

**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:** 6/18/2012      **Business ID:** 96364FR  
**Business:** EL CABRITOS

**Inspection:** 29000204  
**Store ID:**  
**Phone:** 6208563733  
**Inspector:** KDA29  
**Reason:** 01 Routine  
**Results:** No Follow-up

1524 MILITARY AVE  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/18/12	11:25 AM	12:55 PM	1:30	0:45	2:15	0	
<b>Total:</b>			1:30	0:45	2:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Print      Critical Violations 2      Lic. Insp. No  
 Address Verified p

**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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

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.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..

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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	..	..	..	..	..
14.	Food-contact surfaces: cleaned and sanitized.		..	p	..	..	..	..
<i>Fail Notes</i>	4-602.11(E)(4)(b)	Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [The soda nozzles of the Pepsi fountain have mold growth on the interior surface.]						
	4-602.12(B)	Microwaves-cavities and door seals once every 24 hours [The interior of the kitchen microwave has an accumulation of dried food debris on the surface.]						
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	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>							
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	..	..	p	..
<i>Fail Notes</i>	3-501.18(A)(2)*	CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Opened container of milk without date marking found in reach in cooler. COS=identified as being opened 6/16 and was date marked appropriately]						
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
24.	Pasteurized foods used; prohibited foods not offered.		..	..	..	p	..	..
Chemical			Y	N	O	A	C	R
25.	Food additives: approved and properly used.		..	..	p	..	..	..
26.	Toxic substances properly identified, stored and used.		p	..	..	..	..	..

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<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.      ..    ..    ..    p    ..    ..

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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    ..    ..

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

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

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

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

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

*Fail Notes* | 3-304.12(B) *In-use utensil storage(non-PHF)-handles above food  
[The ice scoop was found stored in the ice bin with the handle in contact with the ice. COS=moved]*

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    ..    ..    ..    ..    ..

<b>Utensils, Equipment and Vending</b>	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
Critical items      ..    p    ..    ..    p    ..

*Fail Notes* | 4-101.11\* *CRITICAL - Utensils/food-contact surfaces of safe materials  
[Three Sterilite #1847 modular storage totes were found containing dried peppers. COS=lined totes with foil  
'Thank You' bag was being used to store tortillas at the make table.  
COS=discarded bag and placed tortillas in foil pans]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
non-critical items      p    ..    ..    ..    ..    ..

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

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

*Fail Notes* | 4-302.14 *Sanitizer test kit  
[No test strips were available for measuring chlorine concentration.]*

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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47. Non-food contact surfaces clean.	p	..	..	..	..	..
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..
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*Fail Notes* | 5-501.17 *Receptacle in women's toilet room covered*  
*[A covered receptacle is not present in the women's restroom.]*

52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>
	<i>Education Title #25</i>	<i>Handwashing</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

210 F shredded chicken from stove top

## **Footnote 2**

### **Notes:**

185 F cooked rice  
142 F refried beans  
148 F ground beef  
146 F queso

## **Footnote 3**

### **Notes:**

41 F sliced tomatoes in make table  
38 F pico in make table  
40 F shredded lettuce in make table  
41 F diced tomatoes in ice bath  
41 F refried beans in walk in cooler  
41 F milk in reach in cooler

## **Footnote 4**

### **Notes:**

50 parts per million chlorine at the dishwasher