

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: 10/18/2012 **Business ID:** 113923FR
Business: CANCUN MEXICAN GRILL

Inspection: 07002078
Store ID:
Phone: 6208423180
Inspector: KDA07
Reason: 01 Routine
Results: Follow-up

725 W MAIN ST
 ANTHONY, KS 67003

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/18/12	02:20 PM	04:45 PM	2:25	0:02	2:27	0	
Total:			2:25	0:02	2:27	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage _____
 Insp. Notification Print Critical Violations 4 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 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	..	p	p	..

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**
 [On food production line employee drink without a lid stored over flour tortillas COS- PIC Person in Charge removed from line.]

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

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

8. Adequate handwashing facilities supplied and accessible. . . p . . . p . .

Fail Notes | 5-205.11(A) **Handsink Accessible**
 [Packages of thawing scallops and imitation King Crab meat blocking hand wash sink COS-PIC removed to refrigerator]

5-205.11(B) **Handsink use prohibition**
 [Handwash sink used as a place for thawing scallops and Imitation King Crab meat COS - PIC removed to refrigerator]

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

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

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

This item has Notes. See Footnote 2 at end of questionnaire.

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

Fail Notes | 3-501.16(A)(2)(a)* **CRITICAL - PHF Cold Holding-<41°F**
 [In pan over reach in cooler cut previously and pulled from walk in cooler Diced tomatoes 48, COS-Placed by employee in reach in cooler with ambient air temperature of 38, In raw food make table raw chicken 49 COS - PIC placed in reach in cooler with ambient air temperature of 38, In walk in cooler with ambient air temperature of 41 refried beans produced 10/13/2012 49,COS-PIC discarded VD In walk in cooler with ambient temperature of 41 Beef 47. Pico sauce 48, milk 48, Carnitas 47, COS-All effected foods were moved into freezer until temperature reaches 41 or below. By reach in cooler beef chorizo 58 COS-Employee discarded VD]

21. Proper date marking and disposition. p

22. Time as a public health control: procedures and record. . . . p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered. p

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 p ..

Fail Notes | 7-102.11* **CRITICAL - Common Name, Working Containers**
[In backroom utility sink pump sprayer of employee identified degreaser not labeled COS-PIC and employee labeled]

Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan. p

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 p ..

Fail Notes | 3-501.15 **Proper cooling methods used for PHF**
[Refried beans on counter cooling in 4 inch containers COS-Employee changed to 2 inch containers]

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. .. p p ..

Fail Notes | 3-501.13 **Proper thawing methods used for PHF**
[Packages of scallops and imitation King Crab meat left to thaw at hand wash sink COS-PIC removed to refrigerator]

34. Thermometers provided and accurate. .. p

Fail Notes | 4-204.112(A) **Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units**
[In walk in cooler thermometer located under compressor and not at hottest area in unit by door. COS-PIC moved thermometer to by door.]

4-302.12 **Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided**
[No thermometer available at time of inspection for checking internal food temperatures.]

Food Identification	Y N O A C R
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35. Food properly labeled; original container. p

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 p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-305.11(A)(2) <i>Food storage-protected from contamination [2 packages of hotdogs not covered in walk in cooler and reach in cooler at food production line after opening less than 24 hours earlier, In food production reach in cooler sliced ham opened less than 24 hours earlier not covered COS-Employee covered in pan,]</i>
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|--|----|----|----|----|----|----|
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | .. | p | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> | 4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [In back storage area Bulk beans, rice and onions stored in 32 gallon trash cans not made of food grade plastic Facility has 10 days from today to move these bulk ingredients into food grade liners or replace containers with food grade containers. NONC Issued]</i> | | | | | |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> | 4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Hood, fryer , grill and oven nonfood contact surfaces dirty with greasy buildup]</i> | | | | | |

Physical Facilities	Y	N	O	A	C	R
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|--|---|----|----|----|----|----|
| 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
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| 55. Other violations | p | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	Education Title #22 <i>Focus On Food Safety Manual (on the Website) [Gave PIC copies of book in english and spanish.]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Dish washer sanitizer Chlorine 50ppm (Parts per Million)

Footnote 2

Notes:

On hot holding table refried beans 171, Rice 147, Taco meat 198, Chicken polo 167,

Footnote 3

Notes:

Bucket containing pic identified sanitized water for towels contained no chlorine sanitizer when tested since no towel currently in bucket not violation cited.

VOLUNTARY DESTRUCTION REPORT

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Business: CANCUN MEXICAN GRILL

Inspection: 07002078
Store ID:
Phone: 6208423180
Inspector: KDA07
Reason: 01 Routine

725 W MAIN ST
 ANTHONY, KS 67003

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ACTIONS

Number of products Voluntarily Destroyed 2

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 refried beans Qty 4 Units lbs Value \$ 10.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Beef Chorizo Qty 2 Units lbs Value \$ 15.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A