



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	..	p	..	..	..	p
<i>Fail Notes</i>   2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco</i> <i>[Employee drink without lid placed over food storage on rack, Employee drink on food preparation table by cutting board without lid, employee drink over hot holding table on front food serving line COS-Drinks were relocated by employees]</i>						
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
<b>Preventing Contamination by Hands</b>						
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>						
9. Food obtained from approved source.	..	..	..	..	..	..
10. Food received at proper temperature.	..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.	..	p	..	..	..	p
<i>Fail Notes</i>   3-101.11* <i>CRITICAL - Safe, Unadulterated, &amp; Honestly Presented</i> <i>[one dead cockroach in ice bin in contact with ice ]</i>						
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
<b>Protection from Contamination</b>						
13. Food separated and protected.	..	p	..	..	..	p
<i>Fail Notes</i>   3-302.11(A)(1)(a)* <i>CRITICAL - Separation-Raw &amp; raw RTE</i> <i>[In cooler on front line raw chicken stored over raw ready to eat avacados, ]</i>						
3-302.11(A)(2)(a)* <i>CRITICAL - Species Separation-separate equipment</i> <i>[In cooler on front line raw chicken stored over raw scallops ]</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>[In preparation table can opener dirty, In drawer in food preparation table knives, and other assorted food contact utensils dirty, ]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>						
16. Proper cooking time and temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	..	..	..	..
18. Proper cooling time and temperatures.	p	..	..	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	p	..	..	..	..	..
22. Time as a public health control: procedures and record.	..	..	..	..	..	..
<b>Consumer Advisory</b>						
23. Consumer advisory provided for raw or undercooked foods.	p	..	..	..	..	..

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Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	..	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	..	..	..	..
26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	..	..	..
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	..	..	..	..	..	..
29. Water and ice from approved source.	p	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	..	..	..	..
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
32. Plant food properly cooked for hot holding.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
33. Approved thawing methods used.	..	p	..	..	..	p
<i>Fail Notes</i>	3-501.13 Proper thawing methods used for PHF [In food prep/kitchen, bag of frozen chicken thawing in food prep sink along north wall. REPEAT]					
34. Thermometers provided and accurate.	..	..	..	..	..	..
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	..	..	..	..	..	..
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>	6-501.111(C)* CRITICAL - Effective pest control measures in place [40-50 live cockroaches adult and young under microwave on top of hot holding unit, 4 cockroaches young and adult under pop beverage fountain, 30-50 cockroaches under hot holding unit, 1 cockroach on food preparation table, 10 adult and young cockroaches under front bar, 1 young cockroach on food plate under hot holding table ]					
	6-501.112* CRITICAL - Removing dead pests [2 glue traps under front bar area with over 40 dead and alive adult and young cockroaches, Glue trap under freezer at bar with over 40 dead and alive adult and young cockroaches, Under freezer at bar 1 dead mouse, ]					
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	..	..
<i>Fail Notes</i>	3-305.11(A)(2) Food storage-protected from contamination [In front refrigerator Raw chorizo not covered after opening, Tomato not covered after opening, Open package of hot dogs not covered, Sliced avacado not covered in refrigerator at front food service line. ]					
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	..	p	..	..	..

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Prevention of Food Contamination	Y	N	O	A	C	R
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40. Washing fruits and vegetables.      .. .. . . . . .

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.      p .. . . . .

42. Utensils, equipment and linens: properly stored, dried and handled.      .. p .. . . . .

*Fail Notes* | 4-903.11(B)(2) *Equipment/utensil/linen storage-covered or inverted [Forks , spoons, Knives not inverted in storage on clean dish shelves.]*

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
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items      .. p .. . . . p

*Fail Notes* | 4-102.11\* *CRITICAL - Single-service/use items made of safe & clean materials [Beans stored in white garbage bags and not in food safe liner in containers along north wall in food preparation area.]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items      .. .. . . . . .

46. Warewashing facilities: installed, maintained, and used; test strips.      p .. . . . .

***This item has Notes. See Footnote 6 at end of questionnaire.***

47. Non-food contact surfaces clean.      .. p .. . . . p

*Fail Notes* | 4-601.11(C) *Nonfood contact surfaces of equipment clean [Nonfood contact surfaces of all equipment in kitchen and bar areas dirty]*

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

49. Plumbing installed; proper backflow devices.      p .. . . . .

50. Sewage and waste water properly disposed.      .. .. . . . . .

51. Toilet facilities: properly constructed, supplied and cleaned.      .. .. . . . . .

52. Garbage and refuse properly disposed; facilities maintained.      .. .. . . . . .

53. Physical facilities installed, maintained and clean.      .. p .. . . . p

*Fail Notes* | 6-501.12(A) *Physical facilities clean [Areas under dish washing sink, food preparation tables, and bar reach in freezer have buildup of dirt debris and water. ]*

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

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

***This item has Notes. See Footnote 7 at end of questionnaire.***

*Fail Notes* | 8-404.11 *Imminent Health Hazard reporting [Establishment closed due to over 150 adult and young cockroaches in kitchen and on food contact areas.]*

EDUCATIONAL MATERIALS
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The following educational materials were provided      ..

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## **Footnote 1**

**Notes:**  
rice 200

## **Footnote 2**

**Notes:**  
Cooked chicken Polo 186, Beef Polo 158, refried beans 158

## **Footnote 3**

**Notes:**  
Refrigerator on food service line Shrimp 38, Scallops 38, Beef raw sliced 39, Raw chicken 29, walk in cooler Ground beef 43, Milk 41, Diced tomatoes 43, Pico de gallo 43, Hot dogs 40, refried beans 38,

## **Footnote 4**

**Notes:**  
Freezer ok, Walk in cooler air 35

## **Footnote 5**

**Notes:**  
rice 200

## **Footnote 6**

**Notes:**  
dish machine 50ppm (Parts Per Million) Bleach

## **Footnote 7**

**Notes:**  
Inspection conducted jointly with KDA #20.



## VOLUNTARY CLOSURE STATEMENT

**Insp Date:** 11/22/2011      **Business ID:** 100889FR  
**Business:** LA FIESTA

2123 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 07001435  
**Store ID:**  
**Phone:** 6207410031  
**Inspector:** KDA07  
**Reason:** 02 Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/22/11	10:00 AM	01:00 PM	3:00	1:00	4:00	0	
Total:			3:00	1:00	4:00	0	

**VOLUNTARY CLOSURE STATEMENT**

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for \_\_\_\_\_

Inspection Report Number 07001435      Inspection Report Date 11/22/11

Establishment Name LA FIESTA

Physical Address 2123 N SUMMIT      City ARKANSAS CITY  
 Zip 67005

Additional Notes Owner closing establishment due to over 150 live adult and young cockroaches in kitchen and food contact areas of establishment. Facility previously closed 10/18/2011.