

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 drink sitting on hand wash sink COS- Corrected on site Manager moved, On clean dish rack employee drink with lid COS-manager relocated. Observed by KDA 20, open employee drink stored on prep table next to packages of tortillas. COS Employee discarded drink.]

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 . . . p . .

Fail Notes | 2-301.14(H)* **CRITICAL - When to Wash Hands - Before donning gloves for working with food**
[Observed by KDA 20, line cook donned clean gloves and proceeded to handle RTE tortilla with no hand wash between tasks. COS Educated]

7. No bare hand contact with RTE foods or approved alternate method properly followed. . . p . . . p . .

Fail Notes | 3-301.11(B)* **CRITICAL - No BHC w/ RTE food**
[At wait station chip warmer employee observed touching chips while scooping chips for table service COS-Educated. Observed by KDA 20, line cook handled RTE flour tortilla with bare hand. COS Educated and instructed to wash hands and don clean gloves.]

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

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

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

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

Fail Notes | 4-601.11A* **CRITICAL - Food Contact Clean to Sight and Touch**
[under hot holding service line 4 plates with dried on food stacked with clean dishes COS-Employee pulled dishes and placed in dish area. Observed by KDA 20, on table top can opener, build up of dried food debris on can opener blade.]

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 2 at end of questionnaire.

17. Proper reheating procedures for hot holding. p

18. Proper cooling time and temperatures. p

19. Proper hot holding temperatures. p

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

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

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

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		Y	N	O	A	C	R
Prevention of Food Contamination							
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 [All foods on food production line not covered when not being served , Under food production line cases of nacho chips not covered in their cases.]</i>							
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
40. Washing fruits and vegetables.		p
Proper Use of Utensils							
41. In-use utensils: properly stored.		p
42. Utensils, equipment and linens: properly stored, dried and handled.		..	p
<i>Fail Notes</i> 4-903.11(B)(2) <i>Equipment/utensil/linen storage-covered or inverted [Forks and knives on clean dish rack not inverted in storage]</i>							
43. Single-use and single-service articles: properly used.		p
44. Gloves used properly.		p
Utensils, Equipment and Vending							
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 [Bulk ingredients, stored on shelf in kitchen in southeast corner, are stored in nonfood grade sterilite containers. Product label shows general purpose storage.]</i>							
4-102.11* <i>CRITICAL - Single-service/use items made of safe & clean materials [Dried chili peppers (3 bags) in backroom not stored in black plastic trash bags not food grade bags.]</i>							
4-202.11(A)(2)* <i>CRITICAL - Food-contact surface cleanability-free of imperfections [In back storage room lid contacting corn chips cracked and broken exposing chips.]</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 freezers in back storage room broken]</i>							
46. Warewashing facilities: installed, maintained, and used; test strips.		p
47. Non-food contact surfaces clean.		..	p
<i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Underside of food preparation tables in kitchen dirty with dried on food products.]</i>							
Physical Facilities							
48. Hot and cold water available; adequate pressure.		..	p	p	..
<i>Fail Notes</i> 5-103.11(B)* <i>CRITICAL - Hot water capacity [Upon arrival to inspection, no hot water at hand wash sink in kitchen, 76F, hot water at bar hand sink was 75F. COS-Manager had employee re-light pilot light on hot water heater. Hot water]</i>							
49. Plumbing installed; proper backflow devices.		..	p	p	..

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Physical Facilities	Y	N	O	A	C	R
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<i>Fail Notes</i>	5-202.12(A)	<i>Handsink-100°F minimum water temperature through mixing faucet [Upon arrival to inspection, no hot water at hand wash sink in kitchen, 76F, hot water at bar hand sink was 75F. COS-Manager had employee re-light pilot light on hot water heater. Hot water.]</i>
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| 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 | .. | p | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
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| 55. Other violations | p | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 5 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Dish machine 50ppm Bleach (Parts per Million)

Footnote 2

Notes:

Shrimp Fajita 170,

Footnote 3

Notes:

Chicken Polo 160, taco meat 139, Refried beans 156, 140, Rice 200,

Footnote 4

Notes:

Walk in cooler air 35, Raw cooler air 30, Salsa 42, Pico degallo 42, diced tomatoes 43, Sour cream 41, cut lettuce 41, Raw chicken 37, ground beef 30, Raw eggs 38, Milk 37, Raw beef 39, Raw chicken breast 36,

Footnote 5

Notes:

Joint inspection with KDA 20

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/21/2012
Business: LA FIESTA

Business ID: 100889FR

Inspection: 07001835

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:
06/21/12	10:45 AM	02:15 PM	3:30	1:15	4:45	0	
Total:			3:30	1:15	4:45	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 07001835

Inspection Report Date _____

Establishment Name LA FIESTA

Physical Address 2123 N SUMMIT City ARKANSAS CITY

Zip 67005

Additional Notes and Instructions

Follow up inspection conducted as per direction from Topeka office.