

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: 10/27/2011 **Business ID:** 105326FR
Business: TACO TICO OF AUGUSTA

Inspection: 33001416
Store ID:
Phone: 3167757901
Inspector: KDA33
Reason: 01 Routine
Results: No Follow-up

205 W 7TH
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/27/11	01:30 PM	04:20 PM	2:50	0:35	3:25	0	
Total:			2:50	0:35	3:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 5 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

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 " " p "

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Good Hygienic Practices	Y	N	O	A	C	R
<i>Fail Notes</i> 2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco</i> <i>[Open employee drink sitting on shelf designated for employee drinks. Corrected on site(COS)-put lid on drink]</i>						
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	p	..
<i>Fail Notes</i> 2-301.14(I)* <i>CRITICAL - When to Wash Hands - After engaging in other activities that contaminate the hands</i> <i>[Employee washed hands, handled his cell phone then donned gloves and handled RTE tortilla, without rewashing hands after handling phone. COS-educated]</i>						
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>This item has Notes. See Footnote 1 at end of questionnaire.</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
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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	p	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F</i> <i>[In make table on ice, tomatoes at 45 and pico at 46. COS-added ice to bin]</i>						
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
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

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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* CRITICAL - Common Name, Working Containers [On shelf under food prep table, one spray bottle of pink liquid, manager stated was sanitizer, and one spray bottle of clear liquid, manager stated was degreaser, not labeled with common name.COS-labeled]
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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 | .. | .. | .. | .. | .. |
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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 | .. | .. | .. | .. | .. |

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

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| 40. Washing fruits and vegetables. | | .. | .. | p | .. | .. | .. |
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Proper Use of Utensils		Y	N	O	A	C	R
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| 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
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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 | .. | .. | .. | .. |

<i>Fail Notes</i>	4-501.11() Equipment in good repair/adjustment [Rust on blade of can opener, manager stated that can opener is unused.]
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Utensils, Equipment and Vending	Y	N	O	A	C	R
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Fail Notes | 4-502.11() *Utensils/temperature measuring devices in good repair/calibrated [Spatula hanging with clean utensils is peeling and chipped. COS-discarded]*

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

Fail Notes | 4-302.14 *Sanitizer test kit [No sanitizer test kit available to test the concentration of sanitizer.]*
 | 4-501.16(A) *Warewashing sink-handwashing prohibition [Employee washed hands in three compartment sink.]*

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

Fail Notes | 5-402.11* *CRITICAL - Backflow prevention present to prevent back siphonage [Three compartment sink used as a food prep sink to wash tomatoes and green onions is directly plumbed to sewer system.]*

51. Toilet facilities: properly constructed, supplied and cleaned. .. p

Fail Notes | 5-501.17 *Receptacle in women's toilet room covered [No covered trash receptacle in women's toilet room.]*

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

Fail Notes | 6-501.14() *Ventilation system cleaned in way not to cause contamination or create a public health hazard [Grease buildup on filter of vent hood above fryer.]*

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Quat sanitizer in 3 vat 200ppm

Footnote 2

Notes:

Steam table: rice 165

Footnote 3

Notes:

Steam table: chicken 156, chili 144, taco meat 150, beans 146

Footnote 4

Notes:

Walk in cooler: tomatoes 41

Make table: lettuce 43

Footnote 5

Notes:

Quat sanitizer in wiping cloth bucket at 200ppm

