

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: 5/14/2015 **Business ID:** 116269FE
Business: TACO TICO

Inspection: 79000663
Store ID:
Phone: 9134426840
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

2506 N SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/14/15	11:20 AM	01:50 PM	2:30	0:10	2:40	0	Inspection
Total:			2:30	0:10	2:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 7 Priority foundation(Pf) Violations 4
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 1980
 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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>	<p>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 kitchen. Corrected on Site (COS) - provided with sign to be posted.]</i></p>
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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>	<p>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 is sticker residue on the outside of the container with the buns in it. The manager said he is unsure how long this sticker residue has been there and that it was that way when he came here. COS - the buns were put into a new container and the container with sticker was taken to ware washing.</i></p> <p style="padding-left: 20px;"><i>There is a white bucket, identified as an ice bucket, sitting on top of the freezer near the ice machine. This bucket has sticker peeling off the outside of the bucket that was identified as remaining from when the bucket was originally purchased.]</i></p> <p>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 white shield inside of the ice machine has a brown/black grime along the bottom edge of the shield.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

Fail Notes

4-702.11

P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.

[At the 3 vat sink, an employee was washing and sanitizing dishes. Upon testing the sanitizer water, it showed 100ppm quaternary ammonia sanitizer. The label on the bottle calls for 200-400ppm. COS - the sanitizer was strengthened to the proper concentration and the dishes were re-sanitized.]

An employee was wiping down his counters in the food prep area (food contact counters where he had previously set food directly down onto the prep area) with sanitizer from the bucket of sanitizer. This sanitizer measured 100ppm quaternary ammonia. The label on the bottle calls for 200-400ppm. COS - had the employee refresh his bucket of sanitizer with sanitizer from the freshly made batch at the 3 vat sink and re-clean the counters.

Note - spoke with the employee doing dishes and the manager about being careful not to splash water from the rinse vat of the 3 vat sink into the sanitizing vat, as it appears this is occurring and weakening the sanitizer solution.]

4-703.11(C)(4)

P - Sanitizing-other approved chemical-30 seconds exposure After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods. Contact times shall be consistent with those on EPA-registered label use instructions by providing a contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields SANITIZATION. [The employee doing dishes dipped her dishes in and out of the sanitizer, only leaving them submerged for 1-2 seconds prior to setting them to the side to air dry. The sanitizer used for food contact surfaces says on the label that all food contact surfaces must be kept wet for a full minute for proper sanitization. COS - the dishes were re-sanitized.]

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

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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.

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

20. Proper cold holding temperatures.

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

21. Proper date marking and disposition.

. . p . . p . .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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<i>Fail Notes</i>	<p>3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In the walk-in-cooler there is a container of cooked rice that has no date on it. The manager said this rice was prepared two days ago (5/12/15). COS - he dated the rice.</i></p> <p><i>In the walk-in-cooler there is a container with partitioned bags of opened, precooked ready-to-eat chicken that has no date on the container. The manager said the chicken was opened 5/11/15. COS - he dated the container.]</i></p>
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22. Time as a public health control: procedures and record. p
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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
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26. Toxic substances properly identified, stored and used.	.. p
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<i>Fail Notes</i>	<p>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 are two wiping cloth buckets that say "Ace Multi-Purpose" on the outside. These were identified as having sanitizer for their wiping cloths stored inside. Explained to manager that these buckets needed to be labeled for the chemical being stored inside of them.]</i></p> <p>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 wiping cloth bucket with sanitizer water stored inside that are being stored next to bags used for food in to-go orders on the counter near the window. Explained to manager that this bucket needed to be stored elsewhere.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</i>	<p>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.</i></p> <p><i>[There is a bottle of quaternary ammonia sanitizer mounted on the wall above the 3 vat sink. This sanitizer bottle is hanging partially over the sanitizer vat of the 3 vat sink, as well as partially above the drying ledge for clean dishes. Explained to the manager and dishwasher that this sanitizer cannot be here because the concentrated sanitizer could leak on the clean dishes, or leak into the sanitizer vat and make their concentration incorrect for sanitizing dishes.</i></p> <p><i>There are two wiping cloth buckets with sanitizer water stored inside that are being stored on top of cabinets. One (towards the front counter) is on a counter directly above a box of straws in the cabinet below it. The other is sitting on a counter directly above condiment cups on the shelves below this counter. Explained to manager that this needed to be moved elsewhere.]</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. 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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<i>Fail Notes</i>	<p>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></p> <p><i>[There is a pitcher at the steam table with a clear liquid inside. The manager verified this was water.]</i></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
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y N O A C R
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<i>Fail Notes</i>	6-202.15(A)(2)	<i>Outer openings (Windows) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by closed, tight-fitting windows. [The drive-thru window has a gap at the top of the window, 1/4 to 1/2 inch wide, where sunlight can be seen shining through while the window is closed.]</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 to the establishment has a 1/4 to 1/2 inch gap around the top/bottom/sides while closed where sunlight can be seen shining through.]</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 |
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<i>Fail Notes</i>	3-304.12(B)	<i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [The ice scoop is being stored on top of the ice machine. There is visible dust/grime on top of the ice machine.]</i>
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| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. p |
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<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. [Directly next to the back door there is a shelf with two stainless steel pans on it that are neither covered nor inverted.]</i>
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| 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 |
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<i>Fail Notes</i>	4-101.11(A)	<i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [There is an orange bucket on top of the freezer next to the ice machine that an employee said was an ice bucket when asked. The bucket says "PPG Porter Paints." Upon checking the bucket and checking online for the bucket, it appears that this bucket is not a food grade bucket. Explained to manager that this bucket needed to not be used for ice.]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

<i>Fail Notes</i>	<p>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.</i> <i>[There is a cracked and chipped container with taco shells stored inside near the prep line. COS - the manager had the shells put into a new container.</i></p> <p><i>There are three chipped and cracked food containers on the shelf above the 3 vat sink in the kitchen.</i></p> <p><i>There is a plastic food container lid on the shelf above the 3 vat sink that has a corner chipped off the lid.</i></p> <p><i>There are two plastic food containers in the freezer by the ice machine that are chipped and cracked along the edges.</i></p> <p><i>Let the manager know that all chipped and cracked containers need to be replaced. He does not have replacements for these containers today.]</i></p>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items .. p

<i>Fail Notes</i>	<p>4-501.11(A) <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> <i>[There are two shelves in the walk-in-cooler, a short one and a tall one, that have a buildup of rust on the shelves.]</i></p>
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46. Warewashing facilities: installed, maintained, and used; test strips. .. p

<i>Fail Notes</i>	<p>4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.</i> <i>[The quaternary ammonia test strips are in a tube that states it expired on 3-15-15. The manager said that he took these out of a packet of test strips and put them into this tube. The color coded comparison sheet in the package he said they came out of says it expired 2-28-16. His test strips are discolored around the edges and appear to have gotten wet at some point. Explained to him that this can cause them to not read correctly and told him he needs to get new test strips.]</i></p>
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47. Non-food contact surfaces clean. .. p

<i>Fail Notes</i>	<p>4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</i> <i>[The fan covers in the walk-in-cooler have a buildup of dust between the vents.</i></p> <p><i>There is a box fan with visible dirt/dust on the cover sitting below the hand sink.]</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 .. p ..

<i>Fail Notes</i>	<p>5-203.14 <i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14.</i> <i>[At the mop sink there is no backflow prevention device installed. There is a black hose attached to the faucet that is hanging down with the end of the hose hanging 3-4 inches below the flood rim of the mop sink. COS - explained the problem to the manager. The hose was moved so that it is hanging outside the flood rim of the mop sink.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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| 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)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is dirt/grime on the floor below the soda pop machine near the window. There is visible grime on the walls around the mop sink.]</i>
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| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. |
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<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [There are 4 lights above the ice machine and fryers area. These lights are not shielded or protected.]</i>
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Administrative/Other	Y	N	O	A	C	R
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|----------------------|----|---|----|----|----|----|
| 55. Other violations | .. | p | .. | .. | .. | .. |
|----------------------|----|---|----|----|----|----|

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

<i>Fail Notes</i>	8-304.11(A)	<i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [The license is posted in a frame near the front counter, but there is a silverware dispenser container sitting directly in front of it, blocking most of the license from view.]</i>
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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>	

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Steam table 1:
Rice - 136.7 F

Steam table 2:
Beans - 138.2 F

Footnote 2

Notes:

Counter Cold Hold:
Pico de Gallo - 41.7 F

Bucket on Counter:

Sour Cream - 42.7 F (Note - spoke to manager with concerns about sour cream gun - it is in a bucket sitting in ice, but most of the gun sticks up out of the container. Do not believe this will be kept cold over time while out during serving. He said they are working on plans to make sure this will stay cold).

Walk-in-Cooler:
Diced Tomatoes - 38.7 F

Footnote 3

Notes:

The sales tax registration certificate is unavailable to verify ownership.

