

**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:** 4/14/2015      **Business ID:** 117572FE  
**Business:** SIDELINES BAR AND GRILL

**Inspection:** 84000504  
**Store ID:**  
**Phone:** 6202222204  
**Inspector:** KDA84  
**Reason:** 01 Routine  
**Results:** Follow-up

403 N WALNUT ST  
 AUGUSTA, KS 67010

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/14/15	12:30 PM	03:00 PM	2:30	0:01	2:31	0	
<b>Total:</b>			2:30	0:01	2:31	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 1

Certified Manager on Staff       Address Verified p      Actual Sq. Ft. 3700

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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..

<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..

<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
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
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	..	..	p	..
<i>Fail Notes</i>	3-202.15	<i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.                      [A hooked up bag of dr. pepper syrup had a hole in the bag and was leaking into a metal pan. Corrected on site (COS): Owner unhooked and replaced it.]</i>						
12. Required records available: shellstock tags, parasite destruction.			..	..	..	p	..	..
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			..	p	..	..	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.                      [In the walk in cooler, raw beef was stored above ready to eat salad dressings. COS: Owner moved ready to eat items. Inspector educated about 'silo' method for raw food storage.</i>  <i>In the Avantco cooler by the make table, a package of raw bratwurst was stored above ready to eat salad dressing and jalapenos. COS: Owner said the bratwurst were personal and moved them.]</i>						
<i>Fail Notes</i>	3-302.11(A)(2)	<i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas                      [In the walk in cooler, raw chicken was stored above raw beef. COS: Owner moved chicken to the bottom shelf. Inspector educated about the 'silo' method.]</i>						
14. Food-contact surfaces: cleaned and sanitized.			p	..	..	..	..	..
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 1 at end of questionnaire.</i></b>								
17. Proper reheating procedures for hot holding.			..	..	p	..	..	..
18. Proper cooling time and temperatures.			..	..	p	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Potentially Hazardous Food Time/Temperature						
19. Proper hot holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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. [In the steam table, white gravy was 128.9F. COS: Owner reheated to 165F.]					
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
Fail Notes	3-501.18(A)(2) P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In the bottom of the make table, a container of diced tomatoes had no date marking. COS: Owner said she cut them on Friday, but voluntarily discarded (VD) them in the trash.  In the bottom of the make table, an open container of sour cream had no date marking. COS: Owner said it was opened on Friday and labled the container.  In the Avantco Cooler (by the make table), cooked corn, sliced ham, open package of corned beef, cottage cheese, and salsa had no date marking. COS: Owner said when they were opened/prepped/cooked and labeled the containers as follows... Cooked Corn: 11 APR Sliced Ham: 8 APR - educated that today was day 7 and last day to use it. Corned Beef: 11 APR Cottage Cheese: 9 APR Salsa: 11 APR  In the walk in cooler, cooked beans, milk, and cooked noodles had no date marking. COS: Owner said when they were opened/prepped/cooked and labeled the containers as follows... Cooked Beans: 11 APR Milk: 11 APR Noodles: 11 APR J					
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
25. Food additives: approved and properly used.	..	..	p	..	..	..
26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..
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<b>GOOD RETAIL PRACTICES</b>
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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	..	..
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29. Water and ice from approved source.	p	..	..	..	..	..
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30. Variance obtained for specialized processing methods.	..	..	..	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	..	..	..	..	..
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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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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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<i>Fail Notes</i>	<p>3-305.11(A)(1) <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>[In the dry storage area by the back door, a bag of flour, pancake mix, soda syrup, and cases of #10 cans were stored on the floor.</i></p> <p><i>In the walk in cooler, cases of beer and canned drinks were stored on the floor.</i></p> <p><i>On the dry storage shelving, several containers of canned/boxed food had spilled flour residue on them.]</i></p>
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38. Personal cleanliness.	p	..	..	..	..	..
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39. Wiping cloths: properly used and stored.	..	..	p	..	..	..
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40. Washing fruits and vegetables.	..	..	p	..	..	..
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Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.	p	..	..	..	..	..
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42. Utensils, equipment and linens: properly stored, dried and handled.	p	..	..	..	..	..
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43. Single-use and single-service articles: properly used.	p	..	..	..	..	..
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44. Gloves used properly.	p	..	..	..	..	..
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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 and Pf items	p	..	..	..	..	..
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p	..	..	..	..	..
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46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
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***This item has Notes. See Footnote 4 at end of questionnaire.***

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<b>Utensils, Equipment and Vending</b>	Y   N   O   A   C   R
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47. Non-food contact surfaces clean. p   "   "   "   "   "

*Fail Notes* | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The East bar cooler had a build up of food residue on the inside edge where the doors slide open, directly above plastic bottles for mixed drinks are kept.*

*The metal pans under the prep table that contain utensils have food debris in the bottom.]*

4-602.13 *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [In the walk in cooler, the wire shelving unit is starting to get a build up of food debris on the wires.]*

<b>Physical Facilities</b>	Y   N   O   A   C   R
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48. Hot and cold water available; adequate pressure. p   "   "   "   "   "

49. Plumbing installed; proper backflow devices. "   p   "   "   p   "

*Fail Notes* | 5-202.13 *P - An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the diameter of the water supply inlet and may not be less than 25 mm (1 inch). [On the 3 compartment sink faucet there is a plastic tube that is over the faucet to allow water to reach the far right sink compartment and is hanging below the flood rim with no backflow preventor on the faucet. COS: Owner removed the plastic tube.]*

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   "   "   "   "

*Fail Notes* | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Behind the grills there is a small amount of grease build up.]*

54. Adequate ventilation and lighting; designated areas used. p   "   "   "   "   "

<b>Administrative/Other</b>	Y   N   O   A   C   R
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55. Other violations p   "   "   "   "   "

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #11</i>	<i>Employee Handwashing</i>
	<i>Education Title #13</i>	<i>FBI Listeriosis</i>
	<i>Education Title #40</i>	<i>When The Power Is Out</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #50</i>	<i>Vacuum Packed Safety</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Burger: 168.7F

## **Footnote 2**

### **Notes:**

Steam Table

Green Beans: 158.3F

Stove Top

Shredded Beef: 145.7F

Beans: 155.6F

## **Footnote 3**

### **Notes:**

Make Table

Sliced Cheese: 39.8F

Diced Ham: 40.1F

Avantco Cooler (by make table)

Sliced Ham: 40.8f

Walk in Cooler

Sliced Turkey: 39.1F

Raw Beef: 38.1F

Whirlpool Refrigerator, not used for PHF per owner, ambient air: 53.7F.

Danby Cooler (waitress station): no PHF, ambient air: 42.4F

## **Footnote 4**

### **Notes:**

Washer: 50 parts per million chlorine.

Bar 3 Compartment Sink: 100 parts per million chlorine.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 4/14/2015      **Business ID:** 117572FE  
**Business:** SIDELINES BAR AND GRILL

**Inspection:** 84000504  
**Store ID:**  
**Phone:** 6202222204  
**Inspector:** KDA84  
**Reason:** 01 Routine

403 N WALNUT ST  
 AUGUSTA, KS 67010

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/14/15	12:30 PM	03:00 PM	2:30	0:01	2:31	0	
Total:			2:30	0:01	2:31	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 Tomatoes Qty 1 Units lbs Value \$ 1.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

