

**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:** 12/30/2014      **Business ID:** 100889FE  
**Business:** LA FIESTA

**Inspection:** 79000426  
**Store ID:**  
**Phone:** 6207410031  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Follow-up

2123 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/30/14	01:40 PM	06:20 PM	4:40	0:20	5:00	0	
<b>Total:</b>			4:40	0:20	5:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 16      Priority foundation(Pf) Violations 6

Certified Manager on Staff p      Address Verified p      Actual Sq. Ft. 5280

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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<b>Employee Health</b>						
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
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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 | .. | .. | p | .. |
|-------------------------------------|----|---|----|----|---|----|

<i>Fail Notes</i>	2-301.14(E)	<p><i>P - Wash Hands (Soiled Utensils) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after handling soiled EQUIPMENT or UTENSILS [An employee was loading dirty dishes into the dishwasher. Once this was complete he went to the clean dishes and began removing them from the dish rack without washing his hands. Corrected on Site (COS) - employee was required to wash hands, dishes were re-washed.]</i></p>
	2-301.14(G)	<p><i>P - Wash Hands (Raw to RTE) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and when switching between working with raw FOOD and working with READY-TO-EAT FOOD [An employee at the grill handled raw chicken and raw beef with his gloved hands and put the raw meats on the grill. He then went to the steam table and began preparing plates with cooked, ready-to-eat foods such as rice and cheese dip. In doing so, the employee touched the edges/top edge of the plates and the inside top edge of the cheese dip bowl. COS - employee was required to wash hands and change gloves. Explained importance of hand washing between raw and ready-to-eat to prevent cross contamination.]</i></p>

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p  | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible.                            | .. | p  | .. | .. | p  | .. |

<i>Fail Notes</i>	6-301.11	<p><i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [The women's restroom does not have a supply of soap available. COS - supplied.]</i></p>
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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  | .. |

<i>Fail Notes</i>	3-101.11	<p><i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the bar there was an open bottle of Jose Cuervo Tequila Silver (1/3 of a 1L bottle) that had four fruit flies floating inside of the liquor. COS - discarded.]</i></p>
	3-202.15	<p><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. [In the dry storage room there was a can of Jalapenos (5 lb 12 oz) with a Class II dent along the upper seal of the can. COS - the can was moved and will be returned to the vendor.]</i></p>

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination
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Y N O A C R

Fail Notes	<p>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</i>  <i>[In the west make table reach-in-cooler there was raw chicken and raw beef being stored directly above an open container of raw vegetables (carrots, Cauliflower). COS - rearranged.</i></p> <p style="padding-left: 20px;"><i>In the west make table reach-in-cooler there was a container of raw beef being stored directly above a container with green and yellow zucchini inside. COS - rearranged.]</i></p> <p>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.</i>  <i>[In the walk-in-cooler there was raw chicken being stored directly on top of a container of cooked chicken and above a container of cooked rice. COS - rearranged.]</i></p> <p>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</i>  <i>[In the walk-in-cooler there were five bags of thawing raw shrimp being stored on a shelf directly above a container of raw beef. COS - rearranged.]</i></p>
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14. Food-contact surfaces: cleaned and sanitized. .. p .. .. p ..

Fail Notes	<p>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.</i>  <i>[There are stainless steel containers and plastic food containers, some identified as clean by staff, some coming out of the dishwasher and being put on the shelf to dry and identified as being considered clean that have sticker residue remaining on the outside of the container. COS - items were removed to ware washing.</i></p> <p style="padding-left: 20px;"><i>There is a cheese grater in the kitchen that staff identified as not having been used today. This cheese grater has an accumulation of cheese on the back of the grater where cheese falls through the grater to the container underneath and there is an accumulation of cheese between the blade/grater attachment and the back piece of the grater. COS - moved to ware washing.]</i></p>
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15. Proper disposition of returned, previously served, reconditioned and unsafe food. p .. .. .. ..

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

16. Proper cooking time and temperatures. p .. .. .. ..

***This item has Notes. See Footnote 2 at end of questionnaire.***

17. Proper reheating procedures for hot holding. .. .. p .. .. ..

18. Proper cooling time and temperatures. .. p .. .. p ..



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes	<p>3-501.18(A)(1) <i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.</i>  <i>[In the Reach-in-Cooler (RIC) under the west make table there was a container of opened, ready-to-eat commercially processed chicken nuggets. The container was dated 12/3/14. Staff identified this as the opening date. COS - discarded.</i></p> <p><i>In the RIC under the west make table there was a container of opened, ready-to-eat commercially processed chicken wings. The container was dated 12/22/14. Staff identified this as the opening date. COS - discarded.</i></p> <p><i>In the Walk-in-Cooler (WIC) there is a container dated 12/8/14. This container has 8 tubs of flan inside. Staff identified the date as the date the flan was made. COS - discarded.</i></p> <p><i>In the WIC there are four large tubs containing what staff identified as Burrito Salsa that were dated 12/20/14 on two containers and 12/19/14 on two containers. Staff identified these dates as the dates they were made. COS - discarded.]</i></p> <p>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.</i>  <i>[In the WIC there is a container of red sauce, identified by staff as Burrito Salsa, that does not have a date on the container. There is a rubbed off/torn sticker that appears to have possibly been a date before it came off/tore. Staff identified this salsa as being made yesterday morning (12/29/14). COS - dated.]</i></p>
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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 .. . p ..

Fail Notes	<p>7-102.11 <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.</i>  <i>[In the waitressing area there is an unlabeled red bucket with cloths and a liquid inside. Staff identified this as bleach water. COS - labeled.]</i></p>
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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. .. .. . p .. ..

GOOD RETAIL PRACTICES
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
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
31. Proper cooling methods used; adequate equipment for temperature control.	..	p	..	..	p	..

*Fail Notes* | 3-501.15(A) *Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.*  
*[There is a large pan of refried beans cooling on the counter in the kitchen. There is a pan of cooked rice cooling directly next to the grill. Both containers have no temperature control to help bring the temperature down and are sitting out at room temperature. COS - the beans were partitioned into smaller containers and put into the walk-in-cooler. The rice was moved into the walk-in-cooler.]*

32. Plant food properly cooked for hot holding. .. .. p .. .. ..

33. Approved thawing methods used. .. p .. .. p ..

*Fail Notes* | 3-501.13(A) *TCS Thawing (Refrigeration) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less.*  
*[There are five bags of raw shrimp that are being thawed at room temperature in the kitchen. COS - moved into walk-in-cooler.]*

34. Thermometers provided and accurate. p .. .. .. ..

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

*Fail Notes* | 3-302.12 *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.*  
*[In the kitchen and dry storage there are unlabeled items identified as fajita seasoning, sugar, black pepper, oregano, and burrito salsa.]*

Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	..	p	..	..	..	..

*Fail Notes* | 6-202.15(A)(3) *Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.*  
*[The back door to the establishment has gaps ranging from 1/4 to 3/4 inches wide around the base/sides/upper edge of the door where sunlight can be seen shining through.]*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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*Fail Notes* | 6-501.111(A) | *P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests.  
[On the south side of the kitchen there is a stainless steel food prep table with drawers underneath. Upon opening the top drawer of the table two living roaches were found.*

*Note - manager provided documentation of their pest control company - Ecolab - which last visited on 11/14/14 and visits their establishment monthly. Ecolab notated cleanliness issues (dirty dishes left in sinks overnight, food debris on floors in front area, general cleanliness) which could attract pests.]*

37. Contamination prevented during food preparation, storage and display. .. p .. .. ..

*Fail Notes* | 3-305.11(A)(1) | *Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.  
[In the walk-in-cooler there is a box of tomatoes being stored directly on the floor.]*

38. Personal cleanliness. p .. .. ..

39. Wiping cloths: properly used and stored. .. p .. .. p ..

*Fail Notes* | 3-304.14(B)(1) | *Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.  
[The wiping cloth bucket in the waitressing area is showing 0ppm chlorine. COS - strengthened to 50ppm chlorine.]*

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 .. .. ..

*Fail Notes* | 4-903.11(B) | *Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.  
[Throughout the kitchen and waitressing area there are non-inverted and uncovered plates, bowls, and saucers.*

*There are dishes, identified as clean, on a rack near the dishwasher that are stacked together while still wet.]*

43. Single-use and single-service articles: properly used. .. p .. .. ..

*Fail Notes* | 4-903.11(C) | *SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.  
[On top of the stove in the kitchen there are aluminum to-go containers being stored outside of their original protective packaging that are neither covered nor inverted.]*

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 .. .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

<i>Fail Notes</i>	4-101.11(A)	<p><i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.</i></p> <p><i>[In the back dry storage room there is a Sterilite container with no markings indicating it is safe for direct food contact that oregano being stored inside. The oregano is in direct contact with the plastic of the container.]</i></p>
	4-102.11(A)(1)	<p><i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances.</i></p> <p><i>[4-102.11(B)(1) P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES shall be safe.</i></p> <p><i>In the kitchen on top of the steam table there was a plate of cheese enchiladas being stored inside of a plastic wal-mart grocery bag. The enchiladas on top of the plate were in direct contact with the plastic of the grocery bag. COS - the bag was removed and the enchiladas were covered with foil.]</i></p>
	4-202.11(A)(2)	<p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p><i>[There is a wooden board attached to the make table that staff sets food, such as tortillas, down on while preparing plates. This board has chipped off/worn off paint, leaving exposed/chipped wood beneath.</i></p> <p><i>There is a chipped square plate being stored near the steam table. COS - discarded.</i></p> <p><i>In the waitressing area there are two chipped saucers and one chipped bowl being stored in stacks of saucers and bowls. COS - discarded.</i></p> <p><i>There is a cutting board on top of a bowl of lemons and limes in the waitressing area. This cutting board is jagged/broken/chipped/cut along the edges to the point that debris can be seen caught in these broken spots of the cutting board. COS - discarded.</i></p> <p><i>There is a large plastic food container in the dry storage room with a chipped/broken lid. COS - lid discarded.]</i></p>

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

<i>Fail Notes</i>	4-501.11(A)	<p><i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.</i></p> <p><i>[There are four deep freezers in the back dry storage room. Three of these deep freezers have lids that are not attached to the freezer and not firmly sealing due to the lid not being attached. Two of the freezers are still keeping the food items inside frozen. One of the three with broken lids is not keeping the raw beef product inside frozen, but is holding it at proper cold holding temperatures.]</i></p>
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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 . . . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y   N   O   A   C   R
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<i>Fail Notes</i>	<p>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. [The fans in the walk-in-cooler have an accumulation of dust and grime on them.</i></p> <p style="text-align: center;"><i>There is a fan in the ware washing area that has an accumulation of dust and grime on it.]</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    ..    ..    ..    ..    ..
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49. Plumbing installed; proper backflow devices.	..    p    ..    ..    p    ..
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<i>Fail Notes</i>	<p>5-202.14    <i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [The dual check valve with an intermediate vent at the west soda pop carbonator is currently venting. There is an accumulation of corrosion on the floor below the end of the vent tube that is in the air above the floor. Liquid can currently be seen coming out of the vent and flowing through the tub and dripping onto the water lines/floor at the end of the tube. COS - the soda pop company was called and arrived during the inspection. The vented dual check valve was replaced today.]</i></p>
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50. Sewage and waste water properly disposed.	..    p    ..    ..    p    ..
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<i>Fail Notes</i>	<p>5-402.11    <i>P - Except for floor drains that originate in refrigerated spaces that are constructed as an integral part of the building, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD is placed. [There are five bags of shrimp thawing on the drying ledge of a 2 vat sink on the south side of the kitchen. This drying ledge has a rim on two sides that places the bags of shrimp inside of the flood rim of the sinks. These sinks are directly plumbed into the sewer lines. COS - the bags of shrimp were moved into the walk-in-cooler to thaw.]</i></p>
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51. Toilet facilities: properly constructed, supplied and cleaned.	p    ..    ..    ..    ..    ..
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52. Garbage and refuse properly disposed; facilities maintained.	p    ..    ..    ..    ..    ..
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53. Physical facilities installed, maintained and clean.	p    ..    ..    ..    ..    ..
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54. Adequate ventilation and lighting; designated areas used.	..    p    ..    ..    ..    ..
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<i>Fail Notes</i>	<p>6-202.11(A)    <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [There is one light in the kitchen that has no shield on it and three lights that have plastic tubs shielding them but the ends of the tubes that enclose the light inside of the shield are missing. These lights are above the food prep area at the make tables/oven where exposed food is being worked with.]</i></p>
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Administrative/Other	Y   N   O   A   C   R
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55. Other violations	p    ..    ..    ..    ..    ..
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EDUCATIONAL MATERIALS
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The following educational materials were provided    p

<i>Material Distributed</i>	<p><i>Education Title #06    Cooling</i></p> <p><i>Education Title #08    Date Marking</i></p> <p><i>Education Title #27    Hot and Cold Holding</i></p>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

*Material Distributed | Education Title #43 Storing Food in WIC*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Serv Safe certification posted on wall by license.

## **Footnote 2**

**Notes:**

Cooking Chicken - 170.6 F

## **Footnote 3**

**Notes:**

Steam Table:

Cheese - 137.4 F

## **Footnote 4**

**Notes:**

Make Table (West):

Sliced Tomatoes - 41.8 F

Reach-in-Cooler (RIC) under Make Table (West):

Cheese - 36.7 F

Make Table (East):

Chopped tomatoes - 48.0 F (Note - these had been chopped within the past hour, per staff)

Shrimp - 40.9 F

RIC under Make Table (East):

Chicken - 40.4 F

Shrimp thawing at sink - 41.1 F

Coca Cola RIC:

Salsa - 37.7 F

Walk-in-Cooler:

Rice - 43.2 F

Deep Freezer:

Beef - 37.1 F

## **Footnote 5**

**Notes:**

Dishwasher - 50ppm Chlorine.

Chlorine test strips provided.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 12/30/2014      **Business ID:** 100889FE  
**Business:** LA FIESTA

2123 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000426  
**Store ID:**  
**Phone:** 6207410031  
**Inspector:** KDA79  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/30/14	01:40 PM	06:20 PM	4:40	0:20	5:00	0	
Total:			4:40	0:20	5:00	0	

**ACTIONS**

Number of products Voluntarily Destroyed   5  

**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 Chicken Nuggets Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ 6.00

Description 1 container, held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Chicken Wings Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ 4.00

Description 1 container, held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Jose Cuervo Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ 10.00

Description 1/3 of 1L bottle - fruit flies

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product Flan Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ 16.00

Description 8 containers, held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Burrito Salsa Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ 70.00

Description 4 large buckets, held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

