

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: 7/22/2013 **Business ID:** 85202FE
Business: LA FAVORITA

 1603 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 44000056
Store ID:
Phone: 6204421466
Inspector: KDA44
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/22/13	11:00 AM	12:50 PM	1:50	0:25	2:15	0	
Total:			1:50	0:25	2:15	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 1603 N SUMMIT City ARKANSAS CITY
 Zip 67005
 Owner _____ License Type FE
 Risk Category RAC# 01 Low Risk RAC/Size Confirmed Size Range Under 5,000 sq feet
 Updated Risk Category RAC# 01 Low Risk Updated Size Range _____
 Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 0 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Address Verified Actual Sq. Ft. 1400
 Certified Manager Present

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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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

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Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p
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
<i>This item has Notes. See Footnote 1 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

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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
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.	..	p
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<i>Fail Notes</i>	3-602.11(A)	<p><i>FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 - Food labeling, and 9 CFR 317 Labeling, marking devices, and containers.</i></p> <p><i>[There are several bags of repackaged dried food items for sale without a label. Hava beans, oregano, dried corn, and several bags of fried wheat dough (looks like red pasta). Items need to be labeled with name of food, ingredients, how much and name of manufacturer or distributor.]</i></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.	p
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37. Contamination prevented during food preparation, storage and display.	p
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38. Personal cleanliness.
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39. Wiping cloths: properly used and stored.	p
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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
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42. Utensils, equipment and linens: properly stored, dried and handled.	p
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43. Single-use and single-service articles: properly used.	p
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44. Gloves used properly.	p
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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-P and Pf items	p
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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This item has Notes. See Footnote 2 at end of questionnaire.

47. Non-food contact surfaces clean.	p
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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
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

<i>Fail Notes</i>	<p>K.A.R. 28-21-203(c)(1) <i>All words, statements, and other information required by or under authority of the act to appear on the label or labeling shall appear thereon in the English language.</i></p> <p><i>[On the shelf were several items offered for sale with out labels in English. 1- Gelmicin 40g, 1- XL-3 xtra 12 capsules, 1- penicilina 27g,(itch ointment per PIC) 3- Broncolin 40g, 2- tabcin noctele 14 tablets, 1-box Sedalmerck 200 tablets, 1- desenfriol 30 ml. Items were removed from shelf. COS.]</i></p>
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #22 Focus On Food Safety Manual (on the Website) [booklet]</i>
	<i>Education Title #29 Labeling</i>
	<i>Education Title #30 Food Establishments Licensing</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Walk in cooler - milk 43.6, cheese 42.1, cheese 43.8. Freezer food frozen.

Footnote 2

Notes:

PIC is trying to set up a restuarant. At this visit there is a handwashing sink, a three compartment sink and a potential mop sink in place. There is a small hot water heater but no hot water available. All sinks drain into the same outlet under the three compartment sink, directly plumbed.