

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: 10/7/2013 **Business ID:** 116269FE
Business: TACO TICO

Inspection: 44000175
Store ID:
Phone: 9134426840
Inspector: KDA44
Reason: 01 Routine
Results: No Follow-up

2506 N SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/07/13	12:50 PM	01:50 PM	1:00	0:25	1:25	0	
Total:			1:00	0:25	1:25	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Size Range _____
 Insp. Notification Print _____ Lic. Insp. No _____
 Priority(P) Violations 1 Priority foundation(Pf) Violations 0 _____
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1456 _____
 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

Demonstration of Knowledge

Y N O A C R
 p

1. Certification by accredited program, compliance with Code, or correct responses.

Employee Health

Y N O A C R
 p
 p

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="border-left: 1px solid black; padding-left: 5px; vertical-align: top;"> 4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [The ice guard inside the ice machine had mold on it.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [The ice guard inside the ice machine had mold on it.]</i>						
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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		
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
20. Proper cold holding temperatures.	p		
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
21. Proper date marking and disposition.	..	p	p	..		

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes	3-501.18(A)(1) <i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [Four containers of single servings of rice were marked 9/30/213. Today is 10/7/13, rice was one day past the 7 day window. Corrected on site , rice was disposed of.]</i>
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22. Time as a public health control: procedures and record.	.. . p . . .
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Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods. p . .
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Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered.	.. . p . . .
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Chemical	Y N O A C R
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25. Food additives: approved and properly used.	p
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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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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.	p
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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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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|---|---|----|----|----|----|----|
| 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-P and Pf items | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |

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 | .. | .. | .. | .. | | | |
| <table style="border-collapse: collapse; margin-left: 20px;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding: 0 5px;">5-501.17</td> <td style="padding-left: 5px;"><i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
[The trashcan in the womens' restroom did not have a lid on it.]</i></td> </tr> </table> | <i>Fail Notes</i> | 5-501.17 | <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
[The trashcan in the womens' restroom did not have a lid on it.]</i> | | | | | | |
| <i>Fail Notes</i> | 5-501.17 | <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
[The trashcan in the womens' restroom did not have a lid on it.]</i> | | | | | | | |
| 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
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| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website) [booklet]</i>
	<i>Education Title #45</i>	<i>Food Temperatures</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

nacho cheese 142.8, refried beans 165.5, beef filling 163.7

Footnote 2

Notes:

make table - diced tomatoes 40.5, cut lettuce 40.6

freezer - foods frozen

walkin - chicken 29.0, chili cheese sauce 30.8, bag lettuce 32.7, rice 35.5

FIELD WARNING LETTER

Insp Date: 10/7/2013 **Business ID:** 116269FE
Business: TACO TICO

2506 N SUMMIT
ARKANSAS CITY, KS 67005

Inspection: 44000175
Store ID:
Phone: 9134426840
Inspector: KDA44
Reason: 01 Routine

Reference:

Time In / Time Out

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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.