



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
<i>Fail Notes</i>   2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco</i> <i>[Uncovered partially eaten shake in a styrofoam cup was stored above RTE chile rellenos in the RIC (Reach in Cooler). (Corrected-Removed)]</i>						
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.	..	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	p	..	..	p	p
<i>Fail Notes</i>   3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw &amp; cooked RTE</i> <i>[Raw chicken stored above cooked black beans in the RIC. Raw beef stored above large sterilite container of cheese in RIC. (Corrected)]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	..	p
<i>Fail Notes</i>   4-501.114(A)* <i>CRITICAL - Chemical Sanitization-Chlorine concentration</i> <i>[Mechanical dishwasher test strips registered 0 parts per million after running a rack of dishes through it. ]</i>  4-702.11* <i>CRITICAL - Sanitizing Before Use After Cleaning</i> <i>[Pan and meat grinder put through mechanical dishwasher were not properly sanitized. The test strips did not register any chlorine. (0 parts per million) Corrected set up manual 3 vat sink to properly ware wash dishes.]</i>						
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.	..	p	..	..	p	p
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.14(A)(2)* <i>CRITICAL - Cooling PHF-135 to 41°F within 6 hours [meeting 3-501.14(A)(1)]</i> <i>[An uncovered pan of cooked taco meat in the prep table RIC was 46F at 11:10am. Cook stated that this had been cooked yesterday, put in the RIC yesterday to cool after cooking, he did not know what temperature that it was after 2 hours of cooling. Cook stated that he moved this from the RIC to the prep table RIC at 10:30 this morning. The temperature of this taco meat was 46F at 11:10am today during this inspection. (Corrected Thrown away)]</i>						
19. Proper hot holding temperatures.	..	..	..	..	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..
21. Proper date marking and disposition.	p	..	..	..	..	..

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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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22. Time as a public health control: procedures and record.      .. .. . . . . .

Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.      .. .. . . . . .

Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.      .. .. . . . . .

Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.      .. .. . . . . .

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

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|-------------------|--------------|--|
| <i>Fail Notes</i> | 7-102.11*    | <i>CRITICAL - Common Name, Working Containers<br/>[No common name on two containers of yellow liquid that the manager stated were sanitizer. (Corrected-Labeled)]</i>                              |
|                   | 7-201.11(B)* | <i>CRITICAL - Separation, Storage-chemicals above food, etc.<br/>[Spray can of stainless steel cleaner was sitting on top of the sryup dispensing boxes for the soda fountain.]</i>                |
|                   | 7-203.11*    | <i>CRITICAL - Poisonous or Toxic Material Containers-use prohibition<br/>[Avocados stored in a rood coating 5 gallon bucket in the RIC.<br/>(Corrected avacado's are to be washed before use)]</i> |

Conformance with Approved Procedures		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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Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.      .. .. . . . . .

29. Water and ice from approved source.      .. .. . . . . .

30. Variance obtained for specialized processing methods.      .. .. . . . . .

Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.      .. .. . . . . .

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

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

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

Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container.      p .. .. . . . . .

Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons.      .. .. . . . . .

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

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

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

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<b>Proper Use of Utensils</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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43. Single-use and single-service articles: properly used.

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44. Gloves used properly.

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<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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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
Critical items

.. p .. .. . p

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|-------------------|---|
| <i>Fail Notes</i> | <p>4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [Shredded cheese being stored in sterilite plastic container in the RIC. Salsa (5 buckets), and lemons were being stored in 5 gallon walmart buckets.]</i></p> <p>4-102.11* <i>CRITICAL - Single-service/use items made of safe &amp; clean materials [Tamales wrappers were being stored in plastic thankyou bags in the RIF (Reach in Freezer)]</i></p> |
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
non-critical items

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46. Warewashing facilities: installed, maintained, and used; test strips.

p .. .. .

47. Non-food contact surfaces clean.

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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.

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49. Plumbing installed; proper backflow devices.

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50. Sewage and waste water properly disposed.

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51. Toilet facilities: properly constructed, supplied and cleaned.

.. p .. .. . p

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|-------------------|---|
| <i>Fail Notes</i> | <p>5-501.17 <i>Receptacle in women's toilet room covered [Women's toilet room trash receptacle is uncovered.]</i></p> |
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52. Garbage and refuse properly disposed; facilities maintained.

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53. Physical facilities installed, maintained and clean.

p .. .. .

54. Adequate ventilation and lighting; designated areas used.

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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

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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:**

Prep Table RIC: sliced tomatoes 41F, guacamole 40F

RIC where the taco meat had been: cooked chicken 40F, cheese 41F

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 8/8/2011      **Business ID:** 110841FR  
**Business:** MARIA'S AUTHENTIC MEXICAN RESTAURANT

**Inspection:** 12003390  
**Store ID:**  
**Phone:** 9133675556  
**Inspector:** KDA12  
**Reason:** 02 Follow-up

801 COMMERCIAL ST STE A  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/08/11	10:30 AM	11:34 AM	1:04	0:10	1:14	0	
<b>Total:</b>			1:04	0:10	1:14	0	

**ACTIONS**

Number of products Voluntarily Destroyed   1  

**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   Pan of taco meat   Qty   10   Units   lbs   Value \$           

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

