

**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:** 2/7/2014  
**Business:** EL PATRON

**Business ID:** 115848FE

**Inspection:** 66003328

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

**Store ID:**  
**Phone:** 7855942711  
**Inspector:** KDA66  
**Reason:** 02 Follow-up  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/07/14	01:15 PM	02:30 PM	1:15	0:15	1:30	0	
<b>Total:</b>			1:15	0:15	1:30	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Size Range \_\_\_\_\_  
 Insp. Notification Print \_\_\_\_\_ Lic. Insp. No \_\_\_\_\_  
 Priority(P) Violations 0 Priority foundation(Pf) Violations 0 \_\_\_\_\_  
 Certified Manager on Staff .. Address Verified p 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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. . . . .

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

Employee Health Y N O A C R

2. Management awareness; policy present. p . . . . .

3. Proper use of reporting, restriction and exclusion. p . . . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p					
<i>Fail Notes</i>   2-401.11 EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [There is an open cup on a shelf in the food prep area.]						
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					
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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					
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p					
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
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					
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Conformance with Approved Procedures	Y	N	O	A	C	R
--------------------------------------	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan.

.. .. . . . . .

GOOD RETAIL PRACTICES
-----------------------

Safe Food and Water	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

- 28. Pasteurized eggs used where required.
- 29. Water and ice from approved source.
- 30. Variance obtained for specialized processing methods.

.. .. . . . . .  
.. .. . . . . .  
.. .. . . . . .

Food Temperature Control	Y	N	O	A	C	R
--------------------------	---	---	---	---	---	---

- 31. Proper cooling methods used; adequate equipment for temperature control.
- 32. Plant food properly cooked for hot holding.
- 33. Approved thawing methods used.
- 34. Thermometers provided and accurate.

.. .. p .. .. . .  
.. .. . . . . .  
.. .. . . . . .  
p .. .. . . . . .

Food Identification	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

- 35. Food properly labeled; original container.

.. .. . . . . .

Prevention of Food Contamination	Y	N	O	A	C	R
----------------------------------	---	---	---	---	---	---

- 36. Insects, rodents and animals not present.

.. p .. .. . . .

*Fail Notes* | 6-202.15(A)(3) *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. [There is a 1/4 inch gap under the door from the kitchen to the outside.]*

- 37. Contamination prevented during food preparation, storage and display.

.. p .. .. . . .

*Fail Notes* | 3-305.14 *During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination. [Tortilla chips are exposed to the environment in open packaging.]*

- 38. Personal cleanliness.

.. .. . . . . .

- 39. Wiping cloths: properly used and stored.

.. .. . . . . .

- 40. Washing fruits and vegetables.

.. .. . . . . .

Proper Use of Utensils	Y	N	O	A	C	R
------------------------	---	---	---	---	---	---

- 41. In-use utensils: properly stored.
- 42. Utensils, equipment and linens: properly stored, dried and handled.
- 43. Single-use and single-service articles: properly used.
- 44. Gloves used properly.

.. .. . . . . .  
.. .. . . . . .  
.. .. . . . . .  
.. .. . . . . .

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

- 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items
- 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items
- 46. Warewashing facilities: installed, maintained, and used; test strips.
- 47. Non-food contact surfaces clean.

.. .. . . . . .  
.. .. . . . . .  
p .. .. . . . . .  
.. .. . . . . .

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	..	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
50. Sewage and waste water properly disposed.	..	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.	..	..	..	..	..	..
52. Garbage and refuse properly disposed; facilities maintained.	..	..	..	..	..	..
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

*Material Distributed | Education Title #25 Handwashing*

# 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:**

rinse is 100 ppm chlorine

## **Footnote 3**

### **Notes:**

pulled chicken 176, refried beans 169, queso 167, taco meat 170/st

## **Footnote 4**

### **Notes:**

pico 37, salsa 37, sliced tomatoes 39/mt  
relanno 38, chorizo 38, chicken 38, pico 39/wic

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 5**

### **Notes:**

Label bottles with permanent labeling.