

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: 5/20/2015 **Business ID:** 85202FE
Business: LA FAVORITA

 1603 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000673
Store ID:
Phone: 6204421466
Inspector: KDA79
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/20/15	11:10 AM	12:10 PM	1:00	0:05	1:05	0	Inspection
Total:			1:00	0:05	1:05	0	

FOOD ESTABLISHMENT PROFILE

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

 Priority(P) Violations 4 Priority foundation(Pf) Violations 2
 Certified Manager on Staff .. Address Verified p 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.

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

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.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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.	..	p	p
<i>Fail Notes</i>	3-302.11(A)(1)(b) <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. [In the windowed cooler there is a container of raw shell eggs being stored on a shelf directly above ready-to-eat Hondurean Cream.]</i>					
14. Food-contact surfaces: cleaned and sanitized.	..	p	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. [In the kitchen there are two containers that were identified as clean that have sticker residue on the outside of the containers. This sticker was identified as sticker remaining from when the containers were originally purchased.]</i>					
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.
21. Proper date marking and disposition.
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

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Chemical	Y N O A C R
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| 25. Food additives: approved and properly used. | |
| 26. Toxic substances properly identified, stored and used. | .. p p |

<i>Fail Notes</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.</i> <i>[Next to the hand sink in the kitchen there is hand soap sitting on a shelf. This hand soap is directly above clean dishes (cutting board) on the shelf below.]</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.</i> <i>[On the retail shelves there is body lotion being stored on a shelf directly above Flour Snacks and Pulparindo.]</i>

Conformance with Approved Procedures	Y N O A C R
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| 27. Compliance with variance, specialized process and HACCP plan. | |
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GOOD RETAIL PRACTICES	
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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. | |
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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. | |
| 37. Contamination prevented during food preparation, storage and display. | p |
| 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. | |

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Proper Use of Utensils	Y	N	O	A	C	R
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| 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 | .. | p | .. | .. | .. | p |
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<i>Fail Notes</i>	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>[In the prep area there is a non-food grade sterilite container with rolls being stored inside. The rolls are in direct contact with the plastic of the container.</i></p> <p><i>On a table near the prep area there is a container with a cabbage mixture being stored inside of a non-food grade sterilite container. The food is in direct contact with the plastic of the container.]</i></p>
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| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items | .. | .. | .. | .. | .. | .. |
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| 46. Warewashing facilities: installed, maintained, and used; test strips. | .. | p | .. | .. | .. | p |
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<i>Fail Notes</i>	4-302.14	<p><i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.</i></p> <p><i>[Upon request for chlorine test strips to be provided, the employee working in the kitchen/prep area said she had seen some come in, but she is unsure where they are and cannot provide them.]</i></p>
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| 47. Non-food contact surfaces clean. | .. | .. | .. | .. | .. | .. |
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Physical Facilities	Y	N	O	A	C	R
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| 48. Hot and cold water available; adequate pressure. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |

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 ..

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Footnote 1

Notes:

Note - Spoke with lady working in the kitchen about violations today. The owner is not present today. She requested a list of what needs to be done be left, rather than having it done right now. Violations were not corrected on site.

Footnote 2

Notes:

All items that previously only had Spanish labeling now have English labels added to the original label.

