

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	..	p
<i>Fail Notes</i> 2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco</i> <i>[On food preparation table 2 employee drinks without lids COS-Corrected on site employee removed]</i>						
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
<i>Fail Notes</i> 2-301.14(G)* <i>CRITICAL - When to Wash Hands - Between working with raw food and ready-to-eat food</i> <i>[Employee observed washing hands without removing gloves following handling raw chicken thus not actually washing hands before working with food products. COS-Educated. Employee removed gloves and washed hands.]</i>						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
8. Adequate handwashing facilities supplied and accessible.	..	p
<i>Fail Notes</i> 6-301.12 <i>Hand Drying Provision.</i> <i>[No towels at kitchen handwash sink]</i>						
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> 3-101.11* <i>CRITICAL - Safe, Unadulterated, & Honestly Presented</i> <i>[On storage shelve container of chicken bullion with cockroaches inside and in direct contact with food. COS-Employee discarded VD]</i>						
3-202.15* <i>CRITICAL - Package Integrity</i> <i>[In coke refrigerator hot dogs open and dried out 3 days COS-Employee discarded VD, At food preparation sink full muscle beef package open and sitting in sink of stagnant water. Water in direct with beef muscle where package was torn. COS-employee discarded VD]</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>CRITICAL - Separation-Raw & cooked RTE</i> <i>[In coke cooler steak stored over cooked pork COS-Employee moved pork.]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch</i> <i>[Under food preparation counter onion slicer dirty with dried onion on blades. COS-Recleaned by employee Can opener blade had dried on food debris. COS-Recleaned]</i>						
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
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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20. Proper cold holding temperatures. .. p p ..

This item has Notes. See Footnote 2 at end of questionnaire.

<i>Fail Notes</i>	3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [Under bar counter Minute Maid Orange Juice 68 COS- 4 containers discarded by employee VD, In make table diced tomatoes 56 COS-discarded by employee VD, can of whipped topping at 69. Employee stated was placed at room temp this morning.]
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21. Proper date marking and disposition. .. p

<i>Fail Notes</i>	3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [2 packages of hot dogs in coke refrigerator without a date COS-Employee discarded VD.]
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22. Time as a public health control: procedures and record. p

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

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

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 p ..

<i>Fail Notes</i>	7-201.11(B)* CRITICAL - Separation, Storage-chemicals above food, etc. [2 cans of paint stored over beer cooler at bar COS-Relocated by employee]
<i>Fail Notes</i>	7-202.12(A)(2)* CRITICAL - Used per instructions/Approved for food establishments [Under counter in wait station 3 cans of TAT roach and ant killer epa 1021-1691-506 and 2 cans in storage area. Manufacturer label states "Only for use in or around residential areas such as attics, rooms etc.". not labeled for use in food establishments COS-removed from establishment. Observed by KDA 20, on counter under check out area, 4 cans of Raid Ant & Roach Killer (EPA #4822-447) labeled for household use only. COS Discarded.]

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	
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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

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
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31. Proper cooling methods used; adequate equipment for temperature control. .. p p ..

This item has Notes. See Footnote 3 at end of questionnaire.

<i>Fail Notes</i>	3-501.15 Proper cooling methods used for PHF [Taco meat on shelf cooling 1 hour after cooking 121, COS-employee placed taco meat in walk in cooler to complete cooling process.]
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32. Plant food properly cooked for hot holding. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Food Temperature Control						
33. Approved thawing methods used.	..	p
<i>Fail Notes</i> 3-501.13 <i>Proper thawing methods used for PHF [on food preparation sink 4 5 lb tubes of ground beef thawing 69, 62 COS-Ground beef discarded VD Large Beef roast stored in sink full of water without running water COS-Employee discarded VD]</i>						
34. Thermometers provided and accurate.	p
Food Identification						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
36. Insects, rodents and animals not present; no unauthorized persons.	..	p
<i>Fail Notes</i> 6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [In kitchen, under food production table 90 to 100 cockroaches, approx. 20 cockroaches on make table, power box 10-15 cockroaches, storage room 5 cockroaches, drawer with foodcontact knives 3-5 roaches, Coke refrigerator 50-100 cockroaches of various ages. Facility under voluntary closure until problems corrected.]</i>						
6-501.112* <i>CRITICAL - Removing dead pests [Many dead, approx. 100 cockroaches scattered on floors in areas of kitchen, storage rooms etc.]</i>						
37. Contamination prevented during food preparation, storage and display.	p
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 cloth on food production counter not stored in sanitizer]</i>						
40. Washing fruits and vegetables.	p
Proper Use of Utensils						
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
<i>Fail Notes</i> 3-304.15(A) <i>Single-use gloves only used for one task [Gloves of employee used to cook handle raw chicken glove washed then handled other food products without changing gloves]</i>						
Utensils, Equipment and Vending						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	..	p
<i>Fail Notes</i> 4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [Observed by KDA 20, in kitchen on storage shelf, uncooked pinto beans stored in direct contact with blue Sterilite container.]</i>						
4-102.11* <i>CRITICAL - Single-service/use items made of safe & clean materials [Observed by KDA 20, in storage room, dry chili pods stored in direct with black plastic garbage bags.]</i>						
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>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	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 clean
[Nonfood contact surfaces of all kitchen equipment dirty.]*

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. .. p

Fail Notes | 5-103.11(A)* *CRITICAL - Water capacity
[Plumbing system fails to maintain hot water supply to handwash
sinks must be corrected before establishment will be allowed to
reopen.]*

5-103.11(B)* *CRITICAL - Hot water capacity
[Hot water at Hand wash sinks in Bar 72, Kitchen 74 - Establishment
will not be able to open without water temperatures at Handwashing
sink at least 100. In women's toilet room, no hot water available /
supplied at hand sink.]*

49. Plumbing installed; proper backflow devices. p

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 | 6-501.11 *Physical facilities maintained in good repair
[tile in kitchen and behind ice machine needs repaired, wall behind
ice machine needs repaired]*

6-501.12(A) *Physical facilities clean
[Areas under dish washing sink dirty, areas under food preparation
tables dirty, under all food production tables have build up dirt, debris,
trash and water.]*

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

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

This item has Notes. See Footnote 5 at end of questionnaire.

Fail Notes | 8-404.11 *Imminent Health Hazard reporting
[Establishment closing due to an infestation of cockroaches and lack of
hot water for handwashing during operation]*

EDUCATIONAL MATERIALS

The following educational materials were provided p

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

refried beans on steam table 153, Taco meat 182, Chicken 183,

Footnote 2

Notes:

Food preparation table Diced tomatoes 43, Shredded Lettuce 38, Coke refrigerator raw chicken 39, Steak 36, Walk in cooler Milk 38, refried beans 41,

Footnote 3

Notes:

Freezers ok

Footnote 4

Notes:

Dish machine 50 ppm Bleach (Parts Per Million)

Footnote 5

Notes:

Joint Inspection conducted with KDA #20.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 10/18/2011 **Business ID:** 100889FR
Business: LA FIESTA

2123 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 07001375
Store ID:
Phone: 6207410031
Inspector: KDA07
Reason: 03 Complaint

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/18/11	01:30 PM	06:00 PM	4:30	0:30	5:00	0	
Total:			4:30	0:30	5:00	0	

ACTIONS

Number of products Voluntarily Destroyed 5

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 Ground beef Qty 20 Units lbs Value \$ 75

Description 4 large chubs of ground beef left out in food preparation table temperatures range from 62-69

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Steak roast Qty 20 Units lbs Value \$ 100

Description Roast sitting in food preparation sink open and exposed to stagnant water

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Food in food production table Qty 4 Units each Value \$ 10

Description Chili relano, tortillas, Catchup bottle, Diced tomatoes that came in contact with cockroaches during inspection

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product Minute maid orange Juice Qty 4 Units each Value \$ 20

Description 64 ounce bottles left out under counter with temperatures above 41.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product chicken bullion Qty 5 Units lbs Value \$ 25.00

Description Cockroaches infesting product

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A