

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: 3/31/2014 **Business ID:** 104825FE
Business: PLAYA AZUL

Inspection: 83000001
Store ID:
Phone: 4176232222
Inspector: KDA83
Reason: 01 Routine
Results: Follow-up

710 W 7TH ST
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/31/14	10:40 PM	10:40 PM	0:00	0:00	0:00	18	
Total:			0:00	0:00	0:00	18	

FOOD ESTABLISHMENT PROFILE

Insp. Notification _____ Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 6 Priority foundation(Pf) Violations 1
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. _____
 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) 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
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
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
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
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.		..	p	p	..
<i>Fail Notes</i>	3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [6 containers of flan were found with a date of 3-23-31. COS PIC discared flan.]</i>						
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		p	..
<i>Fail Notes</i>	3-302.11(A)(1)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [Raw chicken was found to be stored over beef and ground beef. COS PIC rearranged make table.]</i>						
<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 Make table #2 shrimp and fish were found to be stored over cooked pork. .COS. PIC rearranged make table so fish and shrimp were on bottom of unit.]</i>						
14. Food-contact surfaces: cleaned and sanitized.		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. [Knives that were stored as clean were found to have food debris. COS PIC removed knives to be cleaned.]</i>						
<i>Fail Notes</i>	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. [Mold was found near the deflector plate in the top of the ice machine.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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16. Proper cooking time and temperatures. p

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

17. Proper reheating procedures for hot holding. p

18. Proper cooling time and temperatures. p

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

19. Proper hot holding temperatures. p

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

20. Proper cold holding temperatures. p

This item has Notes. See Footnote 4 at end of questionnaire.

21. Proper date marking and disposition. p 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

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 ..

<i>Fail Notes</i>	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.</i> <i>[A bottle of glass cleaner was found to be stored next to food wrap deli papers.]</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>[A bottle of bleach was found hanging over canned goods.. COS PIC removed bleach.]</i>

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							
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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 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control			Y	N	O	A	C	R
	33. Approved thawing methods used.		p
	34. Thermometers provided and accurate.		p
Food Identification			Y	N	O	A	C	R
	35. Food properly labeled; original container.		p
Prevention of Food Contamination			Y	N	O	A	C	R
	36. Insects, rodents and animals not present.	
<i>Fail Notes</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 was found to have approx. 1/2 gap. The PIC stated that the building had settled and he had someone coming to fix.]</i>						
	6-501.111(A)	<i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [ONE (1) live roach was found in glue trap located in the hot water room. COS PIC removed glue trap. PIC stated that pest control came twice per month.]</i>						
	6-501.112	<i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [A fly trap was found hanging from the ceiling covered in dead flies. COS PIC removed fly trap.]</i>						
	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
	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	
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	
	46. Warewashing facilities: installed, maintained, and used; test strips.		p
	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 shelf above Steam table was found with an accumulation food and grease debris.]</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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	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. [In the mop sink area a hose was found laying on the ground below the flood plane with no backflow devices attached.]</i>
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	..	p
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<i>Fail Notes</i>	5-501.17	<i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [There was no covered receptacle in the womens bathroom.]</i>
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	..	p
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<i>Fail Notes</i>	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [In both WIC coolers there was dust build up on the fan guards.]</i>
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54. Adequate ventilation and lighting; designated areas used.	p	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. [In the waitress station and room with chest freezers 3 seperate light fixtures were found without covers.]</i>
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Administrative/Other	Y N O A C R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Flat Top Grill
Chicken 185F

Stove Top
Chicken 200F

Footnote 2

Notes:

Taco Meat 1030 a.m. 160F checked again 12:30 pm 68F
Refried beans 1030 am 165F checked again 12:30 pm 68F

Footnote 3

Notes:

Table Top Steam

Rice 155F

Steam Table

Enchilada sauce 165F
Beef 155F
Ground Beef 155F
Chicken 200F

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Footnote 4

Notes:

RIC #1

Ambient Temperature 45F

RIC #2

salsa in single serve containers 48F. PIC stated that containers had just been filled and put into cooler.

RIC#3 in bar

ambient 33F

MT#1

Chili Relleno 39F

Lettuce 42F

Chicken 42F

Sliced Tomato 41F

MT#2

Sliced Tomato 41F

Raw Chicken 41F

WIC #1

Tomato diced 40F

Raw chicken 41F

Tomato Diced 50F PIC stated the tomatoes were diced about 1.5 hours before. Tomatoes were removed and put into shallow containers and into ice bath for rapid recool.

WIC#2

Cooked Beef 39F

Cooked pork 40F

Chili Relleno 39F

VOLUNTARY DESTRUCTION REPORT

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Business: PLAYA AZUL

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 AUGUSTA, KS 67010

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Phone: 4176232222
Inspector: KDA83
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/31/14	10:40 PM	10:40 PM	0:00	0:00	0:00	18	
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ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Flan Qty 6 Units _____ Value \$ \$6

Description 6 covered conatiners of flan

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/31/2014
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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 04/10/14

Inspection Report Number 83000001

Inspection Report Date 03/31/14

Establishment Name PLAYA AZUL

Physical Address 710 W 7TH ST City AUGUSTA

Zip 67010

Additional Notes and Instructions