

**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:** 7/21/2014      **Business ID:** 116959  
**Business:** Zoro's Taco's

**Inspection:** 84000159  
**Store ID:**  
**Phone:** 3166517888  
**Inspector:** KDA84  
**Reason:** 03 Complaint  
**Results:** No Follow-up

205 W. 7th Ave  
 Augusta, KS 67010

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 07/21/14      | 12:30 PM | 03:45 PM | 3:15 | 0:25   | 3:40  | 0       |        |
| <b>Total:</b> |          |          | 3:15 | 0:25   | 3:40  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 1      Priority foundation(Pf) Violations 3

Certified Manager on Staff       Address Verified p      Actual Sq. Ft. 2000

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) 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**

|   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| <b>Demonstration of Knowledge</b>   | Y | N  | O  | A  | C  | R  |
| 1. Certification by accredited program, compliance with Code, or correct responses. | p | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>          |   |    |    |    |    |    |
| <b>Employee Health</b>  | Y | N  | O  | A  | C  | R  |
| 2. Management awareness; policy present.  | p | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion.                              | p | .. | .. | .. | .. | .. |
| <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  |
|--|-------------|--|----|----|----|----|----|----|
| 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>  | 3-202.15    | <i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.<br/>[A can of crushed tomatillos had a class 2 dent in the top rim seal.<br/>Corrected on site (COS): Employee set item aside to be sent back to the food company.]</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  | .. | .. | .. | .. | .. |
| 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.<br/>[A clean knife stored on the magnetic strip by the 3 vat sink had food debris on the blade. COS: Moved to 3 vat to wash item.<br/><br/>The Robot Coupe R4N food processor had food debris and on cutting blade. COS: Washed item.]</i> |    |    |    |    |    |    |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food.  |             |  | .. | .. | p  | .. | .. | .. |
| 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.   |             |  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>             |             |  |    |    |    |    |    |    |
| 20. Proper cold holding temperatures.  |             |  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>             |             |  |    |    |    |    |    |    |
| 21. Proper date marking and disposition.   |             |  | .. | p  | .. | .. | p  | .. |
| <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>             |             |  |    |    |    |    |    |    |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|   |             |
|---|-------------|
| Potentially Hazardous Food Time/Temperature | Y N O A C R |
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| Fail Notes | 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 small make table, cooked bierocks were not dated. COS: Employee stated they were made on 7/19 and labeled the container with the proper date. (less than 10% of total date marking in establishment)</i> |
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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 . . . p . |
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| Fail Notes | 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. [A bucket containing clear liquid had no common name, employee stated it was sanitizer and labeled the bucket properly.]</i> |
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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 |
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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 . . . |
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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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| 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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|                                  |                       |
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| Prevention of Food Contamination | Y   N   O   A   C   R |
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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  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b> |    |    |    |    |    |    |
| 40. Washing fruits and vegetables.   | .. | .. | p  | .. | .. | .. |

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| Proper Use of Utensils | Y   N   O   A   C   R |
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|--|----|----|----|----|----|----|
| 41. In-use utensils: properly stored.  | p  | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled.  | .. | p  | .. | .. | p  | .. |
| <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. [5 dishes stored above the 3 vat sink were stack wet. COS: Separated and allowed to dry properly.]</i> |    |    |    |    |    |    |

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|--|---|----|----|----|----|----|
| 43. Single-use and single-service articles: properly used. | p | .. | .. | .. | .. | .. |
| 44. Gloves used properly.                                  | p | .. | .. | .. | .. | .. |

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| 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  | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items     | p  | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                 | .. | p  | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>                                |    |    |    |    |    |    |
| 47. Non-food contact surfaces clean.  | p  | .. | .. | .. | .. | .. |

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| Physical Facilities | Y   N   O   A   C   R |
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| 48. Hot and cold water available; adequate pressure.               | p  | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.                   | p  | .. | .. | .. | .. | .. |
| 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  | .. | .. | .. | .. |

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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. [Under the steam table and prep area there was food debris.]</i> |  |  |  |  |  |  |
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|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
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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 |
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The following educational materials were provided      p

*Material Distributed | Education Title #08    Date Marking*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

|                             |                            |   |
|-----------------------------|----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #22</i> | <i>Focus On Food Safety Manual (on the Website)<br/>[5 keys to food safety poster.]</i> |
|-----------------------------|----------------------------|---|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Full Inspection Completed.

## **Footnote 2**

**Notes:**

Steam Table

Refried Beans: 143.7F

Taco Meat: 148.6F

## **Footnote 3**

**Notes:**

Make Area (on ice)

Tomatoes: 38.9F

Shredded Cheese: 40.2F

Small Make Table

Cut Tomatoes: 41.8F

Pureed Garbanzo Beans: 41.3F

Cooked Chicken: 38.8F

Salsa Bar: 40.8F, 41.1F, and 42.1F

Walk in Cooler

Refried Beans: 41.1F

Bierock: 40.3F

Coca Cola Reach in Cooler

Salsa: 38.9F

## **Footnote 4**

**Notes:**

In the walk in cooler, cooked chicken, cooked rice, opened container of black beans, and an open bag of lettuce had no date marking. Employee stated they were all cooked or opened yesterday around 4pm.

## **Footnote 5**

**Notes:**

Wiping Cloth Bucket: 200 parts per million quat.

## **Footnote 6**

**Notes:**

3 vat sink: 200 parts per million quat.

## FIELD WARNING LETTER

**Insp Date:** 7/21/2014      **Business ID:** 116959

**Business:** Zoro's Taco's

205 W. 7th Ave  
Augusta, KS 67010

**Inspection:** 84000159

**Store ID:**

**Phone:** 3166517888

**Inspector:** KDA84

**Reason:** 03 Complaint

**Reference:**

Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 07/21/14 | 12:30 PM | 03:45 PM | 3:15 | 0:25   | 3:40  | 0       |        |
| Total:   |          |          | 3:15 | 0:25   | 3:40  | 0       |        |

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## FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.