



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Preventing Contamination by Hands</b>	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.	..	..	..	..	..	..
<b>Approved Source</b>	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.	..	..	..	..	..	..
<b>Protection from Contamination</b>	Y	N	O	A	C	R
13. Food separated and protected.	..	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>	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.	..	..	..	..	..	..
21. Proper date marking and disposition.	..	..	..	..	..	..
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.	..	..	..	..	..	..
<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	..	..	..
<b>GOOD RETAIL PRACTICES</b>						
<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.	..	..	..	..	..	..

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Food Temperature Control	Y	N	O	A	C	R
32. Plant food properly cooked for hot holding.	..	..	..	..	..	..
33. Approved thawing methods used.	..	..	..	..	..	..
34. Thermometers provided and accurate.	..	..	..	..	..	..
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	..	..	..	..	..	..
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	..	p	..	..	..	p
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;">Fail Notes</div> <div style="padding-right: 5px;">6-501.111(C)*</div> <div> <p><i>CRITICAL - Effective pest control measures in place [In kitchen on west make table, 4 juvenile roaches crawling on top by food pans and 5 juvenile roaches crawling on wall behind make table, on east make table, 10 juvenile roaches crawling on top and sides of table and 4 on wall behind, in Coca-Cola cooler, approx. 50 live adult roaches by compressor unit and condenser at base and approx. 25 juvenile roaches on base and stand of unit, on south wall in kitchen, 3 adult roaches crawling on wall behind prep tables, in wait station area, 2 adult roaches on wall by Coca-Cola cooler and 1 live juvenile roach on lid of ice machine under fountain pop and one adult roach crawling on floor in center dining area. Note: Facility hired licensed pest company for pest treatment. Facility has received 4 treatments in last 14 days. Pest operator present and treating facility during inspection.]</i></p> </div> </div>						
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.	..	..	..	..	..	..
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-Critical items	..	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	..	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.	..	..	..	..	..	..
47. Non-food contact surfaces clean.	..	..	..	..	..	..
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	..	..	..	..	..	..
50. Sewage and waste water properly disposed.	..	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.	..	..	..	..	..	..
52. Garbage and refuse properly disposed; facilities maintained.	..	..	..	..	..	..

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Physical Facilities	Y	N	O	A	C	R
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- |                                                               |    |    |    |    |    |    |
|---------------------------------------------------------------|----|----|----|----|----|----|
| 53. Physical facilities installed, maintained and clean.      | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
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- |                      |    |   |    |    |    |   |
|----------------------|----|---|----|----|----|---|
| 55. Other violations | .. | p | .. | .. | .. | p |
|----------------------|----|---|----|----|----|---|

*Fail Notes* | 8-404.11 *Imminent Health Hazard reporting*  
*[Establishment closed due to pest issue.]*

EDUCATIONAL MATERIALS
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The following educational materials were provided ..



## VOLUNTARY CLOSURE STATEMENT

**Insp Date:** 10/21/2011      **Business ID:** 100889FR  
**Business:** LA FIESTA

2123 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 20003248  
**Store ID:**  
**Phone:** 6207410031  
**Inspector:** KDA20  
**Reason:** 13 Re-Opening Inspection

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/21/11	09:30 AM	11:50 AM	2:20	2:00	4:20	0	
Total:			2:20	2:00	4:20	0	

**VOLUNTARY CLOSURE STATEMENT**

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for \_\_\_\_\_

Inspection Report Number 20003248      Inspection Report Date 10/21/11

Establishment Name LA FIESTA

Physical Address 2123 N SUMMIT      City ARKANSAS CITY  
 Zip 67005

Additional Notes Facility closed until reinspection of KDA occurs and inspection is passed. Please call Topeka office when no live roaches are seen in facility. Reinspection will be as per phone call from owner / manager.