



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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*Fail Notes* | 2-401.11\* **CRITICAL - Eating, Drinking, or Using Tobacco**  
 [Open drink on table in kithchen with tortillas. Corrected on site by moving drink.]

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 .. .. .

7. No bare hand contact with RTE foods or approved alternate method properly followed. p .. .. .

8. Adequate handwashing facilities supplied and accessible. .. p .. .. .

*Fail Notes* | 6-301.11 **Handwash cleanser provided**  
 [no hand soap at back hand sink. Corrected on site by supplying soap.]

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 .. .. p ..

*Fail Notes* | 3-302.11(A)(2)(a)\* **CRITICAL - Species Separation-separate equipment**  
 [Reach in cooler: Chicken on shelf above steaks. Corrected on site by moving. ]

14. Food-contact surfaces: cleaned and sanitized. .. p .. .. p ..

*Fail Notes* | 4-601.11A\* **CRITICAL - Food Contact Clean to Sight and Touch**  
 [Two knives on magnetic knife holder and can opener have food particals on them. Corrected on site by cleaning. ]

15. Proper disposition of returned, previously served, reconditioned and unsafe food. .. .. p .. .. .

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures. p .. .. .

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

17. Proper reheating procedures for hot holding. .. p .. .. .

*Fail Notes* | 3-403.11(D)\* **CRITICAL - Rapid Reheating PHF for Hot Holding-within 2 hours**  
 [Cheese sauce on top of oven since 10:00 am is at 102. Corrected on site by discarding. ]

18. Proper cooling time and temperatures. .. .. p .. .. .

19. Proper hot holding temperatures. p .. .. .

**This item has Notes. See Footnote 2 at end of questionnaire.**

20. Proper cold holding temperatures. .. p .. .. .

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

*Fail Notes* | 3-501.16(A)(2)(a)\* **CRITICAL - PHF Cold Holding-<41°F**  
 [On counter: Salsa 60. Corrected on site by putting in walk in cooler. ]

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

*Fail Notes* | 3-501.18(A)(1)\* **CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F**  
 [Bottom of make table: Spinach & cheese sauce dated to discard 1/9. Corrected on site by discarding. ]

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Make table: Pork and chili rellanos not dated. Corrected on site by labeling.]</i>
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22. Time as a public health control: procedures and record.      .. .. . . . . .

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

<i>Fail Notes</i>	3-603.11* <i>CRITICAL -Consumer Advisory for Raw or Undercooked Food [Serving steaks to order without a consumer advisory. Corrected on site by posting sign.]</i>
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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 .. .. . .

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 ..

<i>Fail Notes</i>	7-102.11* <i>CRITICAL - Common Name, Working Containers [Pump spray bottles not labeled. Corrected on site by labeling Grill cleaner. ]</i>  7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Back room: peroxide and oil on shelf above plastic wrap. Corrected on site by moving.]</i>
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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 .. ..

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 .. .. . .

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 .. .. . .

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons.      p .. .. . .

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 .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical 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						
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..						
49. Plumbing installed; proper backflow devices.	..	p	..	..	p	..						
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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 ..

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

<i>Material Distributed</i>	<table style="border-collapse: collapse; width: 100%;"> <tr> <td style="padding: 5px;"><i>Education Title #08</i></td> <td style="padding: 5px;"><i>Date Marking</i></td> </tr> <tr> <td style="padding: 5px;"><i>Education Title #27</i></td> <td style="padding: 5px;"><i>Hot and Cold Holding</i></td> </tr> <tr> <td style="padding: 5px;"><i>Education Title #36</i></td> <td style="padding: 5px;"><i>Manual Cleaning Sanitizing</i></td> </tr> <tr> <td style="padding: 5px;"><i>Education Title #43</i></td> <td style="padding: 5px;"><i>Storing Food in WIC</i></td> </tr> </table>	<i>Education Title #08</i>	<i>Date Marking</i>	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Grill: chicken 195, beef 179.

## **Footnote 2**

### **Notes:**

Steam table: rice 162, white sauce 147, refried beans 135, chicken 153, tomalli 133.

## **Footnote 3**

### **Notes:**

Make table: cut lettuce 43, Pork 30, spinach & cheese 39, Chili rhenos. On ice: diced tomatoes 38. Reach in cooler: raw chicken 33, raw steak 37. Beer walk in cooler: air 33. Walk in cooler: refried beans 42/38, rice 40, taco meat 38. Bar beer cooler: air 39/40. Front reach in coolers: air 35/43.

## **Footnote 4**

### **Notes:**

KDA 60 was with me during this inspections.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 1/12/2012      **Business ID:** 104322FR  
**Business:** LA FIESTA

2210 N BUCKEYE  
 ABILENE, KS 67410

**Inspection:** 68001291  
**Store ID:**  
**Phone:** 7852631470  
**Inspector:** KDA68  
**Reason:** 21 Standardization

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/12/12	01:30 PM	04:40 PM	3:10	0:05	3:15	0	
<b>Total:</b>			3:10	0:05	3:15	0	

**ACTIONS**

Number of products Voluntarily Destroyed   3  

**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 Cheese sauce Qty 1 Units pan Value \$ 18

Description Reheating for more than 4 hours and at 102

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product spinach and cheese sauce Qty 1 Units lbs Value \$ 4

Description past discard date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT
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3. Product Salsa Qty 15 Units pans Value \$ 10

Description 60 out more than 4 hours.

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:** 1/12/2012  
**Business:** LA FIESTA

**Business ID:** 104322FR

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 ABILENE, KS 67410

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01/12/12	01:30 PM	04:40 PM	3:10	0:05	3:15	0	
<b>Total:</b>			3:10	0:05	3:15	0	

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 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. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

\* The Food Safety Law, effective October 1, 2004, includes K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-601 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate mobile retail ice cream vendors; food service establishments located in retail food stores; food vending machines; food vending machine companies and dealers; retail food stores; food processing plants; food service establishments.

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

Follow up Scheduled 01/26/12

Inspection Report Number 68001291 Inspection Report Date 01/12/12

Establishment Name LA FIESTA

Physical Address 2210 N BUCKEYE City ABILENE  
 Zip 67410

Additional Notes and Instructions