

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: 1/9/2013
Business: LA FIESTA

Business ID: 100889FR

Inspection: 07002203

2123 N SUMMIT
 ARKANSAS CITY, KS 67005

Store ID:
Phone: 6207410031
Inspector: KDA07
Reason: 02 Follow-up
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/09/13	01:05 PM	02:30 PM	1:25	0:05	1:30	0	
Total:			1:25	0:05	1:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Critical (P) Violations 0 Critical (Pf) Violations 0 Lic. Insp. No

Sent Notification To _____

Certified Manager on Staff Certified Manager Present Address Verified

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.

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Employee Health

Y N O A C R

2. Management awareness; policy present.

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3. Proper use of reporting, restriction and exclusion.

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Good Hygienic Practices

Y N O A C R

4. Proper eating, tasting, drinking, or tobacco use

..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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>						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 .. | | |
| <table style="border-left: 1px solid black; border-right: 1px solid black; border-collapse: collapse;"> <tr> <td style="padding: 2px; width: 100px;"><i>Fail Notes</i></td> <td style="padding: 2px;">3-501.15 <i>Proper cooling methods used for PHF [Pan of taco meat on counter not covered while cooling. COS-corrected on site owner covered with vented pan lid]</i></td> </tr> </table> | <i>Fail Notes</i> | 3-501.15 <i>Proper cooling methods used for PHF [Pan of taco meat on counter not covered while cooling. COS-corrected on site owner covered with vented pan lid]</i> | |
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| 32. Plant food properly cooked for hot holding. | p | | |
| 33. Approved thawing methods used. | p | | |
| 34. Thermometers provided and accurate. | p | | |

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

Food Identification	Y N O A C R
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| 35. Food properly labeled; original container. | p |
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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 |
| 38. Personal cleanliness. | p |
| 39. Wiping cloths: properly used and stored. | p |

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

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| 40. Washing fruits and vegetables. | p |
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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 p .. | | |
| <table style="border-left: 1px solid black; border-right: 1px solid black; border-collapse: collapse;"> <tr> <td style="padding: 2px; width: 100px;"><i>Fail Notes</i></td> <td style="padding: 2px;">4-903.11(B)(2) <i>Equipment/utensil/linen storage-covered or inverted [2 racks of knives, spoons and forks not inverted in storage COS-Owner corrected]</i></td> </tr> </table> | <i>Fail Notes</i> | 4-903.11(B)(2) <i>Equipment/utensil/linen storage-covered or inverted [2 racks of knives, spoons and forks not inverted in storage COS-Owner corrected]</i> | |
| <i>Fail Notes</i> | 4-903.11(B)(2) <i>Equipment/utensil/linen storage-covered or inverted [2 racks of knives, spoons and forks not inverted in storage COS-Owner corrected]</i> | | |
| 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 |
| 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
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| 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
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<i>Fail Notes</i>	5-205.15(B)	<i>SWING Pf - Plumbing system maintained in good repair [NC-Not Critical (Swing) handsink at bar facet loose needs to be secured to sink]</i>
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	..	p
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<i>Fail Notes</i>	6-501.11	<i>Physical facilities maintained in good repair [Hole in wall behind freezer in storage room]</i>
	6-501.12(A)	<i>Physical facilities clean [Corners show signs of buildup of dirt and dried food.]</i>

54. Adequate ventilation and lighting; designated areas used.	p
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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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Automatic dish washer 50ppm Chlorine (Parts Per Million)

Footnote 2

Notes:

Shrimp enchilada 165

Footnote 3

Notes:

Taco meat in pan cooling on counter 140 had owner cover pan

Footnote 4

Notes:

Rice 147, Refried beans 163, Taco meat 157, Chicken pulled 168, Queso 160,

Footnote 5

Notes:

Make tables air 41, 40, 36, Shredded lettuce 41, shredded cheese 40, pico degallo 41, Pork chorizo 38, shrimp raw 32, talapia out of ROP bag 30, Chicken raw 36, Beef 36, Salsa 38, coke refrigerator air 38, Walk in cooler air 41, chicken polo 43, Pork 43, Shredded beef 43, Pico degallo 43, Eggs 41, milk 41, refried beans 41, Freezers and frozen foods ok

Footnote 6

Notes:

Thermometer matched inspection standard thermometer on taco meat

Footnote 7

Notes:

Dining room towels with 200ppm Chlorine sanitizer in towel bucket.