

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: 11/13/2012 **Business ID:** 107918FR
Business: EL MAGUEY

Inspection: 07002117
Store ID:
Phone: 6207410104
Inspector: KDA07
Reason: 09 Modified Complaint
Results: No Follow-up

2504 N SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/13/12	01:50 PM	03:10 PM	1:20	0:05	1:25	0	
Total:			1:20	0:05	1:25	0	

FOOD ESTABLISHMENT PROFILE			
Updated Risk Category _____	Updated Sq. Footage <u>Under 5,000 sq feet</u>		
Insp. Notification <u> </u>	Email <u> </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.
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices	Y	N	O	A	C	R

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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.
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.
10. Food received at proper temperature.
11. Food in good condition, safe and unadulterated.
12. Required records available: shellstock tags, parasite destruction.
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)* CRITICAL - Separation-Raw & cooked RTE [In walk in cooler raw eggs stored over ready to eat pasturized milk COS-Corrected on site eggs relocated by employee]						
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.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
21. Proper date marking and disposition.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
22. Time as a public health control: procedures and record.
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.
26. Toxic substances properly identified, stored and used.	..	p	p	..

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Chemical		Y	N	O	A	C	R
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<i>Fail Notes</i>	7-101.11*	<i>CRITICAL - Chemical labels-original container [In handwash sink spray bottle of chlorine bleach labeled as windex COS-Manager instructed employee to discard and employee complied.]</i>
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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.

GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

29. Water and ice from approved source. p

30. Variance obtained for specialized processing methods.

Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control. p

This item has Notes. See Footnote 5 at end of questionnaire.

32. Plant food properly cooked for hot holding.

33. Approved thawing methods used.

34. Thermometers provided and accurate.

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

Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons.

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

38. Personal cleanliness.

39. Wiping cloths: properly used and stored. p

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

40. Washing fruits and vegetables.

Proper Use of Utensils		Y	N	O	A	C	R
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41. In-use utensils: properly stored.

42. Utensils, equipment and linens: properly stored, dried and handled.

43. Single-use and single-service articles: properly used.

44. Gloves used properly.

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 p ..

<i>Fail Notes</i>	4-101.11*	<i>CRITICAL - Utensils/food-contact surfaces of safe materials [On food production table tortillas stored in nonfood grade plastic grocery bags COS-Manager had tortillas removed to food grade containers In kitchen fried taco shells, taco salad shells, chicken tenders, shredded cheese, cilantro, french fries stored in nonfood grade sterilite containers COS-Manager had employee move food to food grade containers and line remaining containers with food grade materials.]</i>
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Footnote 1

Notes:

facility has 3 compartment sink and dish washing machine. Currently waiting on repair crew to repair dish washing machine discussed with manager about use of 3 compartment sink for washing rinsing and sanitizing dishes. Facility not currently washing dishes.

Footnote 2

Notes:

Refried beans 162, Taco meat 162, Rice 150

Footnote 3

Notes:

Walk in cooler 41, milk 37, Eggs 42, Sour cream 43, Diced tomatoes 37, pico degallo 39, ground beef raw 40, sliced lettuce 43, cut tomatoes on make table 42, Make table air 39,

Footnote 4

Notes:

Foods made fresh today.

Footnote 5

Notes:

Cooked pork cooked less than 6 hours earlier 11/13/2012 36.

Footnote 6

Notes:

wiping cloths for dining room stored in sanitizer at 200ppm