

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: 1/5/2012
Business: LA FIESTA

Business ID: 100889FR

Inspection: 07001515

2123 N SUMMIT
 ARKANSAS CITY, KS 67005

Store ID:
Phone: 6207410031
Inspector: KDA07
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/05/12	01:00 PM	03:20 PM	2:20	0:02	2:22	0	
Total:			2:20	0:02	2:22	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 6 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.	p

Approved Source	Y	N	O	A	C	R
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, & Honestly Presented [observed by KDA #20 employee using towel previously used for moving trash can to handle Ready to Eat taco shells COS-Corrected on site Educated and employee discarded taco shells]</i>
12. Required records available: shellstock tags, parasite destruction.

Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.
14. Food-contact surfaces: cleaned and sanitized.
15. Proper disposition of returned, previously served, reconditioned and unsafe food.

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.	..	p	p	..
<i>Fail Notes</i> 3-501.16(A)(1)* <i>CRITICAL - PHF Hot Holding->135°F [Cooked Rice stored in kitchen under counter 118 COS-Corrected on site Rice had been sitting for less than 2 hours so rice reheated to 165.]</i>
20. Proper cold holding temperatures.
21. Proper date marking and disposition.
22. Time as a public health control: procedures and record.

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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 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
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|--|--|--|----|----|----|----|--|--|
| 31. Proper cooling methods used; adequate equipment for temperature control. | .. | .. | .. | .. | .. | .. | | |
| 32. Plant food properly cooked for hot holding. | .. | .. | .. | .. | .. | .. | | |
| 33. Approved thawing methods used. | .. | p | .. | .. | p | .. | | |
| <table style="border-collapse: collapse; margin-left: 20px;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-501.13 <i>Proper thawing methods used for PHF [raw chicken left on counter to thaw.COS-Employee returned to Walk in cooler]</i></td> </tr> </table> | <i>Fail Notes</i> | 3-501.13 <i>Proper thawing methods used for PHF [raw chicken left on counter to thaw.COS-Employee returned to Walk in cooler]</i> | | | | | | |
| <i>Fail Notes</i> | 3-501.13 <i>Proper thawing methods used for PHF [raw chicken left on counter to thaw.COS-Employee returned to Walk in cooler]</i> | | | | | | | |
| 34. Thermometers provided and accurate. | .. | .. | .. | .. | .. | .. | | |

Food Identification	Y	N	O	A	C	R
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| 35. Food properly labeled; original container. | .. | .. | .. | .. | .. | .. |
|--|----|----|----|----|----|----|

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 | .. | .. | .. | p |
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This item has Notes. See Footnote 1 at end of questionnaire.

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| <i>Fail Notes</i> | 6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [in kitchen area 1 live young cockroach on wall over food preparation table , 1 live young cockroach on wall over food preparation sink, 2 live young cockroaches over food preparation table, Under hot holding table 6 young and adult cockroaches on nonfood contact parts of table and around power supply. 1 dying cockroach under cold food production line, on trim over walk in cooler door 1 adult live cockroach. Total 12 live cockroaches found in kitchen areas.]</i> |
| 6-501.112* | <i>CRITICAL - Removing dead pests [1 dead cockroach in under outer cover of microwave seen by vent of microwave, 4 dead cockroaches found around reach in cooler by walk in cooler,]</i> |

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|---|---|---|----|----|----|----|--|--|
| 37. Contamination prevented during food preparation, storage and display. | .. | .. | .. | .. | .. | .. | | |
| 38. Personal cleanliness. | .. | .. | .. | .. | .. | .. | | |
| 39. Wiping cloths: properly used and stored. | .. | p | .. | .. | .. | .. | | |
| <table style="border-collapse: collapse; margin-left: 20px;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-304.14(A)(2) <i>Cloths for spills used for only one purpose [Observed employee using towel for moving trash can then used for holding food contact plate and transferring foods.]</i></td> </tr> </table> | <i>Fail Notes</i> | 3-304.14(A)(2) <i>Cloths for spills used for only one purpose [Observed employee using towel for moving trash can then used for holding food contact plate and transferring foods.]</i> | | | | | | |
| <i>Fail Notes</i> | 3-304.14(A)(2) <i>Cloths for spills used for only one purpose [Observed employee using towel for moving trash can then used for holding food contact plate and transferring foods.]</i> | | | | | | | |
| 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. | .. | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used. | .. | .. | .. | .. | .. | .. |
| 44. Gloves used properly. | .. | .. | .. | .. | .. | .. |

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 |
|---|----|---|----|----|----|---|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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Fail Notes | 4-101.11* **CRITICAL - Utensils/food-contact surfaces of safe materials**
[Facility is using non food grade containers for storage of bulk food products such as tortilla chips, beans, sugar and flour which is in direct contact with non food grade container. Repeat.]

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.

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

Fail Notes | 4-601.11(C) **Nonfood contact surfaces of equipment clean**
[Areas under food preparation tables dirty, areas under food production tables and hot holding tables dirty with buildup Grill and oven nonfood contact surfaces dirty with buildup.]

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

Fail Notes | 5-205.15(B) **SWING - Plumbing system maintained in good repair**
[Critical drain disconnected to drain from handwash sink in kitchen water being drained directly on floor.]*

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.

53. Physical facilities installed, maintained and clean.

54. Adequate ventilation and lighting; designated areas used.

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

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

facility treated by Schendel Pest Control 12/27/2011, 01/03/2012 On 1/3/2012 pest technician noted that by establishment request service will be discontinued.

Footnote 2

Notes:

inspection conducted jointly with KDA 20.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 1/5/2012
Business: LA FIESTA

Business ID: 100889FR

Inspection: 07001515

Store ID:

Phone: 6207410031

Inspector: KDA07

Reason: 02 Follow-up

2123 N SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
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Total:			2:20	0:02	2:22	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 Taco shells Qty 2 Units each Value \$ 5.00

Description Taco shells were handled by employee using a towel previously used to move a trash can

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Food Safety Law, effective October 1, 2004, includes K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-601 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate mobile retail ice cream vendors; food service establishments located in retail food stores; food vending machines; food vending machine companies and dealers; retail food stores; food processing plants; food service establishments.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 07001515

Inspection Report Date _____

Establishment Name LA FIESTA

Physical Address 2123 N SUMMIT City ARKANSAS CITY

Zip 67005

Additional Notes and Instructions

Followup as directed by Kansas Department of Agriculture Topeka office.