

**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:** 3/19/2014      **Business ID:** 116959FE  
**Business:** ZORRO'S TACOS

**Inspection:** 79000021  
**Store ID:**  
**Phone:** 3167751111  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

205 W. 7TH AVE  
 AUGUSTA, KS 67010

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/19/14	12:45 PM	03:20 PM	2:35	0:50	3:25	0	
<b>Total:</b>			2:35	0:50	3:25	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 3      Priority foundation(Pf) Violations 2

Certified Manager on Staff      Address Verified p      Actual Sq. Ft. 1440

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**

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
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
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	..	..	p	..
<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [There was an unopened bag of Spring Mix Lettuce that was rotting in the bag and dripping. Corrected on Site (COS) - discarded.</i>						
		<i>There were heads of iceberg lettuce underneath the rotting spring mix that were dripped on. COS - 4 heads of iceberg lettuce were discarded.]</i>						
	3-202.15	<i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [There was a can of La Victoria Milk Enchilada Sauce (6lb 6oz) that was punctured (Class I) and dripping. COS - the can was removed to be returned to the vendor.]</i>						
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	..
<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. [There were 2 pans with sticker residue on the outside of the pans. One pan had another pan stacked on top of it in contact with the sticker residue. COS - pans moved to the warewashing counter.</i>						
		<i>There was a stainless steel pan, stored as clean, in a stack of pans that had lettuce pieces inside of the pans and grease on the outside of the pan. COS - the pan and all pans it was in contact with were moved to the warewashing counter.]</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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
17. Proper reheating procedures for hot holding.			p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>								
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>								



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-302.12	<p><i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i></p> <p><i>[Underneath the Steam Table, there was an unmarked bottle containing a clear liquid, identified by an employee as water. The employee informed me the water was used to add to the taco meat to keep it from getting too thick. COS - the bottle was labeled.]</i></p>
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Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present. .. p .. .. .

<i>Fail Notes</i>	6-202.15(A)(1)	<p><i>Outer openings (Solid) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings.</i></p> <p><i>[There is a narrow gab around the back door on both sides and the bottom where sun can shine through.]</i></p>
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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 .. .. .

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 .. .. .

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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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items p .. .. .

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items p .. .. .

46. Warewashing facilities: installed, maintained, and used; test strips. p .. .. .

***This item has Notes. See Footnote 5 at end of questionnaire.***

47. Non-food contact surfaces clean. .. p .. .. .

<i>Fail Notes</i>	4-601.11(C)	<p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</i></p> <p><i>[Some dust accumulation between the vents in the vent hood.</i></p> <p><i>The handle(s) to the WIC were greasy to the touch.</i></p> <p><i>There was some dust build up on the fans in the WIC.</i></p> <p style="text-align: center;"><i>]</i></p>
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Physical Facilities	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 .. .. .

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Physical Facilities</b>	<b>Y   N   O   A   C   R</b>
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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   ..   ..   ..   .. |

<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair.                  [There are 2-4 cracked ceiling tiles in the kitchen area.</i>	
		<i>The return air vent in the warewashing area is sagging down from the ceiling and not completely attached.]</i>	
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.                  [Underneath some of the equipment in the kitchen there is an accumulation of dust/dirt. It appears to be cleaned very well around the equipment, just not underneath.]</i>	
	6-501.16	<i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.                  [There were two wet mops sitting in the mop sink.]</i>	

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

<b>Administrative/Other</b>	<b>Y   N   O   A   C   R</b>
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- |                      |                            |
|----------------------|----------------------------|
| 55. Other violations | p   ..   ..   ..   ..   .. |
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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #28</i>	<i>Ice Bath Cooling</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Baked Chicken - 166 F

## **Footnote 2**

**Notes:**

Taco meat and refried beans were being reheated on the steam table which was turned up onto a high setting. The dishes had been there approximately 30 minutes and were both 157 F and still heating.

## **Footnote 3**

**Notes:**

Steam Table:

Taco Meat - 160 F

Beans - 147 F

Chili - 166 F

Enchilada Sauce - 165 F

Steam Table by Make Table:

Chicken - 170 F

Beef - 166 F

## **Footnote 4**

**Notes:**

Make Table:

Diced Tomatoes - 40 F

Hummus - 42 F

RIC Under Make Table:

Lettuce - 40 F

Chicken - 42 F

Cold Hold @ Front:

Lettuce - 40 F

Cheese - 42 F

Tomatoes - 40 F

WIC:

Chili - 37 F

Beef - 40 F

Pico De Gallo - 38 F

## **Footnote 5**

**Notes:**

Sanitizer vat of 3vat sink was approximately 150ppm. Bottle of sanitizer stated that for food prep and food contact surfaces the sanitizer needed to be no more than 150ppm.

## VOLUNTARY DESTRUCTION REPORT

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**ACTIONS**

Number of products Voluntarily Destroyed   2  

**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 Spring Mix Lettuce Qty 0 Units \_\_\_\_\_ Value \$ 5

Description 1 bag of spring mix - was rotten

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Iceberg Lettuce Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ 4

Description 4 heads of lettuce dripped on by the rotten spring mix

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## FIELD WARNING LETTER

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## 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 above, 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.