

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: 10/6/2011 **Business ID:** 112168FR
Business: CANCUN MEXICAN RESTAURANT

Inspection: 07001363
Store ID:
Phone: 6208423180
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

224 E MAIN
 ANTHONY, KS 67003

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/06/11	01:30 PM	03:00 PM	1:30	0:10	1:40	0	
Total:			1:30	0:10	1:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 2 Lic. Insp. No
 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, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

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

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p " " " " "

Employee Health

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p " " " " "
 p " " " " "

Good Hygienic Practices

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

Y N O A C R
 p " " " " "
 p " " " " "

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 | .. | .. | .. | .. | .. |

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 | .. | .. | .. |
| 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 | .. | .. | p | .. | | | |
| <table style="border-collapse: collapse; margin-left: 20px;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px; width: 100px;">Fail Notes</td> <td style="padding-right: 5px;">3-302.11(A)(1)(a)*</td> <td style="font-size: small;">CRITICAL - Separation-Raw & raw RTE
[Raw Ground Beef pattys stored in walk in cooler over ready to eat (RTE) sour cream COS-Corrected on site employee relocated]</td> </tr> </table> | Fail Notes | 3-302.11(A)(1)(a)* | CRITICAL - Separation-Raw & raw RTE
[Raw Ground Beef pattys stored in walk in cooler over ready to eat (RTE) sour cream COS-Corrected on site employee relocated] | | | | | | | |
| Fail Notes | 3-302.11(A)(1)(a)* | CRITICAL - Separation-Raw & raw RTE
[Raw Ground Beef pattys stored in walk in cooler over ready to eat (RTE) sour cream COS-Corrected on site employee relocated] | | | | | | | | |
| 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
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|--|-----------------|---|---|----|----|----|----|--|--|--|
| 16. Proper cooking time and temperatures. | | p | .. | .. | .. | .. | .. | | | |
| <i>This item has Notes. See Footnote 1 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 | .. | | | |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | | | | | |
| <table style="border-collapse: collapse; margin-left: 20px;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px; width: 100px;">Fail Notes</td> <td style="padding-right: 5px;">3-501.16(A)(1)*</td> <td style="font-size: small;">CRITICAL - PHF Hot Holding->135°F
[In Hot holding area Rice 119 COS-employee discarded VD]</td> </tr> </table> | Fail Notes | 3-501.16(A)(1)* | CRITICAL - PHF Hot Holding->135°F
[In Hot holding area Rice 119 COS-employee discarded VD] | | | | | | | |
| Fail Notes | 3-501.16(A)(1)* | CRITICAL - PHF Hot Holding->135°F
[In Hot holding area Rice 119 COS-employee discarded VD] | | | | | | | | |
| 20. Proper cold holding temperatures. | | p | .. | .. | .. | .. | .. | | | |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | | | | | |
| 21. Proper date marking and disposition. | | p | .. | .. | .. | .. | .. | | | |
| 22. Time as a public health control: procedures and record. | | .. | .. | .. | .. | .. | .. | | | |

Consumer Advisory		Y	N	O	A	C	R
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| 23. Consumer advisory provided for raw or undercooked foods. | | .. | .. | .. | p | .. | .. |
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Highly Susceptible Populations		Y	N	O	A	C	R
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| 24. Pasteurized foods used; prohibited foods not offered. | | .. | .. | p | .. | .. | .. |
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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 | .. | .. | .. | .. | .. |

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

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
<i>Fail Notes</i> 6-202.13(B)(1) <i>Insect control devices not above food prep area [2 fly traps over food preparation table]</i>						
37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i> 3-305.11(A)(2) <i>Food storage-protected from contamination [Raw chicken, raw steak, raw shrimp, Taco chips, diced tomatoes, hot holding foods not covered when not in use.]</i>						
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	..	p
<i>Fail Notes</i> 3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [Wet wiping cloths not stored in sanitizer of at least 50ppm Parts per million bleach.]</i>						
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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
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

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Physical Facilities	Y	N	O	A	C	R
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Fail Notes | 5-205.15(B) *SWING - Plumbing system maintained in good repair
[NC-Not Critical (SWING) Facet to handwash sink not connected to sink]*

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 clean
[Kitchen area dirty with buildup over and above lunch rush dirt.]*

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

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed
food/utensils/equipment
[Light cover broken over grill area.]*

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

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Rice 165

Footnote 2

Notes:

Chicken 189, Taco meat 174, Refried beans 189,

Footnote 3

Notes:

Walk in cooler Pico de gallo 40, Beef 40, Lettuce 32, Steak 28, Pork 40, Shrimp raw 41, Ground beef patties 40, salsa on ice 40, food production table Diced tomatoes 34, Raw chicken 34, Steak 41

Footnote 4

Notes:

Dish machine sanitizer 50ppm parts per million (Bleach)