

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	p	..
	<i>Fail Notes</i>	3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw & cooked RTE [Raw chicken stored over ready to eat buns in reach in cooler COS-Corrected on site busn relocated by employee]</i> 3-302.11(A)(2)(b)* <i>CRITICAL - Species Separation-separation in equipment [Raw beef and raw chicken stored above reach in cooler at make table over raw shrimp in reach in cooler. COS-Shrimp relocated by manager]</i>						
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
	<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
17.	Proper reheating procedures for hot holding.		p
18.	Proper cooling time and temperatures.		p
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>	3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F [Enchelada sauce 47 made 6/3/2012 in walk in cooler COS- Manager discarded]</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

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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

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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Fail Notes | 3-501.15 *Proper cooling methods used for PHF
[Sauces cooled in 4 inch pans,]*

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

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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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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46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
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Fail Notes | 4-302.14 *Sanitizer test kit
[No kit available for testing bleach]*

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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Physical Facilities	Y	N	O	A	C	R
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
54. Adequate ventilation and lighting; designated areas used.	p

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

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Dish machine Bleach 50 PPM Parts per Million

Footnote 2

Notes:

Chicken fajita 165

Footnote 3

Notes:

Make table beef 183, Pulled chicken 163, refried beans 167, rice 162,

Footnote 4

Notes:

Make table air 43, Walk in cooler air 39, Raw chicken 43, Beef 38, Diced tomatoes 38, cut lettuce 38, Pico degallo 40, Rice 43, Ground beef raw 42, beef 31, Tomatoes 37, Shredded beef 38, Salsa 38, 42, 40, Milk 42, shredded lettuce 42, eggs 42, Raw chicken 41, Raw Beef 40,

Footnote 5

Notes:

Towel water 100ppm Bleach

Footnote 6

Notes:

Establishemnt providing invoices and other records for KDHE-Epi investigation

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/7/2012 **Business ID:** 107918FR
Business: EL MAGUEY

2504 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 07001808
Store ID:
Phone: 6207410104
Inspector: KDA07
Reason: 04 FBI Investigation

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/07/12	12:30 PM	02:00 PM	1:30	0:15	1:45	0	
Total:			1:30	0:15	1:45	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 enchalada sauce Qty 5 Units gal Value \$ 20

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A