

**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:** 8/28/2013      **Business ID:** 113923FE  
**Business:** CANCUN MEXICAN GRILL

**Inspection:** 10004133  
**Store ID:**  
**Phone:** 6208423180  
**Inspector:** KDA10  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

725 W MAIN ST  
 ANTHONY, KS 67003

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/28/13	12:35 PM	02:15 PM	1:40	0:05	1:45	0	
<b>Total:</b>			1:40	0:05	1:45	0	

<b>FOOD ESTABLISHMENT PROFILE</b>	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification <u>  Email  </u> Sent Notification To _____	Lic. Insp. <u>  No  </u>
Priority(P) Violations <u>  4  </u> Priority foundation(Pf) Violations <u>  1  </u>	
Certified Manager on Staff <u>  "  </u> Address Verified <u>  p  </u>	Actual Sq. Ft. _____
Certified Manager Present <u>  "  </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.

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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 296-5600.

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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
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	..	..	..	..	..	..								
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..								
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.	..	..	..	..	..	..								
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.	p	..	..	..	..	..								
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..								
Protection from Contamination	Y	N	O	A	C	R								
13. Food separated and protected.	..	p	..	..	..	p								
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">3-302.11(A)(1)(a)</td> <td style="vertical-align: top;"> <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [An uncovered container of raw shrimp was stored directly above an uncovered container of broccoli (in Kitchen Make Table).]</i> </td> </tr> <tr> <td></td> <td style="vertical-align: top;">3-302.11(A)(1)(b)</td> <td style="vertical-align: top;"> <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. [A loosely covered container of raw chicken was stored above an uncovered container of ready to eat/fully cooked imitation crab meat (in the Kitchen Make Table). ]</i> </td> </tr> <tr> <td></td> <td style="vertical-align: top;">3-302.11(A)(2)</td> <td style="vertical-align: top;"> <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [A loosely covered container of raw chicken was stored above a partially covered container of raw beef (in Kitchen Make Table).]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-302.11(A)(1)(a)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [An uncovered container of raw shrimp was stored directly above an uncovered container of broccoli (in Kitchen Make Table).]</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. [A loosely covered container of raw chicken was stored above an uncovered container of ready to eat/fully cooked imitation crab meat (in the Kitchen Make Table). ]</i>		3-302.11(A)(2)	<i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [A loosely covered container of raw chicken was stored above a partially covered container of raw beef (in Kitchen Make Table).]</i>					
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14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..								
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.	..	..	..	..	..	..								
17. Proper reheating procedures for hot holding.	..	..	..	..	..	..								
18. Proper cooling time and temperatures.	..	..	..	..	..	..								
19. Proper hot holding temperatures.	..	..	..	..	..	..								
20. Proper cold holding temperatures.	p	..	..	..	..	..								

***This item has Notes. See Footnote 1 at end of questionnaire.***

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Potentially Hazardous Food Time/Temperature</b>	Y	N	O	A	C	R
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- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 21. Proper date marking and disposition.                    | p  | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | .. | .. | .. |

<b>Consumer Advisory</b>	Y	N	O	A	C	R
--------------------------	---	---	---	---	---	---

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | .. | .. | .. |
|--|----|----|----|----|----|----|

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

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

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

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 25. Food additives: approved and properly used.            | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | p  | .. | .. | .. | .. | .. |

<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
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- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	Y	N	O	A	C	R
----------------------------	---	---	---	---	---	---

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required.                 | .. | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source.                   | .. | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | .. | .. | .. |

<b>Food Temperature Control</b>	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 2 at end of questionnaire.</i></b>   |    |    |    |    |    |    |
| 32. Plant food properly cooked for hot holding.                              | .. | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used.   | .. | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate.                                      | .. | p  | .. | .. | .. | p  |

<i>Fail Notes</i>	4-203.11	<i>Pf - Food thermometers (Accuracy) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1°C in the intended range of use. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±2°F in the intended range of use.</i> <i>[Probe thermometer, stored near Kitchen Steam Table and used for measuring internal food temperatures, read - 10 degrees F (at room temperature) compared to the inspector's thermometer which read 81 degrees F (inspector's thermometer was calibrated 8/27/13). Corrected on Site - Inspector educated and calibrated the facility thermometer.]</i>
	4-204.112(A)	<i>Temperature Measuring Devices (Sensor Location) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.</i> <i>[The ambient air thermometer, in the Walk in Cooler, is mounted next to the fan. ]</i>

<b>Food Identification</b>	Y	N	O	A	C	R
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- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 35. Food properly labeled; original container. | .. | .. | .. | .. | .. | .. |
|--|----|----|----|----|----|----|

<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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.	..	..	..	..	..	..						
38. Personal cleanliness.	..	..	..	..	..	..						
39. Wiping cloths: properly used and stored.	..	..	..	..	..	..						
40. Washing fruits and vegetables.	..	..	..	..	..	..						
Proper Use of Utensils	Y	N	O	A	C	R						
41. In-use utensils: properly stored.	..	p	..	..	..	p						
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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						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p	..	..	..	p						
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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.	..	..	..	..	..	..						
47. Non-food contact surfaces clean.	p	..	..	..	..	..						
Physical Facilities	Y	N	O	A	C	R						
48. Hot and cold water available; adequate pressure.	..	..	..	..	..	..						
49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..						
50. Sewage and waste water properly disposed.	..	..	..	..	..	..						
51. Toilet facilities: properly constructed, supplied and cleaned.	..	..	..	..	..	..						
52. Garbage and refuse properly disposed; facilities maintained.	..	..	..	..	..	..						
53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..						
54. Adequate ventilation and lighting; designated areas used.	..	..	..	..	..	..						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

.. .. .

***This item has Notes. See Footnote 3 at end of questionnaire.***

## EDUCATIONAL MATERIALS

The following educational materials were provided

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Salsa 37 (Coke Reach in Cooler)

## **Footnote 2**

**Notes:**

Coke Reach in Cooler 35.4 degrees F ambient.

## **Footnote 3**

**Notes:**

Note: No certified manager on staff.

