

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: 3/11/2015 **Business ID:** 96836FE
Business: LAS PALMAS

Inspection: 84000441
Store ID:
Phone: 3167332332
Inspector: KDA84
Reason: 01 Routine
Results: Follow-up

119 W CENTRAL AVE
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/11/15	12:45 PM	03:30 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 6 Priority foundation(Pf) Violations 2

Certified Manager on Staff Address Verified p Actual Sq. Ft. 2500

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
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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. [In the bar, bottles of Wild Turkey (8oz), Chivas Regal (8oz), and El Jimador (10oz) had flies inside the bottle. Corrected on site (COS): Manager voluntarily discarded them in the trash.]</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
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In the Coca Cola Cooler by the grill, a plastic container of cooked pork (59.8F) was not maintained at 41F or below. COS: Employee stated it had been sitting out for about 40 minutes during lunch and they had just placed it back in the cooler.]</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						

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)(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, a pan of cooked breaded poblano peppers had no date marking. COS: Employee said that he made them 2 days ago and labeled the pan.]</i></p> <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. [In the walk in cooler, a bucket of salsa verde (made on site) had a date marking of 2/27/2015. COS: Employee said that was the incorrect date and that he made that bucket 2 days ago and labeled the container.]</i></p>
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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 . . . p .

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. [A spray bottle with blue liquid and a wiping cloth on top was setting within an inch of single-use styrofoam containers. COS: The manager said it was window cleaner and moved it from the table.]</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 . .

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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y	N	O	A	C	R				
32. Plant food properly cooked for hot holding.	p				
33. Approved thawing methods used.	..	p	p	..				
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34. Thermometers provided and accurate.	..	p	p	..				
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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.	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				
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	p	..				
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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46. Warewashing facilities: installed, maintained, and used; test strips. p

This item has Notes. See Footnote 6 at end of questionnaire.

47. Non-food contact surfaces clean. .. p

<i>Fail Notes</i>	4-601.11(C)	<p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The hand sink in the kitchen had dried on food debris on the faucet handles. COS: Employee cleaned the faucet.</i></p> <p><i>The Coca Cola Cooler by the grill in the kitchen had dried food debris on the handles and in the inside bottom of the cooler.]</i></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

<i>Fail Notes</i>	5-202.12(A)	<p><i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [The hand sink in the bar area does not have hot water.]</i></p>
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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

<i>Fail Notes</i>	6-501.11	<p><i>PHYSICAL FACILITIES shall be maintained in good repair. [There are broken tiles on the floor in the clean dish/chemical storage room.</i></p> <p><i>There are broken tiles along the baseboard by the doorway into the backroom with the mixer/can storage.]</i></p>
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54. Adequate ventilation and lighting; designated areas used. p

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website) [books (spanish/english)]</i>
	<i>Education Title #50</i>	<i>Vacuum Packed Safety</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Beans cooking: 163.6F
Chicken: 175.7F

Footnote 2

Notes:

Queso cooling for 1 hour 89.3F, at end of inspection 70.3F.

Footnote 3

Notes:

Steam Table
Pork: 160.3F
Refried Beans: 136.1F
Chicken: 143.4F

Footnote 4

Notes:

Make Table (large)
Shredded Cheese: 41.8F
Breaded and cooked Pablano Peppers: 40.3F

Make Table (small)
Salsa Verde: 41.8F

Coca Cola Cooler (by grill)
Raw hamburger: 40.3F

Walk in Cooler
Carne molida: 42.8F
Cornitos: 39.9F

Coca Cola Cooler (Waitress area)
Salsa: 40.6F

2-Door Cooler (bar area)
Whipped Topping: 36.1F

Footnote 5

Notes:

Per employee, salsas was made fresh yesterday evening and today.

Footnote 6

Notes:

Warewasher: 50 parts per million chlorine.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/11/2015
Business: LAS PALMAS

Business ID: 96836FE

Inspection: 84000441

Store ID:
Phone: 3167332332

119 W CENTRAL AVE
 ANDOVER, KS 67002

Inspector: KDA84
Reason: 01 Routine

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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 03/25/15

Inspection Report Number 84000441

Inspection Report Date 03/11/15

Establishment Name LAS PALMAS

Physical Address 119 W CENTRAL AVE City ANDOVER

Zip 67002

Additional Notes and Instructions

No hot water at bar hand sink.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/11/2015 **Business ID:** 96836FE
Business: LAS PALMAS

119 W CENTRAL AVE
 ANDOVER, KS 67002

Inspection: 84000441
Store ID:
Phone: 3167332332
Inspector: KDA84
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
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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 Alcohol Qty Units Value \$

Description 8oz of Wild Turkey. 8oz of Chivas Regal. 10oz of El Jimador.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A