

**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:** 7/28/2015  
**Business:** TACO BELL

**Business ID:** 97725FE

**Inspection:** 84000620

**Store ID:**  
**Phone:** 3167750400

**Inspector:** KDA84

**Reason:** 03 Complaint

**Results:** No Follow-up

620 W 7TH  
 AUGUSTA, KS 67010

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/28/15	01:30 PM	04:00 PM	2:30	0:15	2:45	0	
<b>Total:</b>			2:30	0:15	2:45	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 0

Certified Manager on Staff

Address Verified

Actual Sq. Ft. 2750

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) 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**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 .. .  .. ..

**Employee Health**

2. Management awareness; policy present.

Y N O A C R  
 .. .. . . .

3. Proper use of reporting, restriction and exclusion.

.. .. . . .

**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	..	..	..	..	..		
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	..	..	..	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;"> <p>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.</i></p> <p><i>[The soda nozzles on the kitchen fountain machine had a small build up of mold.]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>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.</i></p> <p><i>[The soda nozzles on the kitchen fountain machine had a small build up of mold.]</i></p>	..	..	p	..	..	..
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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	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>	..	..	p	..	..	..		
18. Proper cooling time and temperatures.	..	..	p	..	..	..		
19. Proper hot holding temperatures.	..	..	p	..	..	..		
20. Proper cold holding temperatures.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>	..	..	p	..	..	..		
21. Proper date marking and disposition.	p	..	..	..	..	..		
22. Time as a public health control: procedures and record.	p	..	..	..	..	..		
Consumer Advisory	Y	N	O	A	C	R		
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..		
Highly Susceptible Populations	Y	N	O	A	C	R		
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..		



## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils		Y	N	O	A	C	R
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- |  |  |   |    |    |    |    |    |
|--|--|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                 |  | p | .. | .. | .. | .. | .. |

***This item has Notes. See Footnote 5 at end of questionnaire.***

- |                                      |  |    |   |    |    |    |    |
|--------------------------------------|--|----|---|----|----|----|----|
| 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 floor fan in the kitchen has a build up of dust on it and is blowing towards the food prep area.]</i>
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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  | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used.      |  | .. | p  | .. | .. | .. | .. |

<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. [The light in the walk in freezer is not shielded.]</i>
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Administrative/Other		Y	N	O	A	C	R
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- |                      |  |   |    |    |    |    |    |
|----------------------|--|---|----|----|----|----|----|
| 55. Other violations |  | p | .. | .. | .. | .. | .. |
|----------------------|--|---|----|----|----|----|----|

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Refried Beans: 155.1F

## **Footnote 2**

**Notes:**

2 Door Cooler - West  
Lettuce: 39.7F

2 Door Cooler - East  
Shredded Cheese: 39.6F

Make Table (Top)  
Pico de gallo: 40.3F

Walk in Cooler  
Ambient Air: 37.0F  
Diced Tomatoes: 40.5F

## **Footnote 3**

**Notes:**

Establishment has a monthly treatment routine with Patton Pest Control. They were last in the establishment on 10 July 2015. Manager provided the inspector with their last inspection and they noted that they did not see any pests in the establishment at the time of their treatment.

## **Footnote 4**

**Notes:**

Wiping Cloth Bucket: 200 parts per million quat.

## **Footnote 5**

**Notes:**

3 Compartment Sink: 200 parts per million quat.

## FOOD ESTABLISHMENT 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 below, 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.

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