

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: 6/12/2015
Business: LA FIESTA

Business ID: 104322FE

Inspection: 69003694

2210 N BUCKEYE
 ABILENE, KS 67410

Store ID:
Phone: 7852631470
Inspector: KDA69
Reason: 02 Follow-up
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/12/15	09:40 AM	11:10 AM	1:30	0:30	2:00	0	
Total:			1:30	0:30	2:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. _____
 Priority(P) Violations 2 Priority foundation(Pf) Violations 1
 Certified Manager on Staff Address Verified Actual Sq. Ft. 5600
 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) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.
Employee Health						
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices						

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 | |
| 5. No discharge from eyes, nose and mouth. | |

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. | |

Approved Source	Y N O A C R
------------------------	--------------------

- | | |
|--|-----------------|
| 9. Food obtained from approved source. | |
| 10. Food received at proper temperature. | |
| 11. Food in good condition, safe and unadulterated. | p |
| 12. Required records available: shellstock tags, parasite destruction. | |

Protection from Contamination	Y N O A C R
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- | | |
|-----------------------------------|------------------|
| 13. Food separated and protected. | .. p p .. |
|-----------------------------------|------------------|

<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In front reach in cooler, raw shrimp is setting on a shelf above cooked ready to eat broccoli/cauliflower. corrected on site, shrimp and broccoli/cauliflower were moved.]</i>
	3-302.11(A)(2)	<i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [In front reach in cooler, raw chicken is setting on shelf above raw chorizo, corrected on site, chicken and chorizo were moved.]</i>

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

This item has Notes. See Footnote 2 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. [Three metal pans on the clean pan rack are dirty with food debris. One metal pan had approximately 10 cubes of potato between stacked pans. corrected on site, pans were moved to warewashing area. (3 of 50plus)]</i>
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | |
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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- | | |
|--|-----------------|
| 16. Proper cooking time and temperatures. | |
| 17. Proper reheating procedures for hot holding. | |
| 18. Proper cooling time and temperatures. | |
| 19. Proper hot holding temperatures. | |
| 20. Proper cold holding temperatures. | p |

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

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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- 21. Proper date marking and disposition.
- 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.

Highly Susceptible Populations	Y	N	O	A	C	R
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- 24. Pasteurized foods used; prohibited foods not offered.

Chemical	Y	N	O	A	C	R
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- 25. Food additives: approved and properly used.
- 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.

GOOD RETAIL PRACTICES

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

Food Identification	Y	N	O	A	C	R
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- 35. Food properly labeled; original container.

Prevention of Food Contamination	Y	N	O	A	C	R
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- 36. Insects, rodents and animals not present.
- 37. Contamination prevented during food preparation, storage and display. .. p p p

Fail Notes | 3-305.14 *During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination. [Opened containers of spices are not covered in the food prep room. corrected on site, lids were put on containers. (repeat)]*

- 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
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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.
- 44. Gloves used properly.

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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	p			
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-601.11(C)</td> <td style="vertical-align: top;"><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Edge of ice machine has a build up of dust. The fan covers on the walk in cooler have a build up of mold.]</i></td> </tr> </table>	<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Edge of ice machine has a build up of dust. The fan covers on the walk in cooler have a build up of mold.]</i>						
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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.	..	p	p			
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52. Garbage and refuse properly disposed; facilities maintained.			
53. Physical facilities installed, maintained and clean.	..	p			
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54. Adequate ventilation and lighting; designated areas used.			

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Field warning letter issued for minor occurrences of violations which were corrected on site.

Footnote 2

Notes:

Mechanical dishwasher sanitizing at 100ppm chlorine.

Footnote 3

Notes:

Cold holding:

Front reach in cooler: raw beef 36, raw chicken 40

make table: pico 34, shredded cheese 40

walk in cooler: cooked shredded beef 39, cooked ground beef 40

wait area reach in cooler: flan 40

wait area make table: sour cream 38

FOOD ESTABLISHMENT 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 below, 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.

Insp Date: 6/12/2015
Business: LA FIESTA

Business ID: 104322FE

Inspection: 69003694

Store ID:

Phone: 7852631470

Inspector: KDA69

Reason: 02 Follow-up

2210 N BUCKEYE
 ABILENE, KS 67410

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