

**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:** 9/18/2012      **Business ID:** 100246FR  
**Business:** TACO JOHNS

**Inspection:** 32000157  
**Store ID:**  
**Phone:** 9133670276  
**Inspector:** KDA32  
**Reason:** 03 Complaint  
**Results:** Follow-up

216 S 10TH  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/18/12	02:10 PM	04:20 PM	2:10	0:05	2:15	0	
<b>Total:</b>			2:10	0:05	2:15	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 216 S 10TH City ATCHISON  
 Zip 66002

Owner STONE INVESTMENTS INC License Type FSR

Risk Category RAC# 06 High Risk RAC/Size Confirmed  Sq. Footage \_\_\_\_\_

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet

Insp. Notification Print Critical Violations 4 Lic. Insp. No

Address Verified

**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 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) 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

Y N O A C R  
 . . . p . . . .

1. Certification by accredited program, compliance with Code, or correct responses.

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Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
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	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<i>Fail Notes</i>	5-205.11(B) Handsink use prohibition [Staff using handsink as a dump sink]					
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	..	..	..	..	..
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	..	..	..
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
<i>Fail Notes</i>	3-501.16(A)(1)* CRITICAL - PHF Hot Holding->135°F [Crispy Chicken pieces found hot holding with the following temperatures: 126.3F, 127.0F, 122.1F, 130.6F, 127.5F, 126.8F, 124.1F, 124.8F, 126.6F, 125.0F, 124.7F, COS: all pieces below 135F were discarded]					
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>	3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [On MT beside steam table: diced tomatoes found cold holding with internal temperature of 50.3F, employee stated tomatoes were cut at approximately 7:30 AM morning of inspection COS: tomatoes were discarded At MT: pan of shredded lettuce found cold holding at 51.9F and pico de gallo found cold holding at 48.6F employee stated both items had been cut at approximately 11:30A morning of inspection COS: both pico de gallo and shredded lettuce were placed in WIC to rapidly chill]					

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<b>Potentially Hazardous Food Time/Temperature</b>	Y	N	O	A	C	R
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(2)*	<i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Open bag of taquitos found in WIC with no date marking, employee stated bag had been opened at approximately 2P previous day COS: bag was dated 9/17]</i>					
22. Time as a public health control: procedures and record.	..	..	..	..	p	..
<b>Consumer Advisory</b>	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
<b>Chemical</b>	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	..	p	..	..
26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..
<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..
<b>GOOD RETAIL PRACTICES</b>						
<b>Safe Food and Water</b>	Y	N	O	A	C	R
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
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	..	..	..	..
<i>Fail Notes</i>   4-204.112(B)	<i>Integrated or affixed thermometer in equipment [Integrated thermometer on WIC does not work properly]</i>					
<b>Food Identification</b>	Y	N	O	A	C	R
35. Food properly labeled; original container.	p	..	..	..	..	..
<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	..	..
<i>Fail Notes</i>   3-305.11(A)(3)	<i>Food stored 6" above floor [In back room, cardboard box of whole tomatoes stored directly on the floor]</i>					
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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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- 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	..	..	..	..	..
47. Non-food contact surfaces clean.	..	p	..	..	..	..
<i>Fail Notes</i>   4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Inside of cabinet doors coated with grease]</i>						

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	..	..	..	..
<i>Fail Notes</i>   5-402.11* <i>CRITICAL - Backflow prevention present to prevent back siphonage [Drain for ice machine is routed through the side of the mop sink and sits below the flood rim of the mop sink]</i>						
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>   6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [No protective shielding provided for lights above food in storage room]</i>						

Administrative/Other	Y	N	O	A	C	R
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 #24</i>	<i>Hand Sink Sign</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

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## **Footnote 2**

**Notes:**

At Steam table:

Cooked taco meat: 168.8F

Refried Beans; 161.5F

Grilled Chicken: 168.6F

Under warmer:

Crispy Chicken pieces: 148.4F, 176.0F, 164.8F; 160.2F

## **Footnote 3**

**Notes:**

WIC: Chocolate Milk: 42.3F

## **Footnote 4**

**Notes:**

American Exterminators

