

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: 8/8/2012 **Business ID:** 111828FR
Business: TACO TICO #4825

Inspection: 07001938
Store ID:
Phone: 3166810220
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

2506 N SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/08/12	01:50 PM	03:00 PM	1:10	0:05	1:15	0	
Total:			1:10	0:05	1:15	0	

FOOD ESTABLISHMENT PROFILE			
Updated Risk Category _____	Updated Sq. Footage <u>Under 5,000 sq feet</u>		
Insp. Notification <u>Email</u>	Critical Violations <u>3</u>	Lic. Insp. <u>No</u>	
Sent Notification To _____			
Address Verified <u>p</u>			

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 OR VISIT www.ksda.gov/food_safety/ 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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>						
Fail Notes	4-602.11(E)(4)(b) Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Ice machine with mold buildup on guard over ice]					
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</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	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
----------	-------------

<i>Fail Notes</i>	7-101.11*	<i>CRITICAL - Chemical labels-original container [on 3 compartment sink bottle of manager identified glass cleaner not labeled COS-Manager labeled]</i>
-------------------	-----------	---

	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc. [Spray bottles of bleach degreaser and unlabeled glass cleaner stored on 3 compartment sink COS-Manager relocated chemicals]</i>
--	--------------	--

Conformance with Approved Procedures	Y N O A C R
--------------------------------------	-------------

27. Compliance with variance, specialized process and HACCP plan. p
---	------------------

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
---------------------	-------------

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
--------------------------	-------------

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	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
--	---------------

<i>Fail Notes</i>	6-202.15(A)(3)*	<i>SWING - Outer openings protected-solid, self-closing doors [NC-Swing Backdoor hard to close leaving a 1/2 inch gap at top of door where flies and other pests can gain entry.]</i>
-------------------	-----------------	---

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

38. Personal cleanliness.	p
---------------------------	---------------

39. Wiping cloths: properly used and stored.	.. p p ..
--	-----------------

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wet wiping cloths stored in sanitizer [Towel water in kitchen over 400ppm Quaternary COS-Manager made new water to 200ppm.]</i>
-------------------	----------------	--

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 ..
---	-----------------

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

Fail Notes | 4-101.11* **CRITICAL - Utensils/food-contact surfaces of safe materials**
 [Taco shells on front service line stored in nonfood grade sterilite containers COS-Manager moved taco shells to stainless pans.
 Discussed what is a food safe pan.]

- | | | | | | | |
|---|---|----|----|----|----|----|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

- | | | | | | | |
|----------------------|----|----|----|----|----|----|
| 55. Other violations | .. | .. | .. | .. | .. | .. |
|----------------------|----|----|----|----|----|----|

EDUCATIONAL MATERIALS

The following educational materials were provided p
Material Distributed | *Education Title #08* *Date Marking*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

3 compartment sink sanitizer 200ppm Quaternary Parts per Million

Footnote 2

Notes:

Per discussion with manager facility reheating backup refried beans and taco meat in hot holding warmer. Facility heating initial meat product in oven but setting up backup bags to reheat over time in the hot holding wells. Told manager that this practice is not acceptable and should be discontinued in favor of heating back up food products in oven then holding in the hot holding unit. Product in hot holding unit at 165 at time of inspection so violation cited.

Footnote 3

Notes:

Taco meat 178,165 refried beans 168, Chili 150

Footnote 4

Notes:

Walk in cooler air 42, Cut lettuce 42, Diced tomatoes 42, Pico degallo 40, TAcO meat 31, Sour cream 41, Service line Diced tomatos 41, Cut lettuce 40, Pico sauce 40, Shredded cheese 40 Freezer and frozen foods ok.