

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: 5/20/2013 **Business ID:** 105326FE
Business: TACO TICO OF AUGUSTA

Inspection: 33002238
Store ID:
Phone: 3167757901
Inspector: KDA33
Reason: 03 Complaint
Results: No Follow-up

205 W 7TH
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/20/13	01:10 PM	03:40 PM	2:30	0:05	2:35	0	
Total:			2:30	0:05	2:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. _____
 Priority(P) Violations 3 Priority foundation(Pf) Violations 0
 Certified Manager on Staff .. Certified Manager Present .. 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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, 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/ 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R						
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						
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						
20. Proper cold holding temperatures.	p						
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	p	..						
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 10%; vertical-align: top;">7-201.11(B)</td> <td style="vertical-align: top;"><i>P - Separation, Storage-chemicals above food, etc. [Dry storage shelf, case of bleach stored on wire shelf above case of vinegar. No evidence of leakage observed, all other chemicals stored properly and labeled. Corrected on site(COS)-moved bleach to bottom shelf]</i></td> </tr> <tr> <td></td> <td style="vertical-align: top;">7-208.11(B)</td> <td style="vertical-align: top;"><i>P - Storage-First Aid Supplies-prevent contamination of food, etc. [Bottle of peroxide stored on wire shelf above food prep table. All other first aid supplies stored in kit in designated area. COS-moved peroxide]</i></td> </tr> </table>	<i>Fail Notes</i>	7-201.11(B)	<i>P - Separation, Storage-chemicals above food, etc. [Dry storage shelf, case of bleach stored on wire shelf above case of vinegar. No evidence of leakage observed, all other chemicals stored properly and labeled. Corrected on site(COS)-moved bleach to bottom shelf]</i>		7-208.11(B)	<i>P - Storage-First Aid Supplies-prevent contamination of food, etc. [Bottle of peroxide stored on wire shelf above food prep table. All other first aid supplies stored in kit in designated area. COS-moved peroxide]</i>						
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Conformance with Approved Procedures	Y	N	O	A	C	R						
27. Compliance with variance, specialized process and HACCP plan.	p						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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
<i>Fail Notes</i> 3-302.12 <i>Food storage containers identified with common name of food [Cinnamon/sugar bin is not labeled with common name.]</i>						

Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	..	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 6-202.15(A)(1) <i>Outer openings protected-No holes in floors/walls/ceilings [Hole in wall under fountain machine, 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>Fail Notes</i> 3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [Concentration of quat sanitizer in wiping cloth bucket was 100ppm. COS-refilled]</i>						
40. Washing fruits and vegetables.	p

Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	p
<i>Fail Notes</i> 3-304.12(B) <i>In-use utensil storage(non-PHF)-handles above food [Cinnamon/sugar bin, cup with no handle is used as a scoop.]</i>						
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-P and Pf items	..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 4-102.11 <i>P - Single-service/use items made of safe & clean materials [Crustos stored in single use trash bags, not food grade bags. COS-stored in lined food grade containers and manager is going to replace all bags today]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core 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 [WIC, heavy buildup of dust on fan covers and on wire shelves below fans. Some buildup of food debris on wire shelves in WIC and on shelf under food prep table.]</i>
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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>	6-501.11	<i>Physical facilities maintained in good repair [Ceiling tiles in kitchen stained from leak, per employee.]</i>
	6-501.12(A)	<i>Physical facilities clean [Some buildup of dust and trash under sheves throughout kitchen.]</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 | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS

The following educational materials were provided ..

This item has Notes. See Footnote 3 at end of questionnaire.

<i>Material Distributed</i>	Education Title #22	<i>Focus On Food Safety Manual (on the Website) [FOFS Booklet]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

No pests observed during inspection, facility has routine pest control.

Footnote 2

Notes:

Several non-food grade containers observed, all were lined with paper towels at the bottom of the container but sides should also be lined.

Footnote 3

Notes:

Joint inspection conducted with KDA44

FIELD WARNING LETTER

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FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.