



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Preventing Contamination by Hands</b>						
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 <i>Handwash cleanser provided [No hand cleanser provided at handsink at south end of kitchen. Corrected on site(COS)]</i>						
<b>Approved Source</b>						
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	..	..
<b>Protection from Contamination</b>						
13. Food separated and protected.	p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
<i>Fail Notes</i>   4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [Dried food debris in microwave, on can opener blade, and on 2 knives hanging up on magnetic strip holding clean utensils. COS- cleaned]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>						
16. Proper cooking time and temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.14(A)(2)* <i>CRITICAL - Cooling PHF-135 to 41°F within 6 hours [meeting 3- 501.14(A)(1)] [Pan of pork in make table at 47 and two pans of pork in WIC at 47. COS-voluntary destruction]</i>						
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(1)* <i>CRITICAL - RTE PHF, Disposition-discard if &gt;7days at 41°F [RIC, flan dated 10-7, held past 7 days. COS-voluntary destruction]</i>						
3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [WIC, chili rellenos made last Thursday, per manager, not marked with date prepared.COS-dated]</i>						
22. Time as a public health control: procedures and record.	..	..	..	p	..	..
<b>Consumer Advisory</b>						
23. Consumer advisory provided for raw or undercooked foods.	p	..	..	..	..	..
<b>Highly Susceptible Populations</b>						
	Y	N	O	A	C	R

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<b>Highly Susceptible Populations</b>	Y   N   O   A   C   R
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24. Pasteurized foods used; prohibited foods not offered.      ..   ..   ..   p   ..   ..

<b>Chemical</b>	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 pink liquid not labeled with common name. COS-labeled]</i>
	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc. [Spray bottle of sanitizer stored on shelf above dishmachine drainboard where clean dishes are placed to air dry. COS-moved chemical]</i>

<b>Conformance with Approved Procedures</b>	Y   N   O   A   C   R
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27. Compliance with variance, specialized process and HACCP plan.      ..   ..   ..   p   ..   ..

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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   ..   ..

<b>Food Temperature Control</b>	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   ..   ..   ..   ..   ..

<b>Food Identification</b>	Y   N   O   A   C   R
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35. Food properly labeled; original container.      ..   p   ..   ..   ..   ..

<i>Fail Notes</i>	3-302.12	<i>Food storage containers identified with common name of food [Container of flour by WIC not labeled with common name.]</i>
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<b>Prevention of Food Contamination</b>	Y   N   O   A   C   R
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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 [Gap along side at bottom of back exit door, could allow for the entry of pests. ]</i>
	6-501.111(C)*	<i>CRITICAL - Effective pest control measures in place [In hot water heater room, approximately 20 live roaches observed on floor and wall. Pests not observed any where else in facility and they have routine pest control with Ecolab.]</i>

37. Contamination prevented during food preparation, storage and display.      p   ..   ..   ..   ..   ..

38. Personal cleanliness.      p   ..   ..   ..   ..   ..

39. Wiping cloths: properly used and stored.      ..   p   ..   ..   ..   ..

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wet wiping cloths stored in sanitizer [No sanitizer detected in wiping cloth bucket.]</i>
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40. Washing fruits and vegetables.      ..   ..   p   ..   ..   ..

<b>Proper Use of Utensils</b>	Y   N   O   A   C   R
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<b>Proper Use of Utensils</b>	Y	N	O	A	C	R
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41. In-use utensils: properly stored. .. p .. .. ..

*Fail Notes* | 3-304.12(B) *In-use utensil storage(non-PHF)-handles above food  
[Flour bin, bowl, with no handle, used as a scoop and stored down in  
the flour. ]*

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 .. .. ..

<b>Utensils, Equipment and Vending</b>	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 .. .. ..

***This item has Notes. See Footnote 4 at end of questionnaire.***

47. Non-food contact surfaces clean. .. p .. .. ..

*Fail Notes* | 4-601.11(C) *Nonfood contact surfaces of equipment clean  
[Underside of shelf that is directly above steam table has buildup of  
food debris. ]*

<b>Physical Facilities</b>	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 .. .. ..

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

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided ..

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

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>	
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>	

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Grill: chicken >200

## **Footnote 2**

### **Notes:**

Steam tables: rice 185, beans 173, rice 152, taco meat 151, chicken 171, rice 141

## **Footnote 3**

### **Notes:**

RIC: milk 41

RIC: salsa 42

Make table: lettuce 42, tomatoes 39, chicken 39, chili rellenos 37

Make table: chicken 39, 38, tomatoes 40

WIC: beef 37, milk 38, tomatoes 42, beef 37

WIC: beef 37, queso 40

## **Footnote 4**

### **Notes:**

Dishmachine chlorine sanitizer at 50ppm

## **Footnote 5**

### **Notes:**

Joint inspection conducted with KDA68



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 10/16/2012      **Business ID:** 104825FR  
**Business:** PLAYA AZUL

710 W 7TH ST  
 AUGUSTA, KS 67010

**Inspection:** 33001990  
**Store ID:**  
**Phone:** 3167756446  
**Inspector:** KDA33  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/16/12	10:50 AM	01:45 PM	2:55	0:05	3:00	0	
Total:			2:55	0:05	3:00	0	

**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 Flan Qty 4 Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description flan date 10-7

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product cooked pork Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description cooked pork at 47

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A