

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: 2/25/2015 **Business ID:** 116959FE
Business: ZORRO'S TACOS

Inspection: 84000423
Store ID:
Phone: 3167751111
Inspector: KDA84
Reason: 01 Routine
Results: No Follow-up

205 W. 7TH AVE
 AUGUSTA, KS 67010

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 02/25/15 | 02:30 PM | 05:15 PM | 2:45 | 0:01 | 2:46 | 0 | |
| Total: | | | 2:45 | 0:01 | 2:46 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 4

Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1440

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. | .. | .. | 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

| | 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 | .. | .. | .. | .. | .. | | | | | | | | | |
| 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 | .. | .. | 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-left: 5px;">4-601.11(A)</td> <td style="padding-left: 5px;"><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [5 clean dishes on the clean dish shelving had date marking stickers and sticker residue on them.]</i></td> </tr> <tr> <td></td> <td style="border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;">4-602.11(A)(5)</td> <td style="padding-left: 5px;"><i>P - Food Contact Surface Cleaning Frequency (contamination) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned at any time during the operation when contamination may have occurred. [In the walk in cooler, the wire shelving racks have mold growing on them. Open containers of produce and other containers of food items could be contaminated when a container above is moved and mold falls into the container.]</i></td> </tr> <tr> <td></td> <td style="border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;">4-602.11(E)(1)</td> <td style="padding-left: 5px;"><i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (when contaminated) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned at any time when contamination may have occurred. [The blade on the table mounted can opener has build up of food debris. Corrected on site (COS): Manager placed it in a bucket of soapy water to soak.]</i></td> </tr> </table> | <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. [5 clean dishes on the clean dish shelving had date marking stickers and sticker residue on them.]</i> | | 4-602.11(A)(5) | <i>P - Food Contact Surface Cleaning Frequency (contamination) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned at any time during the operation when contamination may have occurred. [In the walk in cooler, the wire shelving racks have mold growing on them. Open containers of produce and other containers of food items could be contaminated when a container above is moved and mold falls into the container.]</i> | | 4-602.11(E)(1) | <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (when contaminated) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned at any time when contamination may have occurred. [The blade on the table mounted can opener has build up of food debris. Corrected on site (COS): Manager placed it in a bucket of soapy water to soak.]</i> | | | | | | |
| <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. [5 clean dishes on the clean dish shelving had date marking stickers and sticker residue on them.]</i> | | | | | | | | | | | | | |
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| | 4-602.11(E)(1) | <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (when contaminated) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned at any time when contamination may have occurred. [The blade on the table mounted can opener has build up of food debris. Corrected on site (COS): Manager placed it in a bucket of soapy water to soak.]</i> | | | | | | | | | | | | | |
| 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 | .. | .. | .. | .. | .. | | | | | | | | | |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | | | | | | | | | | |
| 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 | .. | .. | p | .. | | | | | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|---|---|---|---|---|---|---|
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
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|------------|---|
| Fail Notes | <p>3-501.18(A)(1) <i>P - RTE PHF/TCS, Disposition (discard if held 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [In the walk in cooler, tortilla soup dated 1-19, was held over 7 days. COS: Manager voluntarily discarded item in the trash.</i></p> <p><i>In the walk in cooler, refried beans were made on 2/16, held over 7 days. COS: Manager voluntarily discarded item in the trash.]</i></p> <p>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 walk in cooler, cooked white rice and cooked mexican rice had no date marking. COS: Manager said it was made on 2/20 and she labeled the containers.</i></p> <p><i>In the make table, cooked chicken, steak, and gyro meat had no date marking. Manager said it was made on 2/22 and she labeled the containers.]</i></p> |
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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 | .. | .. | .. | .. |
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| Fail Notes | <p>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. [On the back storage shelving, a can of WD-40 was directly above boxes of soda syrup. COS: WD-40 was moved.]</i></p> |
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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 |
|--------------------------|---|---|---|---|---|---|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | Y | N | O | A | C | R | | | | | | |
|---|-------------------|---|---|----|----------------|--|--|--|--|--|--|--|
| Food Temperature Control | | | | | | | | | | | | |
| 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 | .. | .. | .. | .. | .. | | | | | | |
| Food Identification | | | | | | | | | | | | |
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. | | | | | | |
| Prevention of Food Contamination | | | | | | | | | | | | |
| 36. Insects, rodents and animals not present. | p | .. | .. | .. | .. | .. | | | | | | |
| 37. Contamination prevented during food preparation, storage and display. | .. | p | .. | .. | .. | .. | | | | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">3-305.11(A)(1)</td> <td style="vertical-align: top;"><i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [By the back door, a 50 pound bag of onions was sitting on the floor.]</i></td> </tr> </table> | <i>Fail Notes</i> | 3-305.11(A)(1) | <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [By the back door, a 50 pound bag of onions was sitting on the floor.]</i> | | | | | | | | | |
| <i>Fail Notes</i> | 3-305.11(A)(1) | <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [By the back door, a 50 pound bag of onions was sitting on the floor.]</i> | | | | | | | | | | |
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. | | | | | | |
| 39. Wiping cloths: properly used and stored. | .. | .. | p | .. | .. | .. | | | | | | |
| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. | | | | | | |
| Proper Use of Utensils | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | |
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items | .. | p | .. | .. | .. | .. | | | | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-202.11(A)(1)</td> <td style="vertical-align: top;"><i>Pf - FCS (Smooth) Multiuse FOOD-CONTACT SURFACES shall be SMOOTH. [The wooden magnetic knife holder is broken/soiled, is not easily cleanable, and could contaminate clean knives.]</i></td> </tr> <tr> <td style="vertical-align: top;"></td> <td style="vertical-align: top;">4-202.11(A)(2)</td> <td style="vertical-align: top;"><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [The Robot-Coupe food processor has a cracked/broken lid.]</i></td> </tr> </table> | <i>Fail Notes</i> | 4-202.11(A)(1) | <i>Pf - FCS (Smooth) Multiuse FOOD-CONTACT SURFACES shall be SMOOTH. [The wooden magnetic knife holder is broken/soiled, is not easily cleanable, and could contaminate clean knives.]</i> | | 4-202.11(A)(2) | <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [The Robot-Coupe food processor has a cracked/broken lid.]</i> | | | | | | |
| <i>Fail Notes</i> | 4-202.11(A)(1) | <i>Pf - FCS (Smooth) Multiuse FOOD-CONTACT SURFACES shall be SMOOTH. [The wooden magnetic knife holder is broken/soiled, is not easily cleanable, and could contaminate clean knives.]</i> | | | | | | | | | | |
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| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items | .. | p | .. | .. | .. | .. | | | | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-202.16</td> <td style="vertical-align: top;"><i>Nonfood-contact surfaces free of crevices [The handle on the microwave by the make table is broken/missing and has tape covering the holes.]</i></td> </tr> </table> | <i>Fail Notes</i> | 4-202.16 | <i>Nonfood-contact surfaces free of crevices [The handle on the microwave by the make table is broken/missing and has tape covering the holes.]</i> | | | | | | | | | |
| <i>Fail Notes</i> | 4-202.16 | <i>Nonfood-contact surfaces free of crevices [The handle on the microwave by the make table is broken/missing and has tape covering the holes.]</i> | | | | | | | | | | |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | .. | p | .. | .. | .. | .. | | | | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-302.14</td> <td style="vertical-align: top;"><i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There is no test kit available for testing quaternary ammonia or chlorine sanitizer.]</i></td> </tr> </table> | <i>Fail Notes</i> | 4-302.14 | <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There is no test kit available for testing quaternary ammonia or chlorine sanitizer.]</i> | | | | | | | | | |
| <i>Fail Notes</i> | 4-302.14 | <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There is no test kit available for testing quaternary ammonia or chlorine sanitizer.]</i> | | | | | | | | | | |
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. | | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Physical Facilities | Y | N | O | A | C | R |
|--|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
| Administrative/Other | Y | N | O | A | C | R |
| 55. Other violations | p | .. | .. | .. | .. | .. |

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|------------------------------|
| EDUCATIONAL MATERIALS |
|------------------------------|

The following educational materials were provided p

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| <i>Material Distributed</i> | <i>Education Title #22 Focus On Food Safety Manual (on the Website)</i> |
| | <i>[book.]</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Steam Table
Refried Beans: 161.6F
Taco Meat: 158.7F

Footnote 2

Notes:

Walk in Cooler
Mexican Rice: 42.9F
Bierock: 41.9F
Refried Beans: 42.1F

Coca Cola Cooler
Salsa: 33.0F

Salsa Bar: 41.0F

Make Table
Diced Tomatoes: 42.4F
Hummus: 41.8F

On Ice
Diced Tomatoes: 40.1F
Shredded Cheese: 40.1F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/25/2015 **Business ID:** 116959FE
Business: ZORRO'S TACOS

205 W. 7TH AVE
 AUGUSTA, KS 67010

Inspection: 84000423
Store ID:
Phone: 3167751111
Inspector: KDA84
Reason: 01 Routine

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 02/25/15 | 02:30 PM | 05:15 PM | 2:45 | 0:01 | 2:46 | 0 | |
| Total: | | | 2:45 | 0:01 | 2:46 | 0 | |

ACTIONS

Number of products Voluntarily Destroyed 2

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 Refried Beans Qty 5 Units lbs Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Tortilla Soup Qty 1 Units gal Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

