

**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:** 1/14/2015      **Business ID:** 100889FE  
**Business:** LA FIESTA

**Inspection:** 79000440  
**Store ID:**  
**Phone:** 6207410031  
**Inspector:** KDA79  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

2123 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/14/15	12:10 PM	01:20 PM	1:10	0:05	1:15	0	
<b>Total:</b>			1:10	0:05	1:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 3      Priority foundation(Pf) Violations 0

Certified Manager on Staff       Address Verified       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) 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.

**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.	..	..	..	..	..	..

<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..

<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		..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.		..	..	..	..	..	..
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.		..	..	..	..	..	..
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
13. Food separated and protected.		..	p	..	..	p	p
Fail Notes	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 walk-in-cooler there are 16 raw shell egg containers (with raw shell eggs inside) that are being stored on a shelf directly above a bag of mango chunks and pico de gallo. Corrected on Site (COS) - rearranged.]</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 the walk-in-cooler there are 16 raw shell egg containers (with raw shell eggs inside) being stored on a shelf directly above bags of buns, bread, and cheese. COS - rearranged.]</i>					
14. Food-contact surfaces: cleaned and sanitized.		p	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		..	..	..	..	..	..
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.		..	..	..	..	..	..
17. Proper reheating procedures for hot holding.		..	..	..	..	..	..
18. Proper cooling time and temperatures.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>							
19. Proper hot holding temperatures.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>							
20. Proper cold holding temperatures.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>							
21. Proper date marking and disposition.		p	..	..	..	..	..
22. Time as a public health control: procedures and record.		..	..	..	..	..	..
Consumer Advisory		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.		..	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R
---------------------------------------	---	---	---	---	---	---

24. Pasteurized foods used; prohibited foods not offered.     .. .. . . . . .

<b>Chemical</b>	Y	N	O	A	C	R
-----------------	---	---	---	---	---	---

25. Food additives: approved and properly used.     .. .. . . . . .

26. Toxic substances properly identified, stored and used.     p .. .. . . . . .

<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
---	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan.     .. .. . . . . .

<b>GOOD RETAIL PRACTICES</b>
------------------------------

<b>Safe Food and Water</b>	Y	N	O	A	C	R
----------------------------	---	---	---	---	---	---

28. Pasteurized eggs used where required.     .. .. . . . . .

29. Water and ice from approved source.     .. .. . . . . .

30. Variance obtained for specialized processing methods.     .. .. . . . . .

<b>Food Temperature Control</b>	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

31. Proper cooling methods used; adequate equipment for temperature control.     p .. .. . . . . .

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

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

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

<b>Food Identification</b>	Y	N	O	A	C	R
----------------------------	---	---	---	---	---	---

35. Food properly labeled; original container.     p .. .. . . . . .

<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R
---	---	---	---	---	---	---

36. Insects, rodents and animals not present.     p .. .. . . . . .

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

<i>Fail Notes</i>	3-305.11(A)(1)	<i>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. [There is a bag of onions on the floor in the back dry storage room.]</i>
-------------------	----------------	--

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

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

40. Washing fruits and vegetables.     .. .. . . . . .

<b>Proper Use of Utensils</b>	Y	N	O	A	C	R
-------------------------------	---	---	---	---	---	---

41. In-use utensils: properly stored.     .. .. . . . . .

42. Utensils, equipment and linens: properly stored, dried and handled.     .. p .. .. . . . p

<i>Fail Notes</i>	4-903.11(B)	<i>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. [There are non-inverted and uncovered plates on the shelf in the kitchen near the ware washer.]</i>
-------------------	-------------	---

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

44. Gloves used properly.     .. .. . . . . .

<b>Utensils, Equipment and Vending</b>	Y	N	O	A	C	R
--	---	---	---	---	---	---

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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      ..    p    ..    ..    p    p

*Fail Notes*    4-101.11(A)    *P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.  
[In the walk-in-cooler there is an Ace Hardware bucket with no markings indicating it is safe for direct food contact that is being used to store Salsa. COS - the salsa was put into a food grade container.]*

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

*Fail Notes*    4-501.11(A)    *EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.  
[In the back dry storage room there are four deep freezers, three of which have lids that are not attached to the freezer and just sitting on top due to broken hinges. The food inside is remaining frozen in all freezers today.]*

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

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

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.      p    ..    ..    ..    ..    ..

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.      p    ..    ..    ..    ..    ..

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

55. Other violations      ..    ..    ..    ..    ..    ..

EDUCATIONAL MATERIALS
-----------------------

The following educational materials were provided      ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

There is a container of cooked rice in the walk-in-cooler measuring 163.2 F. Staff has this in a small stainless steel container with the lid cracked.

## **Footnote 2**

### **Notes:**

There are not any cheese enchiladas sitting on top of the steam table today.

## **Footnote 3**

### **Notes:**

There are not any cut tomatoes at the front guacamole station.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 1/14/2015  
**Business:** LA FIESTA

**Business ID:** 100889FE

**Inspection:** 79000440

**Store ID:**

**Phone:** 6207410031

**Inspector:** KDA79

**Reason:** 02 Follow-up

2123 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/14/15	12:10 PM	01:20 PM	1:10	0:05	1:15	0	
Total:			1:10	0:05	1:15	0	

**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 79000440

Inspection Report Date 01/14/15

Establishment Name LA FIESTA

Physical Address 2123 N SUMMIT City ARKANSAS CITY

Zip 67005

Additional Notes and Instructions

The Manhattan office will determine the date of the next inspection.