

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: 5/7/2015
Business: LA FAVORITA

Business ID: 85202FE

Inspection: 79000652

1603 N SUMMIT
 ARKANSAS CITY, KS 67005

Store ID:
Phone: 6204421466
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/07/15	09:55 AM	12:05 PM	2:10	0:15	2:25	0	Inspection
Total:			2:10	0:15	2:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 4

Certified Manager on Staff Address Verified Actual Sq. Ft. 2890

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 " |

This item has Notes. See Footnote 1 at end of questionnaire.

<i>Fail Notes</i>	6-301.12	<p><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.</i></p> <p><i>[There are no paper towels at the hand sink in the restroom. Corrected on Site (COS) - the owner provided paper towels.]</i></p>
	6-301.14	<p><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.</i></p> <p><i>[There are no hand washing signs in the restroom or the kitchen hand sink. COS - provided with signs to be posted.]</i></p>

Approved Source	Y N O A C R
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|--|-------------|
| 9. Food obtained from approved source. | " p " " " " |
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<i>Fail Notes</i>	3-201.11(C)	<p><i>Pf - PACKAGED FOOD shall be labeled as specified in LAW. [There are several items in the establishment that do not have english labeling on them. They are as follows:</i></p> <p style="margin-left: 20px;"><i>Hoja de Mashan</i></p> <p style="margin-left: 20px;"><i>Hojas de Maiz</i></p> <p style="margin-left: 20px;"><i>Tapcin</i></p> <p style="margin-left: 20px;"><i>Sangrita Viuda de Sanchez</i></p> <p><i>Informed the owner that these need labeling in English as well. He is contacting the providers that they were imported from to see if he can get labels in English to put on these, or he will quit selling them if he cannot.]</i></p>
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| 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 " " p " |
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<i>Fail Notes</i>	3-302.11(A)(1)(b)	<p><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.</i></p> <p><i>[In the windowed cooler there is raw chorizo being stored on a shelf directly above ready-to-consume drinks. COS - the owner rearranged this.]</i></p>
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| 14. Food-contact surfaces: cleaned and sanitized. | " p " " " " |
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Protection from Contamination	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[In the kitchen there is a shelf with dishes on it, including a plastic pitcher that the owner said was clean. There is sticker residue on the outside of this pitcher. COS - explained to owner that the sticker residue needs to be removed. He moved the pitcher to the sink.</i></p> <p><i>There are containers with bread inside that have sticker residue on the outside of the container. This sticker was identified as remaining from the original labeling at the time the containers were purchased. Informed the owner that these stickers need to be removed.</i></p> <p><i>There is a box of watercress in the cooler. This box is being stored inside of a container that has sticker residue on the outside of the container. This sticker residue was identified as remaining from the original time of purchasing. Informed the owner that these stickers need to be removed.]</i></p>
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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
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23. Consumer advisory provided for raw or undercooked foods.	p
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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
26. Toxic substances properly identified, stored and used.	..	p

<i>Fail Notes</i>	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>[On a shelf in the back there is Oven and Grill Cleaner being stored on a shelf directly above the microwave. COS - the owner moved the chemical.]</i></p>
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Chemical	Y N O A C R
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<i>Fail Notes</i>	7-301.11(B) <i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale 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. [On the retail shelf there is body lotion being stored directly above bags of candy. Informed the owner that this needed to be rearranged.]</i>
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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. 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
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
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.	p
37. Contamination prevented during food preparation, storage and display.	.. 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. [On the retail floor there is a box of plantains being stored directly on the floor.]</i>
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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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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

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.*
[On the retail floor there are seven large containers of breads. These containers are Sterilite containers with no markings on them indicating they are safe for direct food contact. The breads are in direct contact with the plastic of the containers. Let the owner know he either needed these containers lined with a food grade lining, or he needed new containers. He is looking into new containers.]

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

Fail Notes | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.*
[They are going to be using bleach to sanitizer their dishes. The owner does not have chlorine test strips available. Informed him he would need to get some for when they start cooking and doing dishes.]

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

49. Plumbing installed; proper backflow devices. p

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.]

6-202.14 *Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.*
[The restroom door is not self-closing. It is being kept closed between uses.]

52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. p

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

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

The following educational materials were provided p

<i>Material Distributed</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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EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #40</i>	<i>When The Power Is Out</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #44</i>	<i>Cooking Temperatures</i>

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Footnote 1

Notes:

There is no cold water at the hand sink in the kitchen. The water gets very hot. Informed the owner that this needs to be fixed so that hand washing will not be discouraged.

Footnote 2

Notes:

Windowed Cooler:
Yogurt - 41.6 F
Milk - 42.2 F

Walk-in-Cooler:
Cheese - 41.6 F

Footnote 3

Notes:

There is carpet around the flat top grill that is being installed - the owner said he already has plans of removing the carpet in this area and putting down tile/linoleum.

