

**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:** 3/16/2015      **Business ID:** 119691FE  
**Business:** SAN MIGUEL BAKERY

1429 N 8TH ST  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000534  
**Store ID:**  
**Phone:** 6206600582  
**Inspector:** KDA79  
**Reason:** 10 Licensing  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/16/15	08:30 AM	09:30 AM	1:00	0:25	1:25	0	Inspection
Total:			1:00	0:25	1:25	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 1427 N 8TH ST City ARKANSAS CITY  
 Zip 67005

Owner Marcela Jiminez License Type \_\_\_\_\_

Risk Category RAC# 04 Medium Risk RAC/Size Confirmed  Size Range Under 5,000 sq feet

Updated Risk Category RAC# 04 Medium Risk Updated Size Range 1. Under 5,000 sq feet

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 2

Certified Manager on Staff  Address Verified  Actual Sq. Ft. 1040  
 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**

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R
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>						
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..
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	..	..	..	..	..
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	..	..	..	..	..
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	..	..
17. Proper reheating procedures for hot holding.	..	..	..	p	..	..
18. Proper cooling time and temperatures.	..	..	..	p	..	..
19. Proper hot holding temperatures.	..	..	p	..	..	..
20. Proper cold holding temperatures.	..	..	p	..	..	..
21. Proper date marking and disposition.	..	..	p	..	..	..
22. Time as a public health control: procedures and record.	..	..	..	p	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	p	..	..	..
26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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    ..    ..    ..

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)(3)	<i>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 has a 1/4 to 3/4 inch gap around the edges of the door.]</i>
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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    ..    ..    p    ..

<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [The large mixing bowl has rust buildup on the base of the bowl. There is also a weld seam on the side of the bowl that holds the handle in place. This seam is not smooth and easily cleanable. Corrected on Site (COS) - the owner removed the bowl from the establishment and said she would get a new one today.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items      p    ..    ..    ..    ..    ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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46. Warewashing facilities: installed, maintained, and used; test strips.      .. p .. .. ..

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

Fail Notes	4-301.12(B)    Pf - Sink compartments shall be large enough to accommodate immersion of the largest EQUIPMENT and UTENSILS. If EQUIPMENT or UTENSILS are too large for the WAREWASHING sink, a WAREWASHING machine or alternative EQUIPMENT as specified in ¶ (C) of this section shall be used. [The sink compartments are not wide enough to fit the large mixing bowl. COS - providing a variance request to the owner today. She is completing it and submitting it to the state.]
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47. Non-food contact surfaces clean.      p .. .. ..

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.      p .. .. ..

**This item has Notes. See Footnote 3 at end of questionnaire.**

49. Plumbing installed; proper backflow devices.      p .. .. ..

**This item has Notes. See Footnote 4 at end of questionnaire.**

50. Sewage and waste water properly disposed.      p .. .. ..

51. Toilet facilities: properly constructed, supplied and cleaned.      .. p .. .. ..

Fail Notes	5-501.17    A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [There is no covered trashcan in the unisex restroom in the establishment.]
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52. Garbage and refuse properly disposed; facilities maintained.      .. p .. .. ..

Fail Notes	5-501.113    Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [One of the outside trashcans does not have a lid.]
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53. Physical facilities installed, maintained and clean.      .. p .. .. ..

Fail Notes	6-101.11(A)    Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. [There are three unprotected wood shelves in the kitchen. One on the base of a food prep table, two on the wall.]
	6-501.11    PHYSICAL FACILITIES shall be maintained in good repair. [There are 14 chipped floor tiles in the kitchen.]

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

Administrative/Other	Y	N	O	A	C	R
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55. Other violations      p .. .. ..

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

Material Distributed | Education Title #04 No Bare-Hand Contact

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

This establishment is not yet open - no food on site.

## **Footnote 2**

### **Notes:**

No test strips on site as she has not decided what type of sanitizer to use.

## **Footnote 3**

### **Notes:**

The restroom faucet runs water fairly slowly, not to the point of being cited, but it was mentioned to the owner that the water velocity is near the point of being too slow.

## **Footnote 4**

### **Notes:**

The restroom hand sink takes a long time to get hot. Spoke with owner about having the landlord fix this.

## FOOD ESTABLISHMENT 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 below, 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.

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