

**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:** 3/17/2015      **Business ID:** 100092FE  
**Business:** TACO BELL

1745 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000536  
**Store ID:**  
**Phone:** 6204421144  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/17/15	09:20 AM	11:00 AM	1:40	0:20	2:00	0	Inspection
<b>Total:</b>			1:40	0:20	2:00	0	

**FOOD ESTABLISHMENT PROFILE**

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

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

Certified Manager on Staff  Address Verified  Actual Sq. Ft.   2400  

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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	<input type="checkbox"/>	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<b>Employee Health</b>						
2. Management awareness; policy present.	..	..	<input type="checkbox"/>	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	<input type="checkbox"/>	..	..	..
<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	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>							
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	..	..	..	..
<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 are three containers on shelves above the 3 vat sink that the manager said were clean dishes. Two containers have sticker residue remaining on the outside of them, and one container has food residue remaining on the outside. Corrected on Site (COS) - moved to sinks to be cleaned.]</i>						
	4-602.11(E)(4)	<i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.                      [The soda nozzles on the soda pop machine have signs of mold/grime build up inside some of the nozzles.]</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	..	..	..
17.	Proper reheating procedures for hot holding.		p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 3 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 4 at end of questionnaire.</i></b>							
20.	Proper cold holding temperatures.		p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>							

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Potentially Hazardous Food Time/Temperature</b>	Y N O A C R
--	-------------

- |   |             |
|---|-------------|
| 21. Proper date marking and disposition.                    | p . . . . . |
| 22. Time as a public health control: procedures and record. | p . . . . . |

<b>Consumer Advisory</b>	Y N O A C R
--------------------------	-------------

- |  |               |
|--|---------------|
| 23. Consumer advisory provided for raw or undercooked foods. | . . . . p . . |
|--|---------------|

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

- |   |               |
|---|---------------|
| 24. Pasteurized foods used; prohibited foods not offered. | . . . . p . . |
|---|---------------|

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

- |  |                   |
|--|-------------------|
| 25. Food additives: approved and properly used.            | . . . . p . .     |
| 26. Toxic substances properly identified, stored and used. | . . p . . . p . . |

<i>Fail Notes</i>	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. [There is a blue bucket labeled "Food Bank Food 4 Kids" that has a coarse blue solid inside of it. The manager said this was ice melt for when their drive was snowy. COS - labeled as ice melt.]</i>
	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [There is a bottle of heated grill cleaner being stored on a shelf between two boxes of tortillas. The cardboard tortilla boxes are in direct contact with the grill cleaner bottle. COS - the chemical was moved.]</i>
	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [There is a bottle of heated grill cleaner being stored on a shelf directly above a box of tortillas. COS - the chemical was moved.]</i>

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

- |   |               |
|---|---------------|
| 27. Compliance with variance, specialized process and HACCP plan. | . . . . p . . |
|---|---------------|

<b>GOOD RETAIL PRACTICES</b>	Y N O A C R
------------------------------	-------------

<b>Safe Food and Water</b>	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 . . |

<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.                              | . . . . p . . |
| 33. Approved thawing methods used.   | . . . . p . . |
| 34. Thermometers provided and accurate.                                      | p . . . . .   |

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R		
35. Food properly labeled; original container.	..	p	..	..	..	..		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">                     3-302.12 <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. [There are unlabeled items in the kitchen and coolers that the managers said were salt, cinnamon sugar, and sauces.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-302.12 <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. [There are unlabeled items in the kitchen and coolers that the managers said were salt, cinnamon sugar, and sauces.]</i>						
<i>Fail Notes</i>	3-302.12 <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. [There are unlabeled items in the kitchen and coolers that the managers said were salt, cinnamon sugar, and sauces.]</i>							

Prevention of Food Contamination	Y	N	O	A	C	R		
36. Insects, rodents and animals not present.	p	..	..	..	..	..		
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	..	..		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">                     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 made up container of tea near the window that has a lid sitting next to the container but the tea is uncovered and unprotected.]</i> </td> </tr> </table>	<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 made up container of tea near the window that has a lid sitting next to the container but the tea is uncovered and unprotected.]</i>						
<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 made up container of tea near the window that has a lid sitting next to the container but the tea is uncovered and unprotected.]</i>							
38. Personal cleanliness.	p	..	..	..	..	..		
39. Wiping cloths: properly used and stored.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>								
40. Washing fruits and vegetables.	..	..	p	..	..	..		

Proper Use of Utensils	Y	N	O	A	C	R		
41. In-use utensils: properly stored.	p	..	..	..	..	..		
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	..	..		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">                     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 stainless steel containers in the kitchen above the 3 vat sink that are stacked together while still wet after cleaning. ]</i> </td> </tr> </table>	<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 stainless steel containers in the kitchen above the 3 vat sink that are stacked together while still wet after cleaning. ]</i>						
<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 stainless steel containers in the kitchen above the 3 vat sink that are stacked together while still wet after cleaning. ]</i>							
43. Single-use and single-service articles: properly used.	..	p	..	..	..	..		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">                     4-903.11(C) <i>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. [There is a single stack of paper to-go food containers sitting on a top shelf near the front of the kitchen that are being stored outside of their original protective packaging and are neither covered nor inverted.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-903.11(C) <i>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. [There is a single stack of paper to-go food containers sitting on a top shelf near the front of the kitchen that are being stored outside of their original protective packaging and are neither covered nor inverted.]</i>						
<i>Fail Notes</i>	4-903.11(C) <i>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. [There is a single stack of paper to-go food containers sitting on a top shelf near the front of the kitchen that are being stored outside of their original protective packaging and are neither covered nor inverted.]</i>							
44. Gloves used properly.	p	..	..	..	..	..		

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	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

<i>Fail Notes</i>	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 plastic food container in the kitchen that has a corner chipped off of the container. COS - discarded.</i></p> <p><i>There is a bus tub that an employee stated would be used for food near a prep sink in the back. This tub is cracked along one edge/handle. COS - discarded.]</i></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 7 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>[There is an accumulation of grease, grime, and dust in the vent hood in the kitchen.]</i></p>
-------------------	-------------	---

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

48. Hot and cold water available; adequate pressure. p . . . . .

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

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>	6-501.12(A)	<p><i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i></p> <p><i>[There is trash and debris underneath the cooking equipment in the kitchen.]</i></p>
-------------------	-------------	---

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

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

55. Other violations p . . . . .

***This item has Notes. See Footnote 8 at end of questionnaire.***

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

The following educational materials were provided p

*Material Distributed | Education Title #07 Corrective Actions*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Serv Safe Certified.

## **Footnote 2**

**Notes:**

An employee began to put gloves on for food handling after handling the register and typing an order in on the screen but the manager stopped her and had her wash her hands prior to putting gloves on.

## **Footnote 3**

**Notes:**

Reheating Taco Meat - 185.2 F

## **Footnote 4**

**Notes:**

Steam:

Scrambled Egg - 135.2 F

4-door Hot Case:

Beans - 140.1 F

## **Footnote 5**

**Notes:**

Walk-in-Cooler:

Seasoned Beef - 34.8 F

North Cooler under Make Table:

Diced Tomatoes - 40.9 F

South Make Table:

Cheese - 41.8 F

South Cooler under Make Table:

Shredded Lettuce - 40.2 F

## **Footnote 6**

**Notes:**

300ppm Quaternary Ammonia - label calls for 150-400ppm

## **Footnote 7**

**Notes:**

Quaternary Ammonia test strips provided.

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 8**

### **Notes:**

The sales tax registration certificate is unavailable for ownership verification.

## 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.

**Insp Date:** 3/17/2015      **Business ID:** 100092FE  
**Business:** TACO BELL

1745 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000536  
**Store ID:**  
**Phone:** 6204421144  
**Inspector:** KDA79  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
03/17/15	09:20 AM	11:00 AM	1:40	0:20	2:00	0	Inspection
Total:			1:40	0:20	2:00	0	