



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands	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	..	..	..	..	..
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	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized. <i>Fail Notes</i>   4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch [Can opener dirty COS-Corrected on site employee cleaned.]	..	p	..	..	p	..
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. <b>This item has Notes. See Footnote 1 at end of questionnaire.</b>	p	..	..	..	..	..
19. Proper hot holding temperatures. <b>This item has Notes. See Footnote 2 at end of questionnaire.</b>	p	..	..	..	..	..
20. Proper cold holding temperatures. <b>This item has Notes. See Footnote 3 at end of questionnaire.</b> <i>Fail Notes</i>   3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [At wait station salsa 56 COS-Moved to wait station refrigerator]	..	p	..	..	p	..
21. Proper date marking and disposition. <i>Fail Notes</i>   3-501.18(A)(1)* CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [Chili sauce in walk in cooler expired 11/6/2011 COS-Manager discarded VD]	..	p	..	..	p	..
22. Time as a public health control: procedures and record.	..	..	..	p	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	p	..	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	p	..	..	..
26. Toxic substances properly identified, stored and used. <i>Fail Notes</i>   7-101.11* CRITICAL - Chemical labels-original container [On dish cart in dining room bottle of manager identified window cleaner not labeled COS-Manager labeled]	..	p	..	..	p	..
Conformance with Approved Procedures	Y	N	O	A	C	R

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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.	..	..	p	..	..	..
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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	..	..	..
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29. Water and ice from approved source.	p	..	..	..	..	..
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30. Variance obtained for specialized processing methods.	..	..	p	..	..	..
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p	..	..	..	..	..
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***This item has Notes. See Footnote 4 at end of questionnaire.***

32. Plant food properly cooked for hot holding.	p	..	..	..	..	..
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***This item has Notes. See Footnote 5 at end of questionnaire.***

33. Approved thawing methods used.	p	..	..	..	..	..
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34. Thermometers provided and accurate.	p	..	..	..	..	..
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.	p	..	..	..	..	..
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Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons.	p	..	..	..	..	..
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37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
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38. Personal cleanliness.	p	..	..	..	..	..
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39. Wiping cloths: properly used and stored.	..	p	..	..	..	..
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*Fail Notes* | 3-304.14(B)(1) *Wet wiping cloths stored in sanitizer  
[Bucket of wiping towels not stored in sanitizer at wait station.]*

40. Washing fruits and vegetables.	..	..	p	..	..	..
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Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.	p	..	..	..	..	..
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42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	..	..
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*Fail Notes* | 4-901.11(A) *Equipment/utensils air dried after washing, rinsing & sanitizing  
[Pans on clean rack dish not dry before stacking]*

43. Single-use and single-service articles: properly used.	p	..	..	..	..	..
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44. Gloves used properly.	p	..	..	..	..	..
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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p	..	..	..	..	..
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	..	p	..	..	..	..
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*Fail Notes* | 4-101.17(A) *Use limitation for food contact material-wood  
[Shelves in outside storage made of unsealed wood.]*

46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	..	..	..	..
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***This item has Notes. See Footnote 6 at end of questionnaire.***

*Fail Notes* | 4-302.14 *Sanitizer test kit  
[No sanitizer test strips available for testing bleach sanitizer]*

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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47. Non-food contact surfaces clean.	p	..	..	..	..	..
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..
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EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Carne asada Steak 192

## **Footnote 2**

**Notes:**

Rice 158, Refried beans 153, Taco meat 138,

## **Footnote 3**

**Notes:**

Make table Raw chicken 42, 40, Beef 39, Shrimp 38, Cut lettuce 43, Sliced tomatoes 42, walk in cooler Rice 39, milk 38, Eggs 38, Diced tomatoes 39, Pork carne 38, Beef 40, Refried beans 36, Cheese sauce 37, Ground beef 35,

## **Footnote 4**

**Notes:**

Freezer ok

## **Footnote 5**

**Notes:**

rice 152

## **Footnote 6**

**Notes:**

Dish machine 100ppm parts per million Bleach

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 11/8/2011      **Business ID:** 107918FR  
**Business:** EL MAGUEY

2504 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 07001416  
**Store ID:**  
**Phone:** 6207410104  
**Inspector:** KDA07  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/08/11	01:00 PM	02:25 PM	1:25	0:02	1:27	0	
<b>Total:</b>			1:25	0:02	1:27	0	

**ACTIONS**

Number of products Voluntarily Destroyed   1  

**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 Chili Sauce Qty 0.5 Units gal Value \$ 5.00

Description Out of date sauce prepared in facility

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A