

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

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

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.

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

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.

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

Insp Date: 2/15/2011 **Business ID:** 107054FR
Business: LAKESIDE BBQ

 18749 K99 HWY
 ALMA, KS 66401

Inspection: 07000902
Store ID:
Phone: 7854492233
Inspector: KDA07
Reason: 03 Complaint

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
02/15/11	04:20 PM	08:00 PM	3:40	0:20	4:00	0	
Total:			3:40	0:20	4:00	0	

Reference:

Time In: 4:20pm
Travel Time: 20 minutes
Educational Material: Yes
Risk Control Plan: Yes
Voluntary Destruction: Yes
Embargo Release: No
Left Application:
Square Footage:

Time Out: 8:00pm
Risk Category: RAC# 06 High Risk
Notice of Non-compliance: Yes
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 8

FOODBORNE ILLNESS RISK FACTORS	Notes
---------------------------------------	--------------

AND PUBLIC HEALTH INTERVENTIONS	Notes
--	--------------

 Inspector

 Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.		X					CRITICAL 2-102.11* Demonstration

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness policy present.			X				
3. Proper use of reporting, restriction and exclusion.			X				

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

Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
6. Hands clean and properly washed.	X						
7. No bare hand contact with RTE foods or approved alternate method properly followed.			X				
8. Adequate handwashing facilities supplied and accessible.		X			X		6-301.12 Hand Drying Provision.

Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.	X						
10. Food received at proper temperature.			X				
11. Food in good condition, safe and unadulterated.		X			X		CRITICAL 3-101.11* Safe, Unadulterated, & Honestly Presented
12. Required records available: shellstock tags, parasite destruction.				X			

Protection from Contamination	Y	N	O	A	C	R	Notes
13. Food separated and protected.		X			X		CRITICAL 3-302.11(A)(1)(b)* Separation-Raw & cooked RTE CRITICAL 3-302.11(A)(2)(b)* Species Separation-separation in equipment

Inspector _____

Acknowledged Receipt _____

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

14. Food-contact surfaces: cleaned and sanitized.		X						CRITICAL 4-601.11A* Food Contact Clean to Sight and Touch 4-602.11(E)(4)(b) Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	X							

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes
16. Proper cooking time and temperatures.			X				
17. Proper reheating procedures for hot holding.			X				
18. Proper cooling time and temperatures.			X				
19. Proper hot holding temperatures.			X				
20. Proper cold holding temperatures.	X						
21. Proper date marking and disposition.		X				X	CRITICAL 3-501.18(A)* RTE PHF, Disposition-discard if >7days at 41°F
22. Time as a public health control: procedures and record.				X			

Consumer Advisory	Y	N	O	A	C	R	Notes
23. Consumer advisory provided for raw or undercooked foods.	X						

Highly Susceptible Populations	Y	N	O	A	C	R	Notes
24. Pasteurized foods used							
prohibited foods not offered.			X				

Chemical	Y	N	O	A	C	R	Notes
25. Food additives: approved and properly used.			X				
26. Toxic substances properly identified, stored and used.		X				X	CRITICAL 7-201.11(B)* Separation, Storage-chemicals above food, etc.

Conformance with Approved Procedures	Y	N	O	A	C	R	Notes

Inspector _____

Acknowledged Receipt _____

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

27. Compliance with variance, specialized process and HACCP plan.				X			
---	--	--	--	---	--	--	--

GOOD RETAIL PRACTICES	Notes
------------------------------	--------------

Safe Food and Water	Y	N	O	A	C	R	Notes
28. Pasteurized eggs used where required.			X				
29. Water and ice from approved source.	X						
30. Variance obtained for specialized processing methods.			X				

Food Temperature Control	Y	N	O	A	C	R	Notes
31. Proper cooling methods used adequate equipment for temperature control.			X				
32. Plant food properly cooked for hot holding.			X				
33. Approved thawing methods used.	X						
34. Thermometers provided and accurate.	X						

Food Identification	Y	N	O	A	C	R	Notes
35. Food properly labeled original container.	X						

Prevention of Food Contamination	Y	N	O	A	C	R	Notes
36. Insects, rodents and animals not present no unauthorized persons.		X					2-103.11(B) Persons unnecessary to facility not in food prep, food storage & warewashing areas
37. Contamination prevented during food preparation, storage and display.		X					3-303.11 Ice as a coolant not used as food 3-305.11(A)(2) Food storage-protected from contamination
38. Personal cleanliness.	X						
39. Wiping cloths: properly used and stored.			X				
40. Washing fruits and vegetables.			X				

Proper Use of Utensils	Y	N	O	A	C	R	Notes
41. In-use utensils: properly stored.		X			X		3-304.12(A) In-use utensil storage-handles above top of food/container

Inspector _____

Acknowledged Receipt _____

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

42. Utensils, equipment and linens: properly stored, dried and handled.		X					4-903.11(A)(3) Equipment/utensil/ inen storage-6" above floor
43. Single-use and single-service articles: properly used.	X						
44. Gloves used properly.			X				

Utensils, Equipment and Vending	Y	N	O	A	C	R	Notes
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	X						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	X						
46. Warewashing facilities: installed, maintained, and used							
test strips.	X						
47. Non-food contact surfaces clean.		X					4-602.13 Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available							
adequate pressure.	X						
49. Plumbing installed							
proper backflow devices.		X					CRITICAL 5- 205.15(B)* Plumbing system repaired according to law
50. Sewage and waste water properly disposed.	X						
51. Toilet facilities: properly constructed, supplied and cleaned.		X					6-202.14 Toilet rooms completely enclosed-self closing door
52. Garbage and refuse properly disposed							
facilities maintained.	X						

Inspector

Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

53. Physical facilities installed, maintained and clean.		X						6-501.11 Physical facilities maintained in good repair 6-501.12(A) Physical facilities clean 6-501.12(B) Physical facilities cleaned after closing
54. Adequate ventilation and lighting designated areas used.	X							
Administrative/Other	Y	N	O	A	C	R		Notes
55. Other violations	X							

Result:Follow-up

Notes:

- 1. * **Critical 7 criticals on inspection,**
- 8. NC-Not Critical No towels available for hand drying. COS- Corrected on site Person in charge (PIC) filled dispenser.
- 11. * **In kitchen and walk in cooler Tomatoes and green peppers moldy COS- PIC discarded all moldy foods. VD.**
- 13. * **In reach in cooler raw eggs over ready to eat (RTE) dressings COS-Eggs moved by PIC, raw steak in reach in cooler over (RTE) packaged bacon. COS-Steak and bacon relocated, In walk in cooler by PIC, raw ribs stored over (RTE) ribs, COS-RTE ribs relocated by PIC.**
- 13. * **In reach in cooler raw chicken not separated from raw beef COS-PIC relocated chicken.**
- 14. * **Slicer dirty, Fry pan dirty,**
- 14. NC-Mold in ice bin over ice.
- 21. * **In Walk in cooler shredded beef not date marked after 24 hours COS PIC date marked, Beef base in walk in cooler not date marked after 24 hours COS-PIC Date marked Meatballs in walk in cooler not date marked COS-PIC Date marked, Pulled pork in walk in cooler not date marked COS-PIC Date marked. In walk in cooler cooked chicken not date marked COS-PIC Date marked.**
- 21. * **In walk in cooler Beef brisket out of date COS-PIC discarded VD.**
- 26. * **On reach in cooler bottle of Chlorox clean up over various foods and food contact surfaces. (Potatoes, ketchup and cutting board) COS-PIC relocated chemical, In storage room E foam hand soap on shelve over cups and food storage containers.**
- 37. NC-Lemons, limes stored in ice bin used for drinks.
- 37. NC-Tartar sauce in reach in cooler not covered, COS-Discarded by PIC VD, in reach in cooler Tomato and Green pepper not covered after cutting. COS-PIC discarded VD Chicken breading over oven not covered. Corn on cob In reach in cooler not covered
- 41. NC- Ice scoup handle touching ice in bin.
- 42. NC-Storage of equipment in storage room on floor.
- 47. NC- In kitchen nonfood contact surfaces of grill, fryer, tables, vents, hot wells dirty.
- 51. NC-No self closing door on womens restroom.
- 53. NC-Ceiling tiles stained with water, Vents stained with grease
- 53. NC-Floors in walk in cooler and kitchen areas dirty,

Temperatures in ° degrees in Fahreheit (F) On counter cheesey Potatoes 39, Potatoes 41, Brisket 37, Country gravy 39, Eggs 36, Reach in cooler Macaroni Salad 37, Shredded Cheese 43, Potato salad 38, Potato 43, Tartar sauce 41, tomato

Inspector

Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

40, raw Chicken 41, steak 38, Walk in cooler Potatoes 39, Canadian Bacon Brisket 38, Beef raw 35, Roast beef 39, Scour cream 25, ribs raw 25, Chicken 38.

Inspection part of standardization with Kansas Department of Agriculture (KDA) inspector #60.

Questions please call KDA at 785-296-5600.

Educational materials #8 #43

Inspector

Acknowledged Receipt

NOTICE OF NON-COMPLIANCE WITH KANSAS LAW

This is to notify you that violations of the Kansas food safety laws* were observed during an inspection conducted at the above establishment and documented on the inspection report attached hereto. **REINSPECTION OF YOUR ESTABLISHMENT WILL BE MADE TO DETERMINE IF THE VIOLATIONS INDICATED ON THE INSPECTION REPORT HAVE BEEN CORRECTED. REINSPECTION WILL OCCUR ON OR SHORTLY AFTER THE DATE SPECIFIED BELOW.**

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 16, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection.

Food Processing Plants and Food Warehouses. Violations must be corrected by the date specified below.

Failure to comply with the Kansas food safety laws and its regulations 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 safety laws; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Kansas food safety laws include K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-619 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate: food service establishments; retail food stores; mobile retail ice cream vendors; food vending machines; food vending machine companies and dealers; and food processing plants;

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

Insp Date: 2/15/2011 **Business ID:** 107054FR
Business: LAKESIDE BBQ

Inspection: 07000902
Store ID:
Phone: 7854492233
Inspector: KDA07
Reason: 03 Complaint

18749 K99 HWY
ALMA, KS 66401

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
02/15/11	04:20 PM	08:00 PM	3:40	0:20	4:00	0	
Total:			3:40	0:20	4:00	0	

Reference:

FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date: 2/25/2011

ATTACHMENTS	Y	N	A	Notes
Inspection Report	X			Restaurant Inspection Report-Date 2/15/2011

Notes:

Inspector

Acknowledged Receipt

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.

Insp Date: 2/15/2011 **Business ID:** 107054FR
Business: LAKESIDE BBQ

18749 K99 HWY
 ALMA, KS 66401

Inspection: 07000902
Store ID:
Phone: 7854492233
Inspector: KDA07
Reason: 03 Complaint

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
02/15/11	04:20 PM	08:00 PM	3:40	0:20	4:00	0	
Total:			3:40	0:20	4:00	0	

Reference:

PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ 2 WEIGHT/AMT:1 each DESCRIPTION: Tomatoes
PRODUCT 2	X	VALUE: \$ 5 WEIGHT/AMT: 6 DESCRIPTION: Green Peppers
PRODUCT 3	X	VALUE: \$15 WEIGHT/AMT: 2 pounds DESCRIPTION: beef brisket
PRODUCT 4		
PRODUCT 5		
PRODUCT 6		
PRODUCT 7		
PRODUCT 8		
PRODUCT 9		
PRODUCT 10		
OTHER PRODUCTS		

REASON	R	Notes
REASON PRODUCT DESTROYED	X	ADULTERATION IMPROPER DATE MARKING DISPOSITION

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE CAN

LOCATION	L	Notes

 Inspector

 Acknowledged Receipt

VOLUNTARY DESTRUCTION REPORT

PRODUCT WAS DISPOSED OF:	X	KITCHEN
--------------------------	---	---------

EMBARGO	Y	N	Notes
PRODUCT EMBARGOED		X	

Notes:

Inspector

Acknowledged Receipt