

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: 6/5/2015 **Business ID:** 113923FE
Business: CANCUN MEXICAN GRILL

Inspection: 45004958
Store ID:
Phone: 6208423180
Inspector: KDA45
Reason: 12 Expired License
Results: Follow-up

725 W MAIN ST
 ANTHONY, KS 67003

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/05/15	11:30 AM	01:30 PM	2:00	1:15	3:15	0	
06/05/15	01:30 PM		0:00	1:15	1:15	0	Estimated Time to Travel to Domicile
Total:			2:00	2:30	4:30	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Size Range 3. 10,001 - 50,000 sq feet
 Insp. Notification Email Sent Notification To _____ Lic. Insp. Yes
 Priority(P) Violations 3 Priority foundation(Pf) Violations 3 Left App. No Lic. Approved Yes
 Certified Manager on Staff Address Verified Actual Sq. Ft. 12000
 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) 564-6767.

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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Employee Health							
3. Proper use of reporting, restriction and exclusion.		p
Good Hygienic Practices							
4. Proper eating, tasting, drinking, or tobacco use		p
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands							
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	p	..
<i>Fail Notes</i>	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [There are no hand drying provisions at the kitchen handwashing sink. Corrected on Site - Supplied.]</i>					
Approved Source							
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							
13. Food separated and protected.		p
14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [The table mounted can opener, has food and grime build up on the cutting blade. According to manager, it hasn't been cleaned in awhile. Corrected on Site - Moved to 3 Vat Sink.]</i>					
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature							
16. Proper cooking time and temperatures.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
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 2 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		p
<i>This item has Notes. See Footnote 3 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) *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. [In the Walk In Cooler, there was a bucket of (prepared on site) green salsa dated 5/20/15. Note: The salsa is made with fresh ingredients. According to the Employee, the salsa was made on 5/20/15. Note - This is 17 days. Corrected on Site - Voluntary Discarded.]*

3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In the Walk In Cooler, there were 2 containers of (prepared on site) Ready to Eat Shredded Chicken, 1 container of (prepared on site) Ground Beef, and 1 container of (prepared on site) Shredded Beef with no dates. According to the employees, these items were made on 6/3/15. Corrected on Site - Labeled.]*

22. Time as a public health control: procedures and record. p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

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

Chemical	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

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

GOOD RETAIL PRACTICES

Safe Food and Water	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

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control. p

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

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. p

34. Thermometers provided and accurate. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Food Temperature Control							
<i>Fail Notes</i> 4-302.12(A) <i>Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [There is no thermometer available in the facility to take temperatures of the hot or cold foods.]</i>							
Food Identification							
35. Food properly labeled; original container.		p
Prevention of Food Contamination							
36. Insects, rodents and animals not present.		..	p
<i>Fail Notes</i> 6-202.15(A)(3) <i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [East exit door, near service sink, has gaps along the bottom, top, and north side which are large enough to allow entrance of pests.]</i> 6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [In the Southeast Storage Room on the Northwest Wall, there are 5 fresh rodent droppings on the floor.</i> <i>On the North Wall in the Service Sink Room, there are 10 fresh rodent droppings behind the Stand Alone Freezer.</i> <i>There are no bait stations in the facility at all. The employee is unaware of the Pest Control Company.]</i>							
37. Contamination prevented during food preparation, storage and display.		..	p
<i>Fail Notes</i> 3-305.11(A)(1) <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [In the Southeast Storage Room, there are 2 onions sitting directly on the floor.]</i>							
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
40. Washing fruits and vegetables.		p
Proper Use of Utensils							
41. In-use utensils: properly stored.		p
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							
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
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>							
47. Non-food contact surfaces clean.		..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is grime build up in the door seal of the Kitchen Prep Table. There is food debris build up in the Kitchen Prep Table. There is grease build up on the topside of the Kitchen Oven.]</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 shall be maintained in good repair. [There is a hole (2 foot by 2 foot) in the ceiling directly above the 3 Vat Sink.]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The wall mounted fan, in the kitchen, has grease and soil build up. The soap dispenser, at the kitchen handwashing sink, has grime and grease build up. There is grime and food build up along the floor/wall junctions throughout the kitchen area. The ceiling vents in the kitchen area have dust build up.]</i>

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|---|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. |
|----------------------|----|---|----|----|----|----|

This item has Notes. See Footnote 6 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

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

Footnote 1

Notes:

Off Grill - Chicken - 187.5F.

Footnote 2

Notes:

Steam Table - Refried Beans - 143.7F.

Footnote 3

Notes:

North Make Table - Sliced Tomatoes - 39.3F.

South Make Table - Shredded Chicken - 41.4F.

Walk In Cooler - Carnitas - 39.1F.

Footnote 4

Notes:

Freezers - OK

Footnote 5

Notes:

Warewashing Machine - 100 parts per million Chlorine Sanitizer.

Footnote 6

Notes:

Owned by: N & M Lopez LLC

No Certified Manager on Staff.

The facility has paid the fees of \$450 for the Food Establishment, but it wasn't postmarked by March 31st. The Manhattan Office received it on May 13th. The facility needs to send in \$325 for the Application Fee.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/5/2015 **Business ID:** 113923FE
Business: CANCUN MEXICAN GRILL

725 W MAIN ST
 ANTHONY, KS 67003

Inspection: 45004958
Store ID:
Phone: 6208423180
Inspector: KDA45
Reason: 12 Expired License

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
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Total:			2:00	2:30	4:30	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 Green Salsa Qty 0.25 Units gal Value \$ 4.00

Description Out of Date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/5/2015 **Business ID:** 113923FE
Business: CANCUN MEXICAN GRILL

Inspection: 45004958
Store ID:
Phone: 6208423180
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725 W MAIN ST
 ANTHONY, KS 67003

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 06/15/15

Inspection Report Number 45004958 Inspection Report Date 06/05/15

Establishment Name CANCUN MEXICAN GRILL

Physical Address 725 W MAIN ST City ANTHONY
 Zip 67003

Additional Notes and Instructions

A Follow Up Inspection will be performed on or after 6/15/15.