

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: 4/21/2015 **Business ID:** 100979FE
Business: GREEN DOOR - LA FAMILIA

Inspection: 79000612
Store ID:
Phone: 6204421685
Inspector: KDA79
Reason: 02 Follow-up
Results: Administrative Review

714 W MADISON PO BOX 717
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/21/15	01:20 PM	02:15 PM	0:55	0:05	1:00	0	Inspection
Total:			0:55	0:05	1:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations 2
 Certified Manager on Staff Address Verified 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.

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

Good Hygienic Practices	Y	N	O	A	C	R
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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.
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.	p
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.
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.
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.
19. Proper hot holding temperatures.
20. Proper cold holding temperatures.	..	p	p	p

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Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes | 3-501.16(A)(2) **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 is a stainless steel container hanging into a tub of ice. There is shredded lettuce in this container that is measuring 44.9 F. The employee in this prep area said she had pulled this lettuce out approximately an hour ago. Corrected on Site (COS) - the lettuce was put into the cooler to be brought back down to temperature.

Note:
Spoke with the owner about using time as a control on this lettuce, the diced tomatoes on ice, and the cheese that was nearly out of temperature in a container next to the lettuce.

If you choose to do time as a control, please keep in mind you will have to have written procedures on hand that you can provide to inspectors upon request during an inspection.

Example of procedures:
We use time as a control on the shredded lettuce, shredded cheese, and diced tomatoes that sit out on ice in the prep area. As soon as the items are removed from the refrigerator, we take the temperature and write it down, as well as writing down what time the items were removed from cold holding. We hold these items for a maximum of four hours. At the end of this time, we discard any unused product. If at any point during lunch/dinner rush these items are all used up and new product is put out, a new time stamp and temperature is placed on the container.

A written procedure as shown above would be acceptable. Please be sure that a time stamp/temperature stamp is listed on all items put out for time as a control. If an inspector comes in and you are unable to provide written procedures and time stamps, it would still be considered to be a temperature violation. If you have written procedures and no time stamps (or vice versa) then it is a time as a control violation for not having the proper documentation.]

- 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.

Highly Susceptible Populations

Y N O A C R

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

Chemical

Y N O A C R

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

Fail Notes | 7-102.11 **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 an unlabeled green bucket on the counter in the cooking area with a bubbly liquid inside. The owner said this was soap water. COS - he labeled the container.]

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Chemical	Y N O A C R
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Fail Notes	7-201.11(B)	<p><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.</i></p> <p><i>[There is a green tub with soapy water inside being stored on a prep table directly above a food container on the shelf below. COS - the owner moved the soap water.]</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.

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required.

29. Water and ice from approved source.

30. Variance obtained for specialized processing methods.

Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.

32. Plant food properly cooked for hot holding.

33. Approved thawing methods used.

34. Thermometers provided and accurate.

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

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

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

38. Personal cleanliness.

39. Wiping cloths: properly used and stored.

40. Washing fruits and vegetables.

Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.

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

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

44. Gloves used properly.

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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<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. [A single plate in a stack of clean plates had a chip along the edge of the plate. COS - the owner discarded the chipped plate. He said he had purchased new plates so that any time they come across chipped plates they can immediately replace them without running short on plates.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.
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47. Non-food contact surfaces clean.	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.
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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.
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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.
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

