

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: 6/21/2011 **Business ID:** 96836FR
Business: LAS PALMAS

Inspection: 73001535
Store ID:
Phone: 3167332332
Inspector: KDA73
Reason: 01 Routine
Results: Follow-up

119 W CENTRAL AVE
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/21/11	11:30 AM	03:00 PM	3:30	0:35	4:05	0	
Total:			3:30	0:35	4:05	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage _____
 Insp. Notification Print Critical Violations 8 Lic. Insp. No
 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 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

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Fail Notes | 2-102.11* **CRITICAL - Demonstration**
[Per guidelines for 6 or more critical violations.]

Y N O A C R
 .. p

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

Good Hygienic Practices

Y N O A C R

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 | .. | .. | p | .. | .. | .. |
| 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 | .. | .. | p | .. |

Fail Notes | 3-301.11(B)* **CRITICAL - No BHC w/ RTE food**
[Employees handling RTE foods, such as shredded cheese and shredded lettuce, with bare hands. COS - employee got a box of single use gloves out of the dry storage room, and brought them out to the kitchen food prep area, where they were opened. All employees then donned gloves, even unnecessarily, for tasks such as sweeping the floor and working with spatulas at the griddle]

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

Fail Notes | 5-205.11(A) **Handsink Accessible**
[Handsink in back prep room is blocked with a large trash can. COS - moved]

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 | .. | .. | p | .. |

Fail Notes | 3-202.15* **CRITICAL - Package Integrity**
[3 #10 cans of tomatoes with dents in rims or side seams, found on canned-goods rack. COS - marked and set aside for returns]

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|--|----|----|----|---|----|----|
| 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 | .. | .. | .. | .. |
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Fail Notes | 3-302.11(A)(1)(b)* **CRITICAL - Separation-Raw & cooked RTE**
[An open package of RTE, pre-cooked imitation crab meat is found in the same pan with a roll of raw chorizo sausage - in the kitchen Coke reach-in-cooler (RIC).]

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

Fail Notes | 4-601.11A* **CRITICAL - Food Contact Clean to Sight and Touch**
[The following items were found with a build-up of dried on food debris: can opener blade, top surface of food scale, pair of tongs hanging on oven handle, metal shaker for seasoning, the inside of the walk-in-cooler (WIC), the inside surfaces of the make-table (MT), the insides of the chest freezers, the inside of the reach-in-freezer (RIF), the bowl used for a scoop in the salt bucket, the wire shelves in the WIC, and the inside bottoms of the Coke RIC's.]

4-602.11(E)(4)(b) **Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up**
[Mold build up in ice machine.]

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

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|--|----|----|---|----|----|----|
| 17. Proper reheating procedures for hot holding. | .. | .. | p | .. | .. | .. |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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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.

<i>Fail Notes</i>	3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F <i>[Sliced tomatoes in pan on top of ice in another pan, beside the griddle - 45F. Spray can of Reddi Wip topping, found on counter at room temperature (approx. 72F) - label on can states, "For safety, must be kept refrigerated". COS - moved tomatoes to Coke RIC for rapid cooling, & VD of Reddi Wip]</i>
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21. Proper date marking and disposition. .. p

<i>Fail Notes</i>	3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date <i>[The following RTE PH foods were found in containers without a date-mark, held more than 24 hours: Spanish rice, salsa, refried beans, cooked pork, cooked chicken, taco meat, chili rellenos. 10/10 COS - dated]</i>
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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

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

<i>Fail Notes</i>	3-302.12 Food storage containers identified with common name of food <i>[Buckets containing various spices, seasonings, and peppers are not labeled with the name of the food.]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.		p
37. Contamination prevented during food preparation, storage and display.		..	p
<i>Fail Notes</i>	3-305.11(A)(1) <i>Food stored in clean, dry location [Frozen tamales are stored in an open pan in a chest freezer, with the inside of the freezer soiled with old food debris and large build-up of ice and frost.]</i>						
	3-305.11(A)(2) <i>Food storage-protected from contamination [Multiple open pans of food (guacamole, rice, chicken, pork, salsa, taco meat) found in WIC, where shelves are very soiled with old food debris, soil, and hanging particles which may fall directly into food. Open bucket of salt located on shelf under roll of paper towels, exposing salt to drip from wet hands reaching for towels. Multiple buckets of spices and barrels of chips and peppers are found with no lids or any protection from contamination.]</i>						
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
40. Washing fruits and vegetables.		p
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		..	p
<i>Fail Notes</i>	3-304.12(B) <i>In-use utensil storage(non-PHF)-handles above food [Using bowls or plates for scoops in several foods, such as pico de gallo and salt - no handles to keep above food.]</i>						
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
	<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
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
<i>Fail Notes</i>	4-302.14 <i>Sanitizer test kit [No sanitizer test strips to test concentration of sanitizer in buckets or dish machine.]</i>						
47. Non-food contact surfaces clean.		..	p
<i>Fail Notes</i>	4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Sides of stove and griddle/grill, and drip pan of griddle, are soiled with a large build-up of grease/soil deposits and food residues. Tops of 2 chest freezers are rusted. Shelves below food prep tables in kitchen and back food prep room are soiled with build up of grease, soil, and food debris.]</i>						
Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.		p
49. Plumbing installed; proper backflow devices.		p
50. Sewage and waste water properly disposed.		..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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<i>Fail Notes</i>	5-402.11* <i>CRITICAL - Backflow prevention present to prevent back siphonage [3-vat sink used for food preparation (found with pieces of cilantro in bottom at today's inspection) is still directly plumbed to sewer system. Not indirectly plumbed to prevent backflow as required. COS - they had indirectly plumbed the sink near the dishwashing area, so will use that sink for food prep unless and until the other sink can be fixed.]</i>
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|--|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.11 <i>Physical facilities maintained in good repair [Several thick tiles are missing on the floor of the kitchen and dishwashing areas. Multiple stained ceiling tiles in the dry storage room.]</i> 6-501.12(A) <i>Physical facilities clean [Food, dirt, grease, and debris found on floor all around edges and under equipment, throughout kitchen and storage areas. Over 50 old rodent droppings found in dry storage room and adjacent electrical box room.]</i>
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|---|----|---|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|

<i>Fail Notes</i>	6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [No protective light bulb shields on bulbs above ice machine in back room.]</i>
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Administrative/Other	Y	N	O	A	C	R
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|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Chicken enchilada - cook - 165F

Footnote 2

Notes:

ST - pork, chicken, rice, and taco meat - all 158F to 167F

Footnote 3

Notes:

MT - cut tomatoes 40F, pico de gallo 41F, chili rellenos 42F

Waitstation Coke RIC - salsa 34F

WIC - Spanish rice 40F, refried beans 36F & 37F, pork 40F, queso 41F

Kitchen Coke RIC - pork 40F, imitation crab 39F

Footnote 4

Notes:

Be sure all containers holding food are constructed of "food-grade" materials - trash barrels are not acceptable.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/21/2011 **Business ID:** 96836FR
Business: LAS PALMAS

119 W CENTRAL AVE
 ANDOVER, KS 67002

Inspection: 73001535
Store ID:
Phone: 3167332332
Inspector: KDA73
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/21/11	11:30 AM	03:00 PM	3:30	0:35	4:05	0	
Total:			3:30	0:35	4:05	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 Reddi Wip Qty 1 Units _____ Value \$ _____

Description Approx. 1/2 can full

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

