

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: 8/7/2014 **Business ID:** 8142191E
Business: EL CABRITOS
 2135 MILITARY AVE

 BAXTER SPRINGS, KS 66713

Inspection: 81000191
Store ID:
Phone: 620-856-3733
Inspector: KDA81
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/07/14	08:30 AM	10:00 AM	1:30	0:30	2:00	0	
Total:			1:30	0:30	2:00	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification <u>Print</u> _____	Lic. Insp. <u>Yes</u> _____
Priority(P) Violations <u>0</u> _____	Priority foundation(Pf) Violations <u>4</u> _____
Left App. <u>No</u> _____	Lic. Approved <u>Yes</u> _____
Certified Manager on Staff <u>..</u> _____	Address Verified <u>p</u> _____
Certified Manager Present <u>..</u> _____	Actual Sq. Ft. <u>2275</u> _____

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) 296-5600.

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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						

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

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	Y	N	O	A	C	R						
Good Hygienic Practices												
4. Proper eating, tasting, drinking, or tobacco use	p						
5. No discharge from eyes, nose and mouth.	p						
Preventing Contamination by Hands												
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						
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 10%; border-left: 1px solid black; border-right: 1px solid black; padding: 0 5px;">6-301.11</td> <td style="padding-left: 5px;">Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [All handsinks are not yet equipped with soap.]</td> </tr> <tr> <td></td> <td style="border-left: 1px solid black; border-right: 1px solid black; padding: 0 5px;">6-301.12</td> <td style="padding-left: 5px;">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. [All handsinks in the facility are not yet equipped with paper towels.]</td> </tr> </table>	<i>Fail Notes</i>	6-301.11	Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [All handsinks are not yet equipped with soap.]		6-301.12	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. [All handsinks in the facility are not yet equipped with paper towels.]						
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Approved Source												
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												
13. Food separated and protected.	p						
14. Food-contact surfaces: cleaned and sanitized.	p						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p						
Potentially Hazardous Food Time/Temperature												
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												
23. Consumer advisory provided for raw or undercooked foods.	..	p	p	..						

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Consumer Advisory		Y	N	O	A	C	R
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Fail Notes	3-603.11(A)	<i>Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure and Reminder) - If an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the LICENSEE shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [The establishment does not have a consumer advisory or reminder for their steak and eggs. COS-Inspector provided.]</i>
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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

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

Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

.. .. . p

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

Fail Notes	4-204.112(B)	<i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [The make tables and the white RIC do not have thermometers in them.]</i>
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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

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

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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.	p
44. Gloves used properly.	p

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
<i>Fail Notes</i> 4-201.11 <i>Equipment durability - EQUIPMENT and UTENSILS shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. [The seal on the left door of the TRUE RIC is hanging loose and not attached to the door.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i> 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. [The light shields in the hood have grease accumulation.]</i>						

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i> 5-203.13(A) <i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [The facility does not have a service sink.]</i>						
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p
<i>Fail Notes</i> 5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [The womens restroom does not have a covered trash can.]</i>						
6-202.14 <i>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 mens and womens restroom doors are not self closing.]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i> 6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [The electrical outlets in the kitchen have extreme food buildup and debris.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p

Administrative/Other	Y	N	O	A	C	R
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Administrative/Other

Y N O A C R

55. Other violations

p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>

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Footnote 1

Notes:

Application and fees have been received by the Manhattan office.

Footnote 2

Notes:

Make table #1-
Ambient-24F

Make table #2-
Ambient-32F

TRUE RIC-
Ambient-28F

White RIC-
Ambient-28F

Roper RIC-
Ambient-32F

Footnote 3

Notes:

Dish machine-
50ppm chlorine

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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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 81000191 Inspection Report Date 08/07/14

Establishment Name EL CABRITOS

Physical Address _____ City BAXTER SPRINGS
2135 MILITARY AVE Zip 66713

Additional Notes and Instructions

90 day follow up on the mop sink