

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: 7/24/2013 **Business ID:** 110841FE
Business: MARIA'S AUTHENTIC MEXICAN RESTAURANT

Inspection: 11001667
Store ID:
Phone: 9133675556
Inspector: KDA11
Reason: 01 Routine
Results: Follow-up

801 COMMERCIAL ST STE A
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/24/13	02:15 PM	04:20 PM	2:05	0:10	2:15	0	
Total:			2:05	0:10	2:15	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Size Range 1. Under 5,000 sq feet
 Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 3 Priority foundation(Pf) Violations 3
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. _____
 Certified Manager Present ..

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, EMAIL 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

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.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Good Hygienic Practices							
4. Proper eating, tasting, drinking, or tobacco use		p
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands							
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	p	..
<i>Fail Notes</i>	6-301.11	<i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [No soap at kitchen employee handsink - COS by providing soap]</i>					
	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Kitchen employee handsink with no paper towels - COS by providing towels]</i>					
Approved Source							
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.		..	p	p	..
<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Three dead fruit flies in open bottle of McCormack Whiskey at bar - COS by VD]</i>					
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination							
13. Food separated and protected.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
<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 [Pan of raw chicvken in RIC over open pan of raw shrimp - COD by moving chicken to bottom]</i>					
14. Food-contact surfaces: cleaned and sanitized.		p
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature							
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes | 3-501.16(A)(2) *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Top of make table - 47.5 F sliced taomatoes / 47 F guacamole, bottom of make table 48.6 F raw chicken breast / 49.3 F raw beef (fajhita meat) / 50.3 F seasoned chicken breasts - COS by VD , 45.9 G raw beef, 43 F raw chorizo and raw bacon at 45 F - COS by moving to adequate refrigeration]*

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|---|---------------|
| 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
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- | | |
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| 23. Consumer advisory provided for raw or undercooked foods. | p . . |
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Highly Susceptible Populations	Y N O A C R
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- | | |
|---|---------------|
| 24. Pasteurized foods used; prohibited foods not offered. | p . . |
|---|---------------|

Chemical	Y N O A C R
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- | | |
|--|---------------|
| 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
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|---|---------------|
| 27. Compliance with variance, specialized process and HACCP plan. | p . . |
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GOOD RETAIL PRACTICES

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 . . |
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Fail Notes | 4-301.11 *Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [Back kitchen make table holding foods from 45 - 50 F on PHF's at top and the bottom - COS by using ice bath and moving PHF's to alternative refrigerators]*

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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 |

Food Identification	Y N O A C R
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- | | |
|--|---------------|
| 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. [Fajhita sauce bottle unlabeled - COS by labeling]*

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.		p
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		..	p	p	..
<i>Fail Notes</i>	3-304.14(B)(1) <i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [15 ppm chlorine sanitizer in wiping cloth bucket - COS by adding bleach]</i>						

40. Washing fruits and vegetables.	p
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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-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
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
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

EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 4 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Mechanical chlorine sanitizing dish wash machine not in use was at 35 ppm - manager called service man

Footnote 2

Notes:

Steam Table:

187 F on shredded chicken

155 F black beans

160 F cooked spinach mix

135 F white queso cheese warmer

Footnote 3

Notes:

RIC Turbo Air:

39.5 gallon of milk

42 F carnitas RIC

41 F cooked spinach RIC

41 F salsa RIC Turbo Air

40 F shredded lettuce double door RIC

Footnote 4

Notes:

Accompanied by KDA 48

VOLUNTARY DESTRUCTION REPORT

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Business: MARIA'S AUTHENTIC MEXICAN RESTAURANT

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 ATCHISON, KS 66002

Inspection: 11001667
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Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/24/13	02:15 PM	04:20 PM	2:05	0:10	2:15	0	
Total:			2:05	0:10	2:15	0	

ACTIONS

Number of products Voluntarily Destroyed 4

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Small tomato at top of make table Qty 1 Units ea Value \$ 4.00

Description Above 45 F

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product 1.2 bottle whiskey Qty 1 Units ea Value \$ 18.00

Description Three dead fruit flies in bottle

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Two Pans of raw chocken Qty 1 Units ea Value \$ 25.00

Description > 47 F

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product Large pan of wrapped raw beef portions Qty 1 Units ea Value \$ 50.00

Description > 47 F

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

