the kitchen. Staff identified it as syrup.</i></p> <p><i>There was an unlabeled black container with a yellow liquid inside on a dry storage shelf in the kitchen. Staff identified it as butter.]</i></p>
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.	p
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37. Contamination prevented during food preparation, storage and display.	.. p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination

Y N O A C R

<i>Fail Notes</i>	3-305.11(A)(1)	<p><i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i></p> <p><i>[On the dry storage shelf there was an open bag of croutons that was not covered or folded down to protect the food inside.</i></p> <p><i>On the dry storage shelf there was an open bag of steak seasoning that was not covered or folded down to protect the food inside.</i></p> <p><i>In the walk-in-freezer there was a box of bacon on the floor/slightly underneath a shelf.]</i></p>
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38. Personal cleanliness. p

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

This item has Notes. See Footnote 6 at end of questionnaire.

<i>Fail Notes</i>	3-304.14(B)(1)	<p><i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.</i></p> <p><i>[At the bakery there was a wet wiping cloth sitting on the counter next to the hand sink.</i></p> <p><i>At the produce preparation area in the kitchen there was a wet wiping cloth sitting on the counter.]</i></p>
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40. Washing fruits and vegetables. p

Proper Use of Utensils

Y N O A C R

41. In-use utensils: properly stored. . . p

<i>Fail Notes</i>	3-304.12(B)	<p><i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.</i></p> <p><i>[There was a bag of Golddust Breading with a measuring cup sitting inside of the bag. The handle of the measuring cup was down inside of the breading.]</i></p>
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42. Utensils, equipment and linens: properly stored, dried and handled. . . p

<i>Fail Notes</i>	4-901.11(A)	<p><i>Equipment/utensils (Air drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD.</i></p> <p><i>[There was a stack of stainless steel pans that were still wet while stacked together.</i></p> <p><i>In the ware washing area an employee started stacking dishes together while water could still be seen dripping from the containers.]</i></p>
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43. Single-use and single-service articles: properly used. . . p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y N O A C R
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<i>Fail Notes</i>	4-903.11(C)	<p><i>SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.</i></p> <p><i>[In the upstairs storage there were two boxes of single-use plastic cups and lids being stored directly on the floor. COS - the boxes were moved onto the shelf next to them.]</i></p>						
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44. Gloves used properly. p

Utensils, Equipment and Vending	Y N O A C R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- .. p p ..
P and Pf items

<i>Fail Notes</i>	4-202.11(A)(2)	<p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p><i>[There were 3 melted/cracked/fraying rubber spatulas being stored as clean on a shelf near the ware washing machine. COS - removed from establishment.</i></p> <p><i>There were a minimum of 10 to 20 plastic containers/lids that were chipped/cracked along the edges. COS - removed from establishment.]</i></p>						
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- .. p
Core items

<i>Fail Notes</i>	4-501.11(A)	<p><i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.</i></p> <p><i>[At the register area there is a shelf where the ice bucket is being stored that is very chipped, exposing the wood underneath.</i></p> <p><i>There is peeling paint from the ceiling and walls of the walk-in-freezer.</i></p> <p><i>Both doors to the walk-in-cooler areas are showing some signs of rust on the inside of the door.]</i></p>						
	4-501.11(B)	<p><i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.</i></p> <p><i>[The seal on the ice machine is hanging down from the top of the door.]</i></p>						

46. Warewashing facilities: installed, maintained, and used; test strips. p

This item has Notes. See Footnote 7 at end of questionnaire.

47. Non-food contact surfaces clean. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

<i>Fail Notes</i>	<p>4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The fans in the Randall Reach-in-Cooler in the Bakery are extremely dusty.</i></p> <p><i>The cabinet underneath the ice cream toppings has an accumulation of food debris on the bottom.</i></p> <p><i>The side dining room has a cabinet underneath the soda pop machine. The cabinet is very grimy/dirty/sticky.</i></p> <p><i>The fan used in the Grill area that blows directly towards the grill has significant dust accumulation on it.</i></p> <p><i>The McCall Reach-in-Cooler has some grime build up on the shelves inside of the cooler.</i></p> <p><i>There is some dust on/around the fans in the walk-in-cooler.</i></p> <p><i>The meat tenderizer machine in the cooler preparation room is sticky.</i></p> <p><i>Where chicken is stored in the walk-in-cooler blood is leaking onto the floor/into the walk path in the cooler. Recommending to management that they store something underneath the thawed chicken to catch any leakage and prevent blood from being carried throughout the floor of the facility by people walking through it.]</i></p>
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Physical Facilities

Y N O A C R

- | | | | | | | | |
|-------------------|---|----|----|----|----|----|----|
| | 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| | 49. Plumbing installed; proper backflow devices. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | <p>5-205.15(B) <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The 3 vat sink in the kitchen at the produce preparation area has a dripping leak from the right faucet.]</i></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 | .. | .. | .. | .. | .. |
| | 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

Fail Notes

6-501.11

*PHYSICAL FACILITIES shall be maintained in good repair.
[There is a broken ceiling tile in the waitressing area.*

Upon entering the kitchen there is a hand sink immediately to the left. Behind the wall this hand sink is on there is a small room/cubby area. The wall is broken around the bottom, exposing the wood and insulation in the wall.

In the mop sink room the linoleum flooring is chipped and cracked. The floor underneath is concrete, but the chipped/cracked linoleum flooring has rough edges that are no longer easily cleanable.

At the stair case leading to the upstairs storage room there are a couple of peeling/chipped stairs that have exposed wood showing underneath.

The upstairs storage room has 3 missing floor tiles and some cracked floor tiles with exposed wood underneath.

There are at least 10 moderately to severely stained ceiling tiles in the upstairs storage room.

There is a missing ceiling tile in the upstairs storage room with insulation hanging down from it.]

6-501.12(A)

*PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
[Underneath the soda pop machine at the register the floor is very dirty/grimy/sticky.*

There is some grime/dirt build up underneath the preparation tables in the waitressing area.

*There is grease leak/grease accumulation on the wall behind the chicken fryers in the kitchen underneath the vent hood.
]*

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #11</i>	<i>Employee Handwashing</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Manager certified through ServSafe

Footnote 2

Notes:

Cheese coming in with delivery: 37.94 F

Footnote 3

Notes:

Cooking Chicken - 197 F

Cooking Pork Chops - 204 F

Footnote 4

Notes:

West Buffet:
Broccoli - 139 F

East Buffet:
Fried Chicken - 152 F

Hot from the Grill Hot Hold:
Steak - 154 F

Soup Hot Hold:
Vegetable Beef Soup - 194 F

AltoShaam Hot Hold:
Chicken - 149 F

Steam N Hold:
Broccoli - 181 F

Wells Hot Hold Drawers in Grill Area:
Baked Potato - 189 F

Bakery Hot Hold:
Break Pudding - 163 F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 5

Notes:

East Buffet:
Sliced Tomatoes - 42 F

West Buffet:
Cut Lettuce - 41 F

Chocolate Ice Cream Maker - 39 F

Walk-in-Cooler:
Cooked Chicken - 39 F
Milk - 34.3 F

McCall Reach-in-Cooler (Grill Area):
Cheese - 40 F

Hoshizaki Reach-in-Cooler (Kitchen):
Boiled and Chopped Eggs - 41 F

Little Reach-in-Cooler (Bakery):
Cheese - 42.0 F

Footnote 6

Notes:

The sanitizer in all of the buckets for wiping cloths throughout the facility is measuring 150 to 200ppm quat sanitizer. The sanitizer bottle calls for 150-400ppm.

Footnote 7

Notes:

Hot water ware washer - 167.7 F

Quat sanitizer used, test strips provided.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/10/2014 **Business ID:** 118187FE
Business: SIRLOIN STOCKADE
 2825 NORTH SUMMIT
 2825 NORTH SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000145
Store ID:
Phone: 6204420000
Inspector: KDA79
Reason: 10 Licensing

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/10/14	11:00 AM	05:20 PM	6:20	0:00	6:20	0	
Total:			6:20	0:00	6:20	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 Pepperoni and Cheese Pizza Qty 0 Units _____ Value \$ 8.00

Description Whole Pizza minus one slice

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

