

**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:** 11/22/2010      **Business ID:** 6003331R  
**Business:** THE LODGE  
 1 W FLINTHILLS DR  
 ALMA, KS 66401

**Inspection:** 60000908  
**Store ID:**  
**Phone:** 785-449-2100  
**Inspector:** KDA60  
**Reason:** 10 Licensing

**Reference:**

**Time In:** 12:55PM  
**Travel Time:** 30 mins  
**Educational Material:** Yes  
**Risk Control Plan:** No  
**Voluntary Destruction:** No  
**Embargo Release:** No  
**Left Application:** No  
**Square Footage:**

**Time Out:** 2:40PM  
**Risk Category:** 5  
**Notice of Non-compliance:** No  
**Voluntary Closure:** No  
**Embargo Notification:** No  
**License Approved:** Yes  
**CRITICAL VIOLATIONS:** 0

<b>FOODBORNE ILLNESS RISK FACTORS</b>	<b>Notes</b>
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<b>AND PUBLIC HEALTH INTERVENTIONS</b>	<b>Notes</b>
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<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.							

<b>Employee Health</b>	Y	N	O	A	C	R	Notes
2. Management awareness							

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 Inspector

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

policy present.							
3. Proper use of reporting, restriction and exclusion.							

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

<b>Preventing Contamination by Hands</b>	Y	N	O	A	C	R	Notes
6. Hands clean and properly washed.							
7. No bare hand contact with RTE foods or approved alternate method properly followed.							
8. Adequate handwashing facilities supplied and accessible.							

<b>Approved Source</b>	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.							
10. Food received at proper temperature.							
11. Food in good condition, safe and unadulterated.							
12. Required records available: shellstock tags, parasite destruction.							

<b>Protection from Contamination</b>	Y	N	O	A	C	R	Notes
13. Food separated and protected.							
14. Food-contact surfaces: cleaned and sanitized.							
15. Proper disposition of returned, previously served, reconditioned and unsafe food.							

<b>Potentially Hazardous Food Time/Temperature</b>	Y	N	O	A	C	R	Notes
16. Proper cooking time and temperatures.							
17. Proper reheating procedures for hot holding.							
18. Proper cooling time and temperatures.							
19. Proper hot holding temperatures.							
20. Proper cold holding temperatures.	X						
21. Proper date marking and disposition.							
22. Time as a public health control: procedures and record.							

<b>Consumer Advisory</b>	Y	N	O	A	C	R	Notes
23. Consumer advisory provided for raw or undercooked foods.							

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

<b>Chemical</b>	Y	N	O	A	C	R	Notes
25. Food additives: approved and properly used.							
26. Toxic substances properly identified, stored and used.							

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

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

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

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

<b>Prevention of Food Contamination</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
36. Insects, rodents and animals not present no unauthorized persons.	X						
37. Contamination prevented during food preparation, storage and display.							
38. Personal cleanliness.							
39. Wiping cloths: properly used and stored.							
40. Washing fruits and vegetables.							

<b>Proper Use of Utensils</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
41. In-use utensils: properly stored.							
42. Utensils, equipment and linens: properly stored, dried and handled.							
43. Single-use and single-service articles: properly used.							
44. Gloves used properly.							

<b>Utensils, Equipment and Vending</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items							
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items							
46. Warewashing facilities: installed, maintained, and used							

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test strips.	X						
47. Non-food contact surfaces clean.							

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						
50. Sewage and waste water properly disposed.	X						
51. Toilet facilities: properly constructed, supplied and cleaned.	X						
52. Garbage and refuse properly disposed							
facilities maintained.							
53. Physical facilities installed, maintained and clean.		X					6-501.11 Physical facilities maintained in good repair
54. Adequate ventilation and lighting							
designated areas used.		X					6-202.11() Protective shielding on light bulbs over exposed food/utensils/equip ment

Administrative/Other	Y	N	O	A	C	R	Notes
55. Other violations							

**Result:**No Follow-up

**Notes:**

Restaurant License Approved  
 Ownership: L & L Enterprises LLC  
 Opening Date: 11/22/10

Application and money received in the Topeka office.

Hours of operation: Monday thru Thursday 5pm-10pm and Friday & Saturday 5pm-2am  
 Menu: appetizers, sandwiches, pizza, and drinks

City sewage and water  
 3-vat sink indirectly plumbed

53. Small hole in ceiling above pizza oven.

54. No protective shields on lights in bar.

Temperatures:  
 7-up cooler/27 degrees Fahrenheit (F)

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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Make table/ambient 29F  
Frigidaire/ambient 30F  
White reach in cooler/ambient 38F

Handouts: Focus on food safety book, 25

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