

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: 6/24/2014 **Business ID:** 99252FE
Business: JUQUILA TACOS

 1400 S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000165
Store ID:
Phone: 6205068029
Inspector: KDA79
Reason: 01 Routine
Results: Administrative Review

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 06/24/14 | 12:25 PM | 02:15 PM | 1:50 | 0:20 | 2:10 | 0 | |
| Total: | | | 1:50 | 0:20 | 2:10 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

 Priority(P) Violations 4 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 540
 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) 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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | Y | N | O | A | C | R | | | | | | |
|---|-------------------|--|--|----|-------------------|---|--|--|--|--|--|--|
| Good Hygienic Practices | | | | | | | | | | | | |
| 4. Proper eating, tasting, drinking, or tobacco use | .. | .. | .. | .. | .. | .. | | | | | | |
| 5. No discharge from eyes, nose and mouth. | .. | .. | .. | .. | .. | .. | | | | | | |
| Preventing Contamination by Hands | | | | | | | | | | | | |
| 6. Hands clean and properly washed. | .. | .. | .. | .. | .. | .. | | | | | | |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | .. | .. | .. | .. | .. | .. | | | | | | |
| 8. Adequate handwashing facilities supplied and accessible. | p | .. | .. | .. | .. | .. | | | | | | |
| Approved Source | | | | | | | | | | | | |
| 9. Food obtained from approved source. | .. | .. | .. | .. | .. | .. | | | | | | |
| 10. Food received at proper temperature. | .. | .. | .. | .. | .. | .. | | | | | | |
| 11. Food in good condition, safe and unadulterated. | .. | .. | .. | .. | .. | .. | | | | | | |
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | .. | .. | .. | | | | | | |
| Protection from Contamination | | | | | | | | | | | | |
| 13. Food separated and protected. | .. | p | .. | .. | p | p | | | | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">3-302.11(A)(1)(a)</td> <td style="vertical-align: top;"> <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In the reach-in-cooler (RIC) in the kitchen, there was a container of raw shell eggs on a shelf directly above a drawer that was filled with lettuce, lemons, avocados, and peppers. Corrected on Site (COS) - the RIC was rearranged.]</i> </td> </tr> <tr> <td></td> <td style="vertical-align: top;">3-302.11(A)(1)(b)</td> <td style="vertical-align: top;"> <i>J 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 the RIC in the kitchen there was a container of raw Chorizo that was sitting on a shelf above a container of what staff identified as being cooked beef. COS - the RIC was rearranged.]</i> </td> </tr> </table> | <i>Fail Notes</i> | 3-302.11(A)(1)(a) | <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In the reach-in-cooler (RIC) in the kitchen, there was a container of raw shell eggs on a shelf directly above a drawer that was filled with lettuce, lemons, avocados, and peppers. Corrected on Site (COS) - the RIC was rearranged.]</i> | | 3-302.11(A)(1)(b) | <i>J 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 the RIC in the kitchen there was a container of raw Chorizo that was sitting on a shelf above a container of what staff identified as being cooked beef. COS - the RIC was rearranged.]</i> | | | | | | |
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| 14. Food-contact surfaces: cleaned and sanitized. | .. | .. | .. | .. | .. | .. | | | | | | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. | .. | .. | .. | .. | .. | | | | | | |
| Potentially Hazardous Food Time/Temperature | | | | | | | | | | | | |
| 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. | .. | .. | .. | .. | .. | .. | | | | | | |
| 21. Proper date marking and disposition. | .. | p | .. | .. | p | .. | | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
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| Fail Notes | 3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In the RIC in the kitchen there was an open container of cooked, ready-to-eat ham that had no date mark on the container. Staff said it had been opened on Saturday (6/21/14). COS - dated.]</i> |
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| 22. Time as a public health control: procedures and record. | .. | .. | .. | .. | .. | .. |
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| Consumer Advisory | Y | N | O | A | C | R |
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| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | .. | .. | .. |
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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. | .. | .. | .. | .. | .. | .. |
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| Chemical | Y | N | O | A | C | R |
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| 25. Food additives: approved and properly used. | .. | .. | .. | .. | .. | .. |
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| 26. Toxic substances properly identified, stored and used. | .. | .. | .. | .. | .. | .. |
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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. | .. | .. | .. | .. | .. | .. |
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| 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. | .. | .. | .. | .. | .. | .. |
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| 29. Water and ice from approved source. | .. | .. | .. | .. | .. | .. |
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| 30. Variance obtained for specialized processing methods. | .. | .. | .. | .. | .. | .. |
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| Food Temperature Control | Y | N | O | A | C | R |
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| 31. Proper cooling methods used; adequate equipment for temperature control. | .. | .. | .. | .. | .. | .. |
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| 32. Plant food properly cooked for hot holding. | .. | .. | .. | .. | .. | .. |
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| 33. Approved thawing methods used. | .. | .. | .. | .. | .. | .. |
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| 34. Thermometers provided and accurate. | .. | .. | .. | .. | .. | .. |
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| Food Identification | Y | N | O | A | C | R |
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| 35. Food properly labeled; original container. | .. | .. | .. | .. | .. | .. |
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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. | .. | .. | .. | .. | .. | .. |
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| 37. Contamination prevented during food preparation, storage and display. | .. | .. | .. | .. | .. | .. |
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| 38. Personal cleanliness. | .. | .. | .. | .. | .. | .. |
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| 39. Wiping cloths: properly used and stored. | p | .. | .. | .. | .. | .. |
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| 40. Washing fruits and vegetables. | .. | .. | .. | .. | .. | .. |
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| Proper Use of Utensils | Y | N | O | A | C | R |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|-------------------------------|----------|----------|----------|----------|----------|----------|
| Proper Use of Utensils | Y | N | O | A | C | R |
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| 41. In-use utensils: properly stored. | .. | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. | .. | .. | .. | .. | .. |
| 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 |
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| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | .. | p | .. | .. | p | p |
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Fail Notes | 4-102.11(A)(1) *P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances.*
 [4-102.11(B)(1) *P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES shall be safe.*

In the RIC in the kitchen there was a Walmart grocery bag that had pieces of bread that were inside of the bag and in direct contact with the bag. COS - the bread was moved into a Sterilite container that was lined with foil.]

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| 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. | .. | .. | .. | .. | .. | .. |

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| Physical Facilities | Y | N | O | A | C | R |
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| 48. Hot and cold water available; adequate pressure. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |

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

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/24/2014 **Business ID:** 99252FE
Business: JUQUILA TACOS

1400 S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000165
Store ID:
Phone: 6205068029
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 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. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

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

Follow up Scheduled _____

Inspection Report Number 79000165

Inspection Report Date 06/24/14

Establishment Name JUQUILA TACOS

Physical Address 1400 S SUMMIT City ARKANSAS CITY

Zip 67005

Additional Notes and Instructions

The Topeka Office will determine the date of the next inspection.