

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: 12/7/2011
Business: TACO BELL

Business ID: 97725FR

Inspection: 33001465

Store ID:
Phone: 3167750400
Inspector: KDA33
Reason: 01 Routine
Results: No Follow-up

620 W 7TH
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/07/11	02:55 PM	04:20 PM	1:25	0:15	1:40	0	
Total:			1:25	0:15	1:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 1 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
- 5. No discharge from eyes, nose and mouth.

Y N O A C R
 p " " " " "
 p " " " " "

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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>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 | .. | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</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
----------	--	---	---	---	---	---	---

- | | | | | | | | |
|--|---|----|----|----|----|----|----|
| 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
--------------------------------------	--	---	---	---	---	---	---

- | | | | | | | | |
|---|----|----|----|---|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. | .. |
|---|----|----|----|---|----|----|----|

GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
---------------------	--	---	---	---	---	---	---

- | | | | | | | | |
|---|----|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required. | .. | .. | .. | p | .. | .. | .. |
| 29. Water and ice from approved source. | p | .. | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
30. Variance obtained for specialized processing methods.	p
Food Temperature Control	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
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	..	p
<i>Fail Notes</i> 6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors [Small gap at bottom corners of back exit door that could allow for the entry of pests.]</i>						
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
40. Washing fruits and vegetables.	p
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
<i>Fail Notes</i> 4-901.11(A) <i>Equipment/utensils air dried after washing, rinsing & sanitizing [Metal pans stacked tightly with water pooling on the rims of the pans, not being allowed to air dry.]</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
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	..	p	p	..
<i>Fail Notes</i> 4-102.11* <i>CRITICAL - Single-service/use items made of safe & clean materials [Bins for pasta and cinnamon are lined with a blue trash can liner. Corrected on site(COS) removed trash liners, sanitized bins, and stored food directly in bin]</i>						
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
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p
50. Sewage and waste water properly disposed.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Quat sanitizer 200ppm

Footnote 2

Notes:

Taco meat 187

Footnote 3

Notes:

Steam table: rice 182, chicken 162, taco meat 164

Footnote 4

Notes:

Reach in cooler: sour cream 36

Reach in cooler: tomatoes 34

Walk in cooler: pico 34, chicken 32

Make table: lettuce 37, tomatoes 41

Freezers okay

Footnote 5

Notes:

Quat sanitizer 200ppm