

**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:** 6/5/2015      **Business ID:** 116269FE  
**Business:** TACO TICO

2506 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000697  
**Store ID:**  
**Phone:** 9134426840  
**Inspector:** KDA79  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/05/15	01:45 PM	02:45 PM	1:00	0:05	1:05	0	Inspection
<b>Total:</b>			1:00	0:05	1:05	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No  

Priority(P) Violations   3   Priority foundation(Pf) Violations   0  

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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
<b>Good Hygienic Practices</b>	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 | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.          | .. | .. | .. | .. | .. | .. |

Preventing Contamination by Hands	Y	N	O	A	C	R
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- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 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
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|--|----|----|----|----|----|----|
| 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
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|---|----|----|----|----|----|----|
| 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
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|--|----|----|----|----|----|----|
| 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.         | .. | p  | .. | .. | p  | p  |

Fail Notes	<p>3-501.18(A)(2) 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 with bags of ready-to-eat chicken inside. This container has no date. An employee said the chicken was opened and partitioned into these bags on Monday (6/1/15). Corrected on Site (COS) - he dated the container.]</p>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	<p>3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for 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 marked to indicate a 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 that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.</i></p> <p><i>[In the walk-in-cooler there is a container of ready-to-eat chicken that has been partitioned into bags that is dated 6/4 - 6/11. COS - explained to staff that this is dated for one day too many and the opening date counts as day one. The date was corrected to 6/4 - 6/10.</i></p> <p><i>In the walk-in-cooler there is a container of Pico de Gallo that is dated 6/11/15 as a discard date. This was identified as having been prepped yesterday (6/4/15). COS - the date was corrected to 6/4 - 6/10.]</i></p>
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22. Time as a public health control: procedures and record.      .. .. . . . . .

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.      .. .. . . . . .

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.      .. .. . . . . .

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 .. .. . . . . .

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
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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.      p .. .. . . . . .

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
<i>Fail Notes</i>	<p>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></p> <p>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></p>						
	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
	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.	..	..	..	..	..	..
	44. Gloves used properly.	..	..	..	..	..	..
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	..	..	..	..	..
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	..	p	..	..	..	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. [There are two shelves in the walk-in-cooler that have a buildup of rust on the shelves.]</i></p>						
	46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
	47. Non-food contact surfaces clean.	..	..	..	..	..	..
Physical Facilities		Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.	..	..	..	..	..	..
	49. Plumbing installed; proper backflow devices.	..	p	..	..	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. [At the mop sink there is no backflow prevention device installed. There is a black hose attached to the faucet that is hanging down inside the flood rim of the mop sink. COS - an employee removed this hose from the faucet.]</i></p>						
	50. Sewage and waste water properly disposed.	..	..	..	..	..	..
	51. Toilet facilities: properly constructed, supplied and cleaned.	..	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.         | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used.    | .. | p  | .. | .. | .. | p  |

<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. [Tubes have been places over the lights in the ice machine/fryer area, but the ends of the tubs that enclose the lights inside of the tubes are missing.]</i>
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Administrative/Other	Y	N	O	A	C	R
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- |                      |   |    |    |    |    |    |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 6/5/2015  
**Business:** TACO TICO

**Business ID:** 116269FE

**Inspection:** 79000697

**Store ID:**

**Phone:** 9134426840

**Inspector:** KDA79

**Reason:** 02 Follow-up

2506 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/05/15	01:45 PM	02:45 PM	1:00	0:05	1:05	0	Inspection
Total:			1:00	0:05	1:05	0	

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled \_\_\_\_\_

Inspection Report Number 79000697

Inspection Report Date 06/05/15

Establishment Name TACO TICO

Physical Address 2506 N SUMMIT City ARKANSAS CITY

Zip 67005

Additional Notes and Instructions

The Manhattan Office will determine the date of the next inspection.