

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: 10/4/2011 **Business ID:** 104825FR
Business: PLAYA AZUL

 710 W 7TH ST
 AUGUSTA, KS 67010

Inspection: 33001385
Store ID:
Phone: 3167756446
Inspector: KDA33
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/04/11	01:00 PM	03:40 PM	2:40	0:05	2:45	0	
Total:			2:40	0:05	2:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 9 Lic. Insp. _____
 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	..	p
<i>Fail Notes</i> 2-102.11* CRITICAL - Demonstration [Six or more critical violations observed during inspection]						
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Good Hygienic Practices						
<i>Fail Notes</i> 2-401.11* CRITICAL - Eating, Drinking, or Using Tobacco <i>[Cook was chewing gum while preparing food.Corrected on site(COS)]</i>						
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands						
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> 6-301.11 Handwash cleanser provided <i>[No hand cleanser at handsink in back room.]</i>						
Approved Source						
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						
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(a)* CRITICAL - Separation-Raw & raw RTE <i>[Make table, raw shell eggs stored on wire shelf above pan of spinach.COS-moved eggs]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch <i>[Dried food debris on can opener blade, last used at 9am, cover above blade on slicer, and on manual pepper slicer.COS-cleaned]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures.	p
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.14(A)(1)* CRITICAL - Cooling PHF-135 to 70°F within the first 2 hours <i>[Walk in cooler(WIC), refried beans cooling for 4hrs at 110 and ground beef cooling for 4hrs at 104.COS-moved to smaller pans and placed ice sticks in pans to cool rapidly]</i>						
<i>Fail Notes</i> 3-501.14(A)(2)* CRITICAL - Cooling PHF-135 to 41°F within 6 hours [meeting 3-501.14(A)(1)] <i>[WIC, large pan of pork cooling since yesterday at 51. COS-voluntary destruction(VD)]</i>						
19. Proper hot holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(1)* CRITICAL - PHF Hot Holding->135°F <i>[Stovetop, pan of shredded chicken and peppers at 124. COS-turned up heat]</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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|---|--|----|----|----|----|----|----|
| 21. Proper date marking and disposition. | | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
|--|--|---|----|----|----|----|----|

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 | .. | .. | p | .. |

<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers [Spray bottle of Fabuloso and oven cleaner not labeled with common name. COS-labeled]</i>
	7-201.11(A)*	<i>SWING - Separation, Storage-spacing/partitioning [Bar area, spray bottle hanging on wire shelf next to clean pitcher. COS-moved chemicals]</i>

Conformance with Approved Procedures		Y	N	O	A	C	R
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| 27. Compliance with variance, specialized process and HACCP plan. | | .. | .. | .. | p | .. | .. |
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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 | .. |
|--|--|----|---|----|----|---|----|
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| <i>Fail Notes</i> | 3-302.12 | <i>Food storage containers identified with common name of food
[Spray bottle with water not labeled with common name. COS]</i> |
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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 | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y N O A C R
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| 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
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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 |
| 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 |
| <i>Fail Notes</i> 6-501.12(A) <i>Physical facilities clean</i>
<i>[Dust build-up on vents throughout kitchen area.]</i> | |
| 54. Adequate ventilation and lighting; designated areas used. | p |

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

The following educational materials were provided p
Material Distributed | *Education Title #10* *Did You Wash 'Em Sign / Sticker*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Dishmachine chlorine sanitizer at 50ppm

Footnote 2

Notes:

Walk in cooler: chopped beef 64, chicken 61

Footnote 3

Notes:

Steam table: taco meat 149, queso 139, rice 139, rice 153, beans 173, shredded chicken 150, taco meat 149

Footnote 4

Notes:

Make table: sour cream 43, salsa 43

Make table: tomatoes 41, lettuce 43

Make table: tomatoes 39, chicken 40

WIC: beef 39, salsa 43

WIC: tamales 42, salsa 42, queso 41, beans 40

Reach in cooler(RIC): ambient air 40

Bar RIC: salsa 39

VOLUNTARY DESTRUCTION REPORT

Insp Date: 10/4/2011 **Business ID:** 104825FR
Business: PLAYA AZUL

710 W 7TH ST
 AUGUSTA, KS 67010

Inspection: 33001385
Store ID:
Phone: 3167756446
Inspector: KDA33
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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 pork Qty 10 Units lbs Value \$

Description cooked pork in large pan at 51

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

