

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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Fail Notes | 2-401.11* **CRITICAL - Eating, Drinking, or Using Tobacco**
[Employee drinks located in kitchen areas above hand wash sink, on hot holding table. Observed by KDA 20, on dry food storage shelf also south wall, employee drinks, 1- spilled on shelf over and beside dry food storage containers and 1 - stored by and over food containers. COS-Corrected on site employee relocated drinks, at wait station employee drink above single use portion cups COS-employee relocated.]

5. No discharge from eyes, nose and mouth. p

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 . . . p p

Fail Notes | 3-101.11* **CRITICAL - Safe, Unadulterated, & Honestly Presented**
[In kitchen single door cooler, raw fish in restricted oxygen packaging, thawed in sealed package. COS-Employee discarded VD 1 package. Discussed partial opening of packages to thaw fish. Repeat]

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 .

Fail Notes | 3-302.11(A)(1)(a)* **CRITICAL - Separation-Raw & raw RTE**
[In walk in cooler, observed by KDA 20, raw eggs stored over RTE whole green peppers and box of cilantro. COS-Eggs relocated by employee. In walk in cooler Raw pork chorizo stored over diced RTE green peppers COS-Employee relocated chorizo In walk in cooler raw eggs stored over RTE cheese sauce COS-Employee relocated eggs.]

3-302.11(A)(2)(b)* **CRITICAL - Species Separation-separation in equipment**
[In reach in refrigerator raw chicken stored over whole muscle beef COS-Employee relocated chicken, In reach in refrigerator Raw whole muscle beef stored over Fish COS-Beef relocated by employee]

14. Food-contact surfaces: cleaned and sanitized. . . p . . . p .

Fail Notes | 4-601.11A* **CRITICAL - Food Contact Clean to Sight and Touch**
[In kitchen, observed by KDA 20, table top can opener blade had build up of dried food debris. COS-Employee cleaned , At wait station 11 salsa bottles waiting filling dirty COS-Employee pulled for rewashing.]

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

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

17. Proper reheating procedures for hot holding. . . . p

18. Proper cooling time and temperatures. . . p . . . p .

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes | 3-501.14(A)(1)* **CRITICAL - Cooling PHF-135 to 70°F within the first 2 hours [On food preparation counter refried beans in 4 inch container 103. Employee stated beans were cooked and placed at room temperature 4 hours prior to inspection. COS-employee discarded VD]**

19. Proper hot holding temperatures. p " " " " p

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

20. Proper cold holding temperatures. " p " " p "

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

Fail Notes | 3-501.16(A)(2)(a)* **CRITICAL - PHF Cold Holding-<41°F [At wait station salsa 64 less than 2 hours after placing on counter COS-employee placed on ice, In dressing packet drawer bottle of ranch dressing 79 COS-Employee discarded VD]**

21. Proper date marking and disposition. " p " " p "

Fail Notes | 3-501.18(A)(2)* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [In walk in cooler Refried beans made over 24 hours earlier not date marked, COS-Employee date marked, In walk in cooler Salsa not date marked after 24 hours of production COS-employee date marked, In walk in cooler Cheese sauce produced over 24 hours prior to inspection not date marked. In walk in cooler Chicken polo produced over 24 hours prior inspection not date marked COS-employee date marked]**

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 " " " " "

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 " " " "

Fail Notes | 3-501.15 **Proper cooling methods used for PHF [Refried beans cooled in 6 inch pan, Refried beans cooled on counter, rice cooling in 4 inch pan]**

32. Plant food properly cooked for hot holding. " " p " " "

33. Approved thawing methods used. " p " " p p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y	N	O	A	C	R
<i>Fail Notes</i> 3-501.13 <i>Proper thawing methods used for PHF [Frozen tamales sitting on counter along south wall in kitchen. COS Placed in WIC.]</i>						
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	p	p
<i>Fail Notes</i> 6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [Observed by KDA 20, single live cockroach on wall over food preparation table COS-Employee killed. Note: Person in charge provided records of service from licensed pest control. Pest control is scheduled on a weekly basis.]</i>						
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
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	p
<i>Fail Notes</i> 4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [All bulk containers of salt, breading, beans, sugar stored in Sterilite containers that are not food safe Followup per Kansas Department of Agriculture Topeka office. Repeat]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	..	p
<i>Fail Notes</i> 4-201.11 <i>Equipment durability [Hinges on 2 chest freezers broken causing lid to just sit on freezer without seal.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	p
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
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y N O A C R
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Fail Notes | 6-501.12(A) *Physical facilities clean
[On floor under freezer in bar area dirty with buildup.]*

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

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed
food/utensils/equipment
[(A) Walk in cooler light not covered or shatter proof.]*

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

This item has Notes. See Footnote 4 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided . . .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Ground beef 177

Footnote 2

Notes:

Chicken Polo 167, Pork Tamali 208, Beef 162, Cheese sauce 147, refried beans 154, 147,

Footnote 3

Notes:

walk in cooler air 35, Freezer ok frozen foods ok, walk in cooler Beef 38, chicken 38, Sliced tomatoes 38, salsa 43, Diced tomatoes 42, Cold table pico 39, Cheese sauce 39, refried beans 39, Shredded lettuce 38, fish 39, Milk 39, Raw Chorizo 38,

Footnote 4

Notes:

Inspection was directed following a Civil Penalty order of the Kansas Department of Agriculture. Inspection conducted jointly with KDA # 20.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/19/2012
Business: LA FIESTA

Business ID: 100889FR

2123 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 07001695
Store ID:
Phone: 6207410031
Inspector: KDA07
Reason: 02 Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/19/12	02:00 PM	05:15 PM	3:15	1:15	4:30	0	
Total:			3:15	1:15	4:30	0	

ACTIONS

Number of products Voluntarily Destroyed 3

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 bottle of ranch dressing Qty 1 Units each Value \$ 2.50

Description Bottle stored open in packaged dressing drawer

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product refried beans Qty 1 Units pan Value \$ 3.00

Description Improper cooling

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 Fish Qty 1 Units each Value \$ 5.00

Description Thawed in ROP packaging

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 4/19/2012
Business: LA FIESTA

Business ID: 100889FR

Inspection: 07001695
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:
04/19/12	02:00 PM	05:15 PM	3:15	1:15	4:30	0	
Total:			3:15	1:15	4:30	0	

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 07001695

Inspection Report Date 04/19/12

Establishment Name LA FIESTA

Physical Address 2123 N SUMMIT City ARKANSAS CITY

Zip 67005

Additional Notes and Instructions

followup per Kansas Department of Agriculture Topeka office for 3 repeat critical violations and 7 new criticals