

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: 12/6/2012
Business: LA FIESTA

Business ID: 100889FR

Inspection: 07002156

2123 N SUMMIT
 ARKANSAS CITY, KS 67005

Store ID:
Phone: 6207410031
Inspector: KDA07
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/06/12	11:45 AM	01:45 PM	2:00	0:05	2:05	0	
Total:			2:00	0:05	2:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations _____ 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

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 .. . p

Employee Health

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 .. . p
 .. . p

Good Hygienic Practices

- 4. Proper eating, tasting, drinking, or tobacco use
- 5. No discharge from eyes, nose and mouth.

Y N O A C R
 p
 p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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> | | | | | | | |
| 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 | .. | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | | |
| 17. Proper reheating procedures for hot holding. | .. | .. | p | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures. | p | .. | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | | |
| 19. Proper hot holding temperatures. | p | .. | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 5 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 | .. | .. | .. | .. | .. | .. |

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 | .. | .. | .. | .. |
|---|----|----|---|----|----|----|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
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
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
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
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 [Located in back storage room open case of tortillas for frying not covered. COS-Employee covered with food safe plastic]</i>						
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
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
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 [In backroom storage area 3 freezers have broken doors and seals]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
<i>Fail Notes</i> 4-302.14 <i>Sanitizer test kit [No sanitizer test kit available for checking chlorine in automatic dish washing machine.]</i>						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

<i>Fail Notes</i>	5-205.15(B)	<i>SWING - Plumbing system maintained in good repair [NC-Not Critical Facet at hand wash sink leaks when hot water turned on]</i>
-------------------	-------------	---

- | | | | | | | |
|--|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

This item has Notes. See Footnote 7 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Automatic Dishwashine machine 50ppm Chlorine (Parts Per Million)

Footnote 2

Notes:

Chicken fajita 168, Enchilada's 168,

Footnote 3

Notes:

Cooling refried beans on ice 56 on back food preparation table in 2 inch pan. Employee covered and placed in walk in cooler, rapid cooling red sauce on ice 84 less than 2 hours after cooking.

Footnote 4

Notes:

Hot holding table TAcO meat 156, rice 142, Refried beans 147, Chicken polo 158,

Footnote 5

Notes:

Food production line shredded lettuce 39, shredded cheese 39, pico degallo 38, diced tomatoes 42, Walk in cooler air 41, Pico degallo 38, Refried beans 42, 41 Eggs 42, Cut lettuce 43, Chicken polo 27, reach in cooler 42, Salsa 42, Scallops 26, Beef 30 raw chicken 42,

Footnote 6

Notes:

Cooling refried beans on ice 56 on back food preparation table in 2 inch pan less than 2 hours. Employee covered and placed in walk in cooler, rapid cooling red sauce on ice 84 less than 2 hours after cooking.

Footnote 7

Notes:

Facility has serve safe certification for owner only posted at checkout counter. Facility owner reported that the facility did food preparation 12/5/2012 to be ready for opening 12/6/2012.

No temperature logs were observed in the kitchen during inspection. Owner provided log later that contained no times for taking temperatures. No temperature issues noted on the log so no corrections required..