

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: 7/2/2012 **Business ID:** 110841FR
Business: MARIA'S AUTHENTIC MEXICAN RESTAURANT

Inspection: 32000034
Store ID:
Phone: 9133675556
Inspector: KDA32
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:
07/02/12	10:50 AM	01:15 PM	2:25	0:05	2:30	0	
Total:			2:25	0:05	2:30	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage 5,000 - 15,000 sq feet
 Insp. Notification Print Critical Violations 5 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

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.
 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R
 p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.	p
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
<i>Fail Notes</i> 5-204.11(A)* <i>CRITICAL - Handsink Location-food prep, etc. [no handwashing sink located at bar area; nearest handsink is located along east wall in kitchen]</i>						
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
<i>Fail Notes</i> 3-302.11(A)(2)(b)* <i>CRITICAL - Species Separation-separation in equipment [raw carne asada stored on top of raw shrimp in ric below kitchen mt]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [at kitchen MT, 2 knives stored as clean as stated by employee, found with food debris on food contact surface; in warewash area, frying pan stored as clean, as stated my employee, found with stuck on food debri on food contact surface of pan]</i>						
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p
<i>Fail Notes</i> 3-501.18(A)(1)* <i>CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [stainless steel pan of black beans found in ric with improper date marking: label stated beans were prepared on 6/25 and had a discard date of 7/2, COS: VD black beans were thrown in trash by employee]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes | 3-501.18(A)(2)* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**
[Bucket of queso chees found in kitchen ric with no DM, employee stated that cheese was made on 6/29 COS: queso was dated IN rear kitchen RIC 8 containers of single serve flan found with no DM, employee stated that flan was make on 6/29 COS: employee dated Milk in rear kitchen RIC found with no date, no known open date COS: milk was VD by throwing in trash Milk in beverage ric in dining area found with no DM, employee stated milk was opened on 6/29 COS: employee dated milk]

22. Time as a public health control: procedures and record. p

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

This item has Notes. See Footnote 5 at end of questionnaire.

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

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

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 .. . p ..

Fail Notes | 3-302.12 **Food storage containers identified with common name of food**
[bucket of what employee stated was cumin stored with no common name on container]

Prevention of Food Contamination	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 .. . p ..

Fail Notes | 3-305.11(A)(3) **Food stored 6" above floor**
[bucket of sugar stored on floor in kitchen area: COS: employee moved to wire rack]

38. Personal cleanliness. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y N O A C R
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|----------------------------------------------|----|----|----|----|----|----|
| 39. Wiping cloths: properly used and stored. | p | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. |

Proper Use of Utensils	Y N O A C R
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- | | | | | | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|----|----|----|----|----|
| 41. In-use utensils: properly stored. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 3-304.12(B) <i>In-use utensil storage(non-PHF)-handles above food [in container of black beans, scoop was stored with handle in product]</i> | | | | | | |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 4-901.11(A) <i>Equipment/utensils air dried after washing, rinsing & sanitizing [stainless steel pans in warewash area stacked wet]</i> | | | | | | |
| 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
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- | | | | | | | |
|---------------------------------------------------------------------------------------------------------------|----|----|----|----|----|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 6 at end of questionnaire.</i> | | | | | | |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |

Physical Facilities	Y N O A C R
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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-303.11() <i>Lighting intensity adequate in food prep, storage & service areas [no lighting in two storage closets adjacent to public toilet rooms]</i> | | | | | | |

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #31</i>	<i>Product Cooling Temperature Log</i>
	<i>Education Title #45</i>	<i>Food Temperatures</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

mechanical warewash machine: 200ppm chlorine

Footnote 2

Notes:

chicken breast cook temperature of 187.4F

Footnote 3

Notes:

ground beef in steam table: 169.9F

chicken and peppers 194.6F

ground beef at grill area, ready to be put in cooler: 189.4 (educated staff of time requirements for product to reach proper cold holding temperature)

Queso cheese in steam table: 140.4

Footnote 4

Notes:

Cut lettuce in MT: 42.1

Sliced tomatoes 43.1

cut tomatoes: 43.5

salsa: 44.3

carnitas in ric: 41.2

carne chimi meat in RIC: 31.6

bag of cut lettuce in RIC: 37.7

Milk in beverage RIC: 39.4

Footnote 5

Notes:

menu does include steak and products containing steak; owner stated that no steak or meat product leaves the kitchen under 155F

Footnote 6

Notes:

warewash machine=200ppm chlorine

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/2/2012 **Business ID:** 110841FR
Business: MARIA'S AUTHENTIC MEXICAN RESTAURANT

Inspection: 32000034
Store ID:
Phone: 9133675556
Inspector: KDA32
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ACTIONS

Number of products Voluntarily Destroyed 2

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 Cooked Black Beans Qty 3 Units lbs Value \$

Description Incorrect date marking; being used on 8th day

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Milk Qty 0.25 Units gal Value \$

Description no date mark; employees didn't know when opened

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A