

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: 11/20/2014 **Business ID:** 100246FE
Business: TACO JOHNS

Inspection: 48001504
Store ID:
Phone: 9133670276
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

216 S 10TH
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/20/14	01:40 PM	05:05 PM	3:25	0:03	3:28	0	
Total:			3:25	0:03	3:28	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 2 _____ Priority foundation(Pf) Violations 4 _____
 Certified Manager on Staff _____ Address Verified _____ Actual Sq. Ft. _____
 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
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
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| 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
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| 6. Hands clean and properly washed. | . . p . . p . . |
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<i>Fail Notes</i>	2-301.14(l)	<i>P - Wash Hands (As needed) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after engaging in other activities that contaminate the hands [Kitchen employee, bagged up trash and took it out to the dumpster. That employee then came back into the kitchen, immediately put on single use gloves then handled clean single use black plastic food containers. COS, employee washed hands, education given.]</i>
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| 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
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| 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
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| 13. Food separated and protected. | p |
| 14. Food-contact surfaces: cleaned and sanitized. | . . p . . p . . |

This item has Notes. See Footnote 1 at end of questionnaire.

<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. [Two metal taco shell fryer baskets, stored as clean, had left over grease and burnt on food on them. Also, one metal dicer, stored as clean, had left over pieces of tomato on the blade. COS, items washed.]</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. [There is a small amount of brown debris on the white divider inside the ice machine. There is brown debris inside and out of the self service soda fountain nozzles.]</i>

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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p |
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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| 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 2 at end of questionnaire.</i> | | | | | | |
| 20. Proper cold holding temperatures. | .. | p | .. | .. | p | .. |

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

<i>Fail Notes</i>	3-501.16(A)(2)	<i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [On the make table, one bottle of made on site hot salsa at 62 F. Person in charge (PIC) stated the salsa had been out since 11:00 am. On the metal prep table, one container of commercially prepared "mexi rolls" in a ice water bath at 53 F. PIC stated they set out the mexi rolls during the lunch rush, starting at 11:00 am. Temperatures were taken before four hour limit. COS, items were returned to walk in cooler.]</i>
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| 21. Proper date marking and disposition. | p | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | p | .. | .. | p | .. |

<i>Fail Notes</i>	3-501.19(B)(2)	<i>Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control. [Location uses time as a public health control for shredded cheese, pico de gallo, fajita veggies, shredded lettuce and diced tomatoes on the make table. There was no documentation indicating the time the food was taken from cold holding or when the food was to be discarded. PIC stated the foods were taken from the walk in cooler at 10:00 am and were to be discarded at 2:00 pm. COS, items were discarded and education was given.]</i>
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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 | .. | .. |
| 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 | .. | .. |
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GOOD RETAIL PRACTICES	Y	N	O	A	C	R
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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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y N O A C R
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| 31. Proper cooling methods used; adequate equipment for temperature control. | p " " " " " |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | |
| 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
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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 " " " " " |
| 37. Contamination prevented during food preparation, storage and display. | p " " " " " |
| 38. Personal cleanliness. | p " " " " " |
| 39. Wiping cloths: properly used and stored. | " p " " " " |

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

<i>Fail Notes</i>	3-304.14(B)(1) <i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [One wet wiping cloth stored on the counter top; not in chemical sanitizer.]</i>
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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 " " " " " |
| 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 " " p " |
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<i>Fail Notes</i>	4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Four small round Cambro lids, 1 in use as wing sauce lid, 3 stored as clean, with cracks and melted spots around the edges. Also three large rectangle Cambo containers, 1 in use storing tortilla chips, 2 not in use with large cracks in the sides and bottoms of the containers. Also, one round plastic container, storing large tortillas had a large crack down the side and bottom of the container. COS, lids were discarded, round tortillas container was discarded and the large Cambro containers were taken to an employee vehicle to take home.]</i>
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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 " " p " |
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This item has Notes. See Footnote 6 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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Fail Notes | 4-501.19 *Pf - The temperature of the wash solution in manual WAREWASHING EQUIPMENT shall be maintained at not less than 43°C (110°F) or the temperature specified on the cleaning agent manufacturer's label instructions.*
[Employee actively washing dishes at the three compartment sink with wash water at 92 F. COS, water was made to 110 F and education was given.]

47. Non-food contact surfaces clean. p

Fail Notes | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.*
[The grates of the hood above the fryer had accumulation of dust and debris.

The yellow mop bucket had heavy accumulation of grey grime inside the mop-head ringer section.]

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

Fail Notes | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.*
[The faucett at the three compartment sink is steadily leaking.]

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

Fail Notes | 6-201.16(A) *Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE.*
[In the pick-up window area, there is a 5 inch wide pieces of wall covering (that goes from the ceiling to the floor) that is pulling away from the wall.

In the dry storage area, there is one ceiling tile that had buckled and is ready to fall.]

 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair.*
[In the pick-up window area, there are several coving tiles missing around the floor.]

 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.*
[In the pick-up window area, to the left of the soda fountain, there is black grime on the floor and in and around the floor drain.]

54. Adequate ventilation and lighting; designated areas used. . . p

Fail Notes | 6-305.11(B) *Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.*
[Two employee coats and two employee purses were being stored on top of boxes of soda syrup.]

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

EDUCATIONAL MATERIALS						
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The following educational materials were provided p

Material Distributed | Education Title #09 Did You Wash 'Em Flier

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Ware washing was taking place at three vat sink; quat sanitizer solution tested at 150 ppm; within manufacturer limits.

Footnote 2

Notes:

steam table, grilled chicken 154 F
fried food heat lamp station, crispy chicken pieces 135 F

Footnote 3

Notes:

ice water bath, sour cream 42 F
walk in cooler, roasted tomatoes 35 F
salsa bar, pico de gallo 30 F

Footnote 4

Notes:

Freezer items were frozen solid.

Footnote 5

Notes:

Wet wiping cloth in quat sanitizer solution of 150 ppm; within manufacturer limits.

Footnote 6

Notes:

Location uses quat sanitizer in sani buckets and three vat sink; quat test strips provided.

FIELD WARNING LETTER

Insp Date: 11/20/2014 **Business ID:** 100246FE

Business: TACO JOHNS

216 S 10TH
ATCHISON, KS 66002

Inspection: 48001504

Store ID:

Phone: 9133670276

Inspector: KDA48

Reason: 01 Routine

Reference:

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Total:			3:25	0:03	3:28	0	

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.