

**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:** 11/27/2012      **Business ID:** 104322FR  
**Business:** LA FIESTA

**Inspection:** 69002479  
**Store ID:**  
**Phone:** 7852631470  
**Inspector:** KDA69  
**Reason:** 01 Routine  
**Results:** No Follow-up

2210 N BUCKEYE  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/27/12	01:45 PM	03:45 PM	2:00	0:45	2:45	0	
<b>Total:</b>			2:00	0:45	2:45	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Sq. Footage Under 5,000 sq feet  
 Insp. Notification Print Critical Violations 4 Lic. Insp. \_\_\_\_\_  
 Address Verified p

**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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) IF YOU HAVE ANY QUESTIONS.

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
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	p	..	..	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..

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Good Hygienic Practices		Y	N	O	A	C	R
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	..	..	p	..
Fail Notes	2-301.14(E)* <i>CRITICAL - When to Wash Hands - After handling soiled equipment or utensils [Employee handled dirty dishes then clean dishes at the mechanical dishwasher without washing hands. corrected on site, employee was educated, hands washed and dishes sanitized.]</i>						
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	..	..	p	..
Fail Notes	4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [Four steam pans with food debris on food contact surface. Pans were located on clean pan rack. corrected on site, pans were moved to warewash area.]</i>						
	4-702.11* <i>CRITICAL - Sanitizing Before Use After Cleaning [No detectable sanitizer in last cycle of mechanical dishwasher while washing dishes, corrected on site, sanitizer bucket was changed, now 100ppm chlorine.]</i>						
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 1 at end of questionnaire.</i></b>							
20. Proper cold holding temperatures.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 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

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

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 | .. | .. | p | .. |  |
|--|----|---|----|----|---|----|--|

<i>Fail Notes</i>	6-202.13(B)(1)	<i>Insect control devices not above food prep area [Fly strip located above food prep area in middle kitchen/room. corrected on site, fly strip was removed.]</i>
	6-202.15(A)(1)*	<i>SWING - Outer openings protected-No holes in floors/walls/ceilings [NonCritical: Gap along walk in freezer and outside wall of building large enough for pests to enter.]</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  | .. | .. | p  | .. |  |

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wet wiping cloths stored in sanitizer [No detectable sanitizer in wiping cloth bucket, corrected on site, now 200ppm chlorine.]</i>
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|------------------------------------|----|----|---|----|----|----|--|
| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. |  |
|------------------------------------|----|----|---|----|----|----|--|

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  | .. | .. | .. | .. |  |
| <i>Fail Notes</i>   4-901.11(A)   | <i>Equipment/utensils air dried after washing, rinsing &amp; sanitizing [Steam pans have been stacked wet on clean pan rack.]</i> |    |    |    |    |    |  |

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|--|---|----|----|----|----|----|--|
| 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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<b>Utensils, Equipment and Vending</b>	Y   N   O   A   C   R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items    ..   p   ..   ..   p   ..

*Fail Notes*    |    4-101.11\*    *CRITICAL - Utensils/food-contact surfaces of safe materials  
[Tostada shells are stored in plastic container not approved for food,  
corrected on site, shells were moved to food safe pan.]*

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   ..   ..   ..   ..   ..

<b>Physical Facilities</b>	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   ..   ..   ..   ..

*Fail Notes*    |    6-501.11    *Physical facilities maintained in good repair  
[Cove base is missing in several places in kitchens, tile missing on floor  
in kitchen by stove, and wall covering missing by kitchen handsink.]*

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

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

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided    p

<i>Material Distributed</i>	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>

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## **Footnote 1**

### **Notes:**

Hot holding: steam table: shredded beef 156, taco meat 165, refried bean 147, rice 180, cheese sauce 157, tamale 158; crock pot: cheese sauce140

## **Footnote 2**

### **Notes:**

Cold holding: reach in cooler: raw shrimp 39; tomatillo sauce 39; make table: raw cut tomato 40, guacamole 36, poblano pepper 39, chile relleno 40; on ice: raw cut tomato 42; walk in cooler: rice 40, cooked chicken 41, taco meat 39; make table2: guacamole 39; reach in cooler2: salsa 32;