

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: 3/24/2015 **Business ID:** 100979FE
Business: GREEN DOOR - LA FAMILIA

Inspection: 79000551
Store ID:
Phone: 6204421685
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

714 W MADISON PO BOX 717
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/24/15	10:55 AM	02:35 PM	3:40	0:25	4:05	0	Inspection
Total:			3:40	0:25	4:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 3 Priority foundation(Pf) Violations 6
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 4850
 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) 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

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
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

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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 | .. | .. | .. | .. | .. |
| 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	<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. [There is a sink being used as a hand sink in the grill/prep area near the walk-in-cooler that does not have a supply of soap. COS - the owner supplied.]</i>
	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [There are no paper towels provided at the hand sink in the waitressing/chip prep area. Corrected on Site (COS) - the owner supplied.</i> <i>In the grill prep area near the walk-in-cooler there is a sink being used as a hand sink that does not have a supply of paper towels available. COS - the owner supplied.]</i>
	6-301.14	<i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [There is no hand washing sign posted at the hand sink in the waitressing/chip prep area, the hand sink in the employee men's restroom, the public restrooms, and the hand sink in the grill/prep area near the walk-in-cooler. COS - provided with signs to be posted.]</i>

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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 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. [Throughout the kitchen, there are dishes and pans that were identified as clean by the staff that have sticker residue remaining on the outside of the containers. There are containers in the coolers with food inside that have sticker residue on the outside that was identified as remaining from the previous item in the container. There is a tortilla container lined with foil that has sticker residue on the outside of the container. These will be cleaned for the follow up.</i> <i>The door seal of the Superior reach-in-cooler has black mold buildup on the seal. This will be cleaned for the follow up.]</i>
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Protection from Contamination		Y	N	O	A	C	R
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
17. Proper reheating procedures for hot holding.		p
18. Proper cooling time and temperatures.		p
19. Proper hot holding temperatures.		p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
<i>Fail Notes</i>	<p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [On the counter there are two stainless steel containers hanging in tubs of ice. There is cheese that is measuring 57.5 F and Shredded Lettuce that is measuring 46.5 F. Per an employee prepping plates, these items had been out since 11am today (and the lettuce was from a bag of precut lettuce, not chopped this morning). It was approximately 12:15pm to 12:20pm when the temperature was taken. COS - the items were returned to the cooler. The pans were hanging above the ice and not directly in contact with the ice. More ice was added to the container and fresh cheese and lettuce brought out to be stored on it for the lunch rush.]</i></p>						
21. Proper date marking and disposition.		..	p	p	..
<i>Fail Notes</i>	<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></p> <p><i>Pf - 3-501.17(A) A refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicated the date or day by which the food shall be consumed on premises, sold, or discarded when held at a temperature of 5 C (41 F) or less for a maximum of 7 days. The day of preparation shall be counted as day 1</i></p> <p><i>In the refrigerator in the kitchen there are some plastic wrapped enchiladas that are dated to be discarded on 3/27/15. Inquired with kitchen manager about this due to having seen similar enchilada packages in the freezer. The kitchen manager said these enchiladas were prepared on site, frozen, and brought out to thaw as needed. These particular enchiladas were made and frozen on 3/13/15, and thawed on 3/21/15. COS - the date marking was corrected to reflect make, freeze, thaw, and discard date.]</i></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

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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. p
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Chemical	Y N O A C R
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25. Food additives: approved and properly used. p
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26. Toxic substances properly identified, stored and used.	.. p p ..
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<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. [In the waitressing area there is an unlabeled white bucket with a clear liquid inside. The owner said this was bleach water. COS - the owner labeled.</i>
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In the cooking area there is a bucket labeled sour cream with a clear liquid and cloth inside sitting inside of a sink. The kitchen manager said this was bleach water. COS - the owner labeled.]

	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. [In the waitressing area there is a squirt bottle of Germ-X being stored on a shelf directly above a shelf containing cups. COS - the owner moved.</i>
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In the waitressing area there is a bottle of Germ-X on a shelf against the wall that is being stored directly above a shelf holding napkins. COS - the owner moved.

In the cooking area there is a shelf with Adhesive, Insect Killer, and Hand Soap being stored directly above food service gloves on the shelf below. COS - the owner rearranged.

In the cooking area there is a spray can of disinfectant being stored directly on top of the paper towel dispenser at the hand sink. COS - the owner moved.]

Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan. p
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required. p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods. p
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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.	p
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32. Plant food properly cooked for hot holding. p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	.. p
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Food Identification	Y	N	O	A	C	R
<p><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.</i> <i>[There are unlabeled items in the cooking and waitressing area that staff members said were meat spices, tomato juice, salt and pepper, cooking oil, ranch, and liquid margarine.]</i></p>						

Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.		p				
<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.</i> <i>[The gap door and kitchen door both have gaps (1/4 inch in width or less) along the edges/bottom where sunlight can be seen shining through while the door is closed.]</i></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.</i> <i>[In the walk-in-cooler there are two boxes of shredded cheese being stored directly on the floor.</i> <i>In the waitressing area there was a container of tea made up that did not have a lid on it. COS - this lid was put onto the container.]</i></p>						
38. Personal cleanliness.		p				
39. Wiping cloths: properly used and stored.		p				
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
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			
<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.</i> <i>[Throughout the kitchen and waitressing area there are uncovered and no-inverted plates, cups, bowls, and stainless steel containers.]</i></p>						
43. Single-use and single-service articles: properly used.			p			
<p><i>Fail Notes</i> 4-502.13(A) <i>SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused.</i> <i>[There are single-use dressing containers being reused in the coolers to store their homemade salsa.]</i></p>						
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			

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Utensils, Equipment and Vending

Y N O A C R

Fail Notes	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>[There is a rubbermaid plastic tub in the refrigerator that has tacos stored inside. The tacos have wax paper between the rows of tacos, but the edges of the tacos are in direct contact with the plastic of the container. There is no signage on this container indicating it is safe for direct food contact. COS - the kitchen manager moved these tacos into a stainless steel container.]</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 are three chipped/cracked/fraying rubber spatulas on a shelf above the steam pots in the waitressing area. COS - the owner discarded.</i></p> <p><i>There is a cracked and duct taped taco container in the cooler. COS - discarded.</i></p> <p><i>There is a chipped rice container in the cooler.</i></p> <p><i>There are two chipped ceramic plates in the establishment. COS - the owner discarded.]</i></p>

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

Fail Notes	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>[The base of the Superior Cooler has a buildup of rust on it.]</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

Fail Notes	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>[The cabinets in the liquor area are sticky, and in some cases the cabinets are stuck closed and difficult to open due to sticky-ness.</i></p> <p><i>There is a fan in the waitressing area that is hooked/setting up on top of a cabinet that has an accumulation of dust on it.</i></p> <p><i>There is a slight accumulation of grease in the vent hoods.</i></p> <p><i>In the prep area there is a fan hanging from the ceiling that has an accumulation of dust on it.]</i></p>
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Physical Facilities

Y N O A C R

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

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

This item has Notes. See Footnote 6 at end of questionnaire.

Fail Notes	5-205.15(B)	<p><i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.</i></p> <p><i>[The hand sink in the grill/cooking area has a missing handle for the hot water. The hot water can still be turned on underneath the sink, but the staff are currently using the sink in the next room (grill/prep area near the walk-in-cooler) as a hand sink instead. The path to this sink in the next room is unobstructed.]</i></p>
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50. Sewage and waste water properly disposed. p

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

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Physical Facilities

Y N O A C R

<i>Fail Notes</i>	5-501.17	<i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [There is no covered trashcan in the women's public restroom.]</i>
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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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<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [The ceiling in the ware washing room has an accumulation of water stains on it.</i>
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There are 30+ chipped/cracked/broken floor tiles in the kitchen and ware washing areas.

The floor around the ice machine is chipped and broken, leaving exposed wood behind.]

6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The back room has leaked soda pop on the floor.</i>
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There is dust on the ceiling around the ceiling vents.]

54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other

Y N O A C R

55. Other violations	p
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This item has Notes. See Footnote 7 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

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Footnote 1

Notes:

Cooking Chicken - 168.5 F

Cooking Beef - 158.4 F

Footnote 2

Notes:

Steam Pot 1:
Beans - 154.8 F

Steam Pot 2:
Yellow Cheese Dip - 139.4 F

Steam Pot 3:
White Cheese Dip - 142.7 F

Steam Table:
Taco Meat - 150.4 F

Footnote 3

Notes:

Kenmore Cooler:
Tomato Juice - 36.6 F

True Cooler:
Salsa - 35.1 F

Superior Cooler:
Salsa - 33.1 F

Ice Bath Counter:
Diced Tomatoes - 39.6 F

Walk-in-Cooler:
Enchiladas - 40.7 F

Central Cooler:
Shredded Lettuce - 38.1 F

Sanyo Cooler:
Cheese - 42.1 F

Admiral Cooler:
Sour Cream - 42.4 F

Footnote 4

Notes:

Wiping cloths stored in 100ppm chlorine.

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Footnote 5

Notes:

Chlorine test strips provided - notified owner that these expire 6-1-15.

Footnote 6

Notes:

The vent on the carbonator for the soda pop machine dual check valve (right carbonator) is pointing upwards instead of downwards.

Footnote 7

Notes:

Ownership Verified.

