

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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20. Proper cold holding temperatures. p " " " " "

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

21. Proper date marking and disposition. " p " " p "

<i>Fail Notes</i>	3-501.18(A)(2)	<p><i>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. [Opened commercial container of milk/wic was said by the PIC to be opened last Sunday. cos: dated.]</i></p>
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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 " " p p

<i>Fail Notes</i>	7-102.11	<p><i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Two spray pump bottles of liquid in the kitchen were identified by the PIC as cleaner but were not labeled. cos: labeled.]</i></p>
	7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Eucerin hand cream is stored over clean food utensils in the kitchen. cos: moved the Eucerin. Blue Concentrate cleaner is stored over a box of Margarita mix on the hall floor and alongside an open container of salt. cos: moved the chemicals.]</i></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						
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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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31. Proper cooling methods used; adequate equipment for temperature control. p " " " " "

32. Plant food properly cooked for hot holding. " " p " " "

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	Y	N	O	A	C	R			
Food Temperature Control									
33. Approved thawing methods used.	p			
34. Thermometers provided and accurate.	p			
Food Identification									
35. Food properly labeled; original container.	p			
Prevention of Food Contamination									
36. Insects, rodents and animals not present.	..	p	p			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">6-202.15(D)</td> <td style="vertical-align: top;"> <i>Outer openings (Screens/Air Curtains) Except when flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes, or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; properly designed and installed air curtains to control flying insects; or, other effective means. [There is a gap under both the screen door and inside door to the parking lot from the kitchen.]</i> </td> </tr> </table>	<i>Fail Notes</i>	6-202.15(D)	<i>Outer openings (Screens/Air Curtains) Except when flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes, or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; properly designed and installed air curtains to control flying insects; or, other effective means. [There is a gap under both the screen door and inside door to the parking lot from the kitchen.]</i>						
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37. Contamination prevented during food preparation, storage and display.	p			
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			
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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	p			
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47. Non-food contact surfaces clean.	p			
Physical Facilities									
48. Hot and cold water available; adequate pressure.	p			

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Physical Facilities	Y	N	O	A	C	R
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

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 #25</i>	<i>Handwashing</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Get the "FOCUS ON FOOD SAFETY" book by going to the Kansas Department of Agriculture website, Food Safety, Publications, and then Focus on Food Safety.

* Critical (bold the documentation in violation description)

BHC Bare Hand Contact

CAP Corrective Action Plan

COS Corrected On-Site

Cl Chlorine

F Fahrenheit (all temps are in F)

HACCP Hazard Analysis Critical Control Point

HH Hot Holding

HVAC Heating Ventilation and Air Conditioning

KSA Kansas Statutes Annotated

MT Make Table (Refrigerated preparation table)

NC Non-Critical Violation

NONC Notice of Non-Compliance

PHF Potentially Hazardous Food

PIC Person In Charge

PPM Parts Per Million

QT Quaternary Ammonia Compounds

RCP Risk Control Plan

RIC Reach-in Cooler

RIF Reach-in Freezer

RTE Ready-To-Eat

ST Steam table

ST Steam Table

TPHC Time as a Public Health Control

VC Voluntary Closure

VD Voluntary Destruction

WIC Walk-In Cooler

WIF Walk in freezer

MOS Made on site

FB Fluorescent bulbs

Footnote 2

Notes:

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Footnote 3

Notes:

cut lettuce 42, pico 41, diced tomatoes 41, ground beef 40/mt

raw chicken 37, queso cheese 40, raw beef 40, shredded lettuce 41/wic

milk 40, salsa 40/drink ric

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 11/12/2013 **Business ID:** 115848FE
Business: EL PATRON

Inspection: 66003212
Store ID:
Phone: 7855942711
Inspector: KDA66
Reason: 02 Follow-up

711 8TH ST, PO BOX 788
 BALDWIN CITY, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
11/12/13	01:45 PM	03:00 PM	1:15	0:30	1:45	0	
Total:			1:15	0:30	1:45	0	

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 _____

Inspection Report Number 66003212 Inspection Report Date _____

Establishment Name EL PATRON

Physical Address 711 8TH ST City BALDWIN CITY

711 8th St. Zip 66006

Additional Notes
and Instructions

the Kansas Dept of Agriculture will schedule the next follow up inspection.