



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		..	p	..	..	p	..
<i>Fail Notes</i>	2-401.11	<i>EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [2 employee drinks without lid over food preparation and clean dish area of kitchen front food service line. COS-Corrected on site manager removed]</i>					
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	..	..	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw hamburger and raw eggs over precooked chicken tenders COS-Eggs and hamburger patties relocated Education ]</i>					
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.		p	..	..	..	..	..
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	..	..	..
19. Proper hot holding temperatures.		p	..	..	..	..	..
		<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>					
20. Proper cold holding temperatures.		p	..	..	..	..	..
		<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>					
21. Proper date marking and disposition.		p	..	..	..	..	..
		<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>					
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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R
---------------------------------------	---	---	---	---	---	---

24. Pasteurized foods used; prohibited foods not offered.      .. .. . p .. ..

<b>Chemical</b>	Y	N	O	A	C	R
-----------------	---	---	---	---	---	---

25. Food additives: approved and properly used.      .. .. . p .. ..

26. Toxic substances properly identified, stored and used.      .. p .. . p ..

*Fail Notes*    7-201.11(B)    *P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Fly insecticide EPA#706-83 stored over ice machine COS-Manager relocated ]*

<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
---	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan.      .. .. . p .. ..

<b>GOOD RETAIL PRACTICES</b>
------------------------------

<b>Safe Food and Water</b>	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 .. ..

<b>Food Temperature Control</b>	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

31. Proper cooling methods used; adequate equipment for temperature control.      .. p .. . . . .

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

*Fail Notes*    3-501.15(B)    *TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD. [In walk in cooler cooked refried beans, cooked beef, cooked chicken, cooked pork, placed in walk in cooler during cooling process in pans that were not covered. COS-Manager covered.]*

32. Plant food properly cooked for hot holding.      .. .. . p .. ..

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

34. Thermometers provided and accurate.      p .. . . . .

<b>Food Identification</b>	Y	N	O	A	C	R
----------------------------	---	---	---	---	---	---

35. Food properly labeled; original container.      .. p .. . . . .

*Fail Notes*    3-302.12    *Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. [9 containers used for bulk spices in backroom preparation kitchen not labeled with common name of each spice stored in containers.]*

<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R
---	---	---	---	---	---	---

36. Insects, rodents and animals not present.      p .. . . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R
---	---	---	---	---	---	---

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

<i>Fail Notes</i>	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [In walk in cooler raw chicken and raw beef stored on floor across from entry door. ]</i>
	3-307.11	<i>FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306. [In walk in cooler cut vegetables are not covered in storage COS-MAnager covered containers ]</i>

38. Personal cleanliness.      p    ..    ..    ..    ..    ..

39. Wiping cloths: properly used and stored.      ..    ..    p    ..    ..    ..

40. Washing fruits and vegetables.      ..    ..    p    ..    ..    ..

<b>Proper Use of Utensils</b>	Y	N	O	A	C	R
-------------------------------	---	---	---	---	---	---

41. In-use utensils: properly stored.      p    ..    ..    ..    ..    ..

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

<i>Fail Notes</i>	4-903.11(B)	<i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [On clean dish rack by dish washing area forks and knives in clean dish rack not inverted while stored for use. ]</i>
-------------------	-------------	---

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

44. Gloves used properly.      p    ..    ..    ..    ..    ..

<b>Utensils, Equipment and Vending</b>	Y	N	O	A	C	R
--	---	---	---	---	---	---

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items      p    ..    ..    ..    ..    ..

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

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    ..    ..    ..    ..    ..

47. Non-food contact surfaces clean.      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Nonfood contact surfaces of walk in cooler dirty with buildup of dust and dirt]</i>
-------------------	-------------	--

<b>Physical Facilities</b>	Y	N	O	A	C	R
----------------------------	---	---	---	---	---	---

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    ..    ..    p    ..

<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [Tile on floor in kitchen and in storage areas missing or broken]</i>
-------------------	----------	--

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities
---------------------

Y   N   O   A   C   R

<i>Fail Notes</i>	6-501.15 <i>Pf - FOOD preparation sinks, HANDWASHING SINKS, and WAREWASHING EQUIPMENT may not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes. [Bottle of Purple power degreaser stored on handwash sink located just inside of kitchen door COS-Manager removed ]</i>
-------------------	---

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

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

Administrative/Other
----------------------

Y   N   O   A   C   R

55. Other violations      p   ..   ..   ..   ..   ..

EDUCATIONAL MATERIALS
-----------------------

The following educational materials were provided      ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Dishwasher 50ppm Chlorine (Parts per Million)

## **Footnote 2**

### **Notes:**

Chicken Polo 158, queso cheese 142, rice 189, refried beans 169, taco meat 168, pork 160

## **Footnote 3**

### **Notes:**

Front line refrigerator air 39.6, raw chicken 42, marinated chicken 42, beef 41, fish 42, reach in cooler air 39,35, 38.6, red sauce 36, hamburger patties wrapped in foil 42, crab meat 38, diced tomatoes 35, Shredded cheese 41, pico de gallo 43, Walk in cooler air 40.3, raw chicken 41.1, cut tomatoes 38.6, ground beef 41, Milk 41.3, pork 43, rice 40, refried beans 35, pulled chicken 39, beef 30, pulled beef 36.9,

## **Footnote 4**

### **Notes:**

Facility had quite a few food items 10-20 that he stated were made within the 24 hour grace period for date marking.

## **Footnote 5**

### **Notes:**

Facility states that they use ice and repeated stirring of cooked foods to cool to 41.

## **Footnote 6**

### **Notes:**

Discussed storage of tortillas in plastic grocery bags

## **Footnote 7**

### **Notes:**

Facility cleaning hood filters

## FIELD WARNING LETTER

**Insp Date:** 11/19/2013      **Business ID:** 96836FE  
**Business:** LAS PALMAS

119 W CENTRAL AVE  
ANDOVER, KS 67002

**Inspection:** 07002701  
**Store ID:**  
**Phone:** 3167332332  
**Inspector:** KDA07  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
11/19/13	02:05 PM	04:20 PM	2:15	0:05	2:20	0	
Total:			2:15	0:05	2:20	0	

---

## 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.