

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 |
| 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 .. | | | |
| <table style="border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 25%;">3-302.11(A)(1)(b)*</td> <td style="width: 60%;"> CRITICAL - Separation-Raw & cooked RTE
 <i>[In front refrigerator raw eggs stored over RTE tortillas COS-Owner relocated eggs]</i> </td> </tr> </table> | <i>Fail Notes</i> | 3-302.11(A)(1)(b)* | CRITICAL - Separation-Raw & cooked RTE
<i>[In front refrigerator raw eggs stored over RTE tortillas COS-Owner relocated eggs]</i> | |
| <i>Fail Notes</i> | 3-302.11(A)(1)(b)* | CRITICAL - Separation-Raw & cooked RTE
<i>[In front refrigerator raw eggs stored over RTE tortillas COS-Owner relocated eggs]</i> | | |
| 14. Food-contact surfaces: cleaned and sanitized. | p | | | |
| 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 | | | |
| 17. Proper reheating procedures for hot holding. | p | | | |
| 18. Proper cooling time and temperatures. | p | | | |
| 19. Proper hot holding temperatures. | p | | | |
| 20. Proper cold holding temperatures. | p | | | |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | |
| 21. Proper date marking and disposition. | .. p p .. | | | |
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| 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 |
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Highly Susceptible Populations	Y N O A C R
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| 24. Pasteurized foods used; prohibited foods not offered. | p |
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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 |
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GOOD RETAIL PRACTICES

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Safe Food and Water						
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						
31. Proper cooling methods used; adequate equipment for temperature control.	p
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p
Food Identification						
35. Food properly labeled; original container.	..	p
<i>Fail Notes</i> 3-602.11(C) <i>Bulk food for consumer self service</i> <i>[Bulk bread pastries in retail self service cabinet not labeled with ingredients]</i>						
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
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
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</i> <i>[Bulk pastries stored in Sterilite containers that are not food safe COS- Corrected on site pastries removed from container and discarded by owner VD]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	..	p
<i>Fail Notes</i> 4-101.17(A) <i>Use limitation for food contact material-wood</i> <i>[Internal shelves of retail display of bulk bread pastries cabinet made of unsealed wood. Discussed options with owner about sealing shelves.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	p
47. Non-food contact surfaces clean.	p
Physical Facilities						
48. Hot and cold water available; adequate pressure.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Freezer ok, frozen foods ok, refrigerator air 40, Salsa on counter 43, eggs 45, milk 43, 42,

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/24/2012 **Business ID:** 113198FS
Business: TORTILLERIA HERNANDEZ

1427 N 8TH
 ARKANSAS CITY, KS 67005

Inspection: 07001898
Store ID:
Phone: 6203076744
Inspector: KDA07
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/24/12	12:50 PM	02:00 PM	1:10	0:05	1:15	0	
Total:			1:10	0:05	1:15	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 Bread pastries Qty 8 Units each Value \$ 15.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A