

**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:** 5/11/2011      **Business ID:** 0711311R  
**Business:** Taco Tico #4825  
 2506 N. Summit  
  
 Arkansas City, KS 67005

**Inspection:** 07001077  
**Store ID:** 4825  
**Phone:** 6204426840  
**Inspector:** KDA07  
**Reason:** 10 Licensing  
**Next Inspection on or near:** 5/10/2012

**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/11/11	02:20 PM	03:45 PM	1:25	0:10	1:35	0	
Total:			1:25	0:10	1:35	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Sq. Footage \_\_\_\_\_  
 Insp. Notification Email \_\_\_\_\_ Critical Violations 3 \_\_\_\_\_ Lic. Insp. \_\_\_\_\_  
 Sent Notification To \_\_\_\_\_  
 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.

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

PLEASE CALL (785) 296-5600 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**

<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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Good Hygienic Practices</b>	Y N O A C R
--------------------------------	-------------

- |   |             |
|---|-------------|
| 4. Proper eating, tasting, drinking, or tobacco use | p . . . . . |
| 5. No discharge from eyes, nose and mouth.          | p . . . . . |

<b>Preventing Contamination by Hands</b>	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 . . . . . |

<b>Approved Source</b>	Y N O A C R
------------------------	-------------

- |  |                 |
|--|-----------------|
| 9. Food obtained from approved source.                                 | p . . . . .     |
| 11. Food in good condition, safe and unadulterated.                    | p . . . . .     |
| 10. Food received at proper temperature.                               | . . . p . . . . |
| 12. Required records available: shellstock tags, parasite destruction. | . . . . p . . . |

<b>Protection from Contamination</b>	Y N O A C R
--------------------------------------	-------------

- |  |                 |
|--|-----------------|
| 13. Food separated and protected.  | p . . . . .     |
| 14. Food-contact surfaces: cleaned and sanitized.  | . . p . . . . . |
| <i>Fail Notes</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 [Mold on upper shield of inside of ice machine]</i> |                 |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food.  | p . . . . .     |

<b>Potentially Hazardous Food Time/Temperature</b>	Y N O A C R
--	-------------

- |  |                 |
|--|-----------------|
| 16. Proper cooking time and temperatures.                                  | . . . p . . . . |
| 17. Proper reheating procedures for hot holding.                           | . . . p . . . . |
| 18. Proper cooling time and temperatures.                                  | . . . p . . . . |
| 19. Proper hot holding temperatures.                                       | p . . . . .     |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b> |                 |
| 20. Proper cold holding temperatures.                                      | p . . . . .     |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |                 |
| 21. Proper date marking and disposition.                                   | p . . . . .     |
| 22. Time as a public health control: procedures and record.                | . . . p . . . . |

<b>Consumer Advisory</b>	Y N O A C R
--------------------------	-------------

- |  |                 |
|--|-----------------|
| 23. Consumer advisory provided for raw or undercooked foods. | . . . p . . . . |
|--|-----------------|

<b>Highly Susceptible Populations</b>	Y N O A C R
---------------------------------------	-------------

- |   |                 |
|---|-----------------|
| 24. Pasteurized foods used; prohibited foods not offered. | . . . p . . . . |
|---|-----------------|

<b>Chemical</b>	Y N O A C R
-----------------	-------------

- |  |                 |
|--|-----------------|
| 25. Food additives: approved and properly used.            | . . . p . . . . |
| 26. Toxic substances properly identified, stored and used. | p . . . . .     |

<b>Conformance with Approved Procedures</b>	Y N O A C R
---	-------------

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

<b>GOOD RETAIL PRACTICES</b>	
------------------------------	--

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
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	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p	..	..	..	..	..
32. Plant food properly cooked for hot holding.	p	..	..	..	..	..
33. Approved thawing methods used.	..	..	p	..	..	..
34. Thermometers provided and accurate.	..	..	p	..	..	..
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p	..	..	..	..	..
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	..	p	..	..	p	..
<i>Fail Notes</i>   6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors</i> [Swing- NC-Not Critical Back door to establishment propped open COS-Manager closed door]						
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	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p	..	..	..	..	..
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	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	..	..	p	..
<i>Fail Notes</i>   4-501.116 <i>Concentration of sanitizer solution determined by use of test kit</i> [Sanitizer in 3 compartment sink 350 ppm Parts Per Million (Quaternary) COS-Manager changed water ]						
47. Non-food contact surfaces clean.	p	..	..	..	..	..
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	..	p	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y   N   O   A   C   R
---------------------	-----------------------

<i>Fail Notes</i>	<p>5-202.13*    <i>CRITICAL - Air gap provided between water supply inlet &amp; flood level rim of plumbing fixture [Hose to mop service sink below flood rim of sink COS-Removed by employee]</i></p> <p>5-203.14*    <i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [No backflow preventer on facet to mop service sink. Establishment must have one installed by 90 day inspection]</i></p>
-------------------	---

- |  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 50. Sewage and waste water properly disposed.                      | p   | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | ..  | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>  | 5-501.17 <i>Receptacle in women's toilet room covered [No covered trash can oin womens toilet room]</i> |    |    |    |    |    |
| 52. Garbage and refuse properly disposed; facilities maintained.   | p   | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.           | p   | .. | .. | .. | .. | .. |
| 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

*Material Distributed | Education Title #22    Focus On Food Safety Manual (on the Website)*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Hot Holding unit Refried beans in degree° Fahrenheit (F) 140, Taco Meat 170, Chili 151.

## **Footnote 2**

### **Notes:**

°(F) Walk in cooler Diced tomatoes 40, Scour Cream 40, Tomatoes 43, Salsa 40, 36, Ground beef cooked 34, Make table Diced tomatoes 39, Cut lettuce 39.