

**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:** 1/28/2013  
**Business:** LA FIESTA

**Business ID:** 100889FR

**Inspection:** 07002228

2123 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Store ID:**  
**Phone:** 6207410031  
**Inspector:** KDA07  
**Reason:** 02 Follow-up  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/28/13	12:30 PM	02:45 PM	2:15	0:15	2:30	0	
<b>Total:</b>			2:15	0:15	2:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification  Email  Sent Notification To \_\_\_\_\_ Lic. Insp.  No   
 Priority(P) Violations  0  Priority foundation(Pf) Violations1 \_\_\_\_\_  
 Certified Manager on Staff  p  Certified Manager Present  p  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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, 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/](http://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

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

# 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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
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	..	..	..	..	..
18. Proper cooling time and temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
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

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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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>			..	..	p	..	..	..
32. Plant food properly cooked for hot holding.			..	..	p	..	..	..
33. Approved thawing methods used.			p	..	..	..	..	..
34. Thermometers provided and accurate.			..	p	..	..	p	..
<i>Fail Notes</i>	4-203.11	<i>Pf - Food thermometers accurate in the intended range of use [ thermometer checked in ice water and dial thermometer was 20 degrees off inspection standard, Dial thermometer was found to also be 20 degrees off inspection standard on facility cut lettuce. At time of inspection Manager was using dial thermometer to complete temperature logs for cold and hot foods. No food temperature issues were found during inspection, COS-corrected on site manger discarded dial thermometer and began using digital thermometer that matched inspection standard.]</i>						
	4-204.112(A)	<i>Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units [facility needs thermometers in hottest and coldest parts of walk in cooler and reach in coolers ]</i>						
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.			p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.			p	..	..	..	..	..
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	..	..	p	..
<i>Fail Notes</i>	4-901.11(A)	<i>Equipment/utensils air dried after washing, rinsing &amp; sanitizing [Wet pans found on clean dish rack COS-Manager educated employee]</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
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items			p	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items			p	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.			p	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Utensils, Equipment and Vending</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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47. Non-food contact surfaces clean.	p	..	..	..	..	..
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<b>Physical Facilities</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
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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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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
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<b>Administrative/Other</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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55. Other violations	p	..	..	..	..	..
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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Dishwasher 100ppm Chlorine Parts per Million

## **Footnote 2**

**Notes:**

Cooling refried beans cooked less than 2 hours earlier 98 covered and stored in walk in cooler.

## **Footnote 3**

**Notes:**

Mexican rice 174, refried beans 156, taco meat 197, pulled chicken 168,

## **Footnote 4**

**Notes:**

walk in cooler air 43 (walk in appeared to be in recycle at time of visit and have refried beans and salsa cooking that were just made in facility) Shredded lettuce 43, shredded cheese 43, pico de gallo 42, reach in cooler air 43, crab 36, shrimp 34, talapia 31, spinach 39, shredded beef 43, milk 40, sour cream 38, pico de gallo 42, 43, refried beans 43, eggs 45, Freezers and frozen foods ok,

## **Footnote 5**

**Notes:**

Facility must consider having defrost times for walk in cooler adjusted so air temperature in walk in cooler is not affected adversely by cooling food products

## FIELD WARNING LETTER

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## FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.