

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: 6/5/2012 **Business ID:** 100979FR
Business: GREEN DOOR - LA FAMILIA

Inspection: 07001798
Store ID:
Phone: 6204421685
Inspector: KDA07
Reason: 01 Routine
Results: Follow-up

714 W MADISON PO BOX 717
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/05/12	05:15 PM	07:00 PM	1:45	0:05	1:50	0	
Total:			1:45	0:05	1:50	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 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

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

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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.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
<i>Fail Notes</i>	<i>3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [Salsa cupped at 4 pm 52 degrees COS-corrected on site moved to walk in cooler with ambient temperature 40. Pineapple salsa 48 COS-moved to walk in cooler to cool to 41 or below by employees, On food production line lettuce cut 48 COS-on line less than 2 hours placed on ice, Shredded cheese 48 COS-on line less than 2 hours placed on fresh ice by employee]</i>					
21. Proper date marking and disposition.	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.	..	p	p	..

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Chemical		Y	N	O	A	C	R
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<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers [Spray jug of owner identified floor cleaner not labeled COS-employee labeled.]</i>
	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc. [Over freezer outside walk in cooler Easy off cleaner stored COS-Owner relocated chemical,]</i>

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

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
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<i>Fail Notes</i>	4-301.11	<i>SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [* Critical In true refrigerator with ambient temperature of 48. Owner moved products out of cooler and adjusted thermostat and will monitor temperature.]</i>
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32. Plant food properly cooked for hot holding.		p
33. Approved thawing methods used.		p
34. Thermometers provided and accurate.		p

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
37. Contamination prevented during food preparation, storage and display.		..	p

<i>Fail Notes</i>	3-305.11(A)(2)	<i>Food storage-protected from contamination [In walk in cooler pans of refried beans, and cooked ground beef not covered in storage]</i>
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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
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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
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items		p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Dish machine sanitizer 50ppm Bleach Parts Per Million

Footnote 2

Notes:

Refried beans 63 less than 5 hours after cooking
Taco meat 43 less than 5 hours after cooking

Footnote 3

Notes:

Ground beef 158, Refried beans 167, chili 183, queso 139, 143,

Footnote 4

Notes:

true refrigerator air 43, Refrigerator Wait 40, Sour cream in true refrigerator 43, salsa 40, Walk in cooler air 40, mLK 39, eGGS 38, seafood ench 38, Beef ench 38, Cooked ground beef 38, Steak 28, raw ground beef 39, 40, Shredded cheese 34,

