

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

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population

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.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Insp Date: 5/24/2010 **Business ID:** 0701441R
Business: Figueroa - Mobile unit
 525 W. Skyline
 Arkansas City, KS 67005

Inspection: 07000442
Store ID:
Phone: 6204418946
Inspector: KDA07
Reason: 11 Plan

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
05/24/10	09:30 AM	11:10 AM	1:40	1:00	2:40	0	
Total:			1:40	1:00	2:40	0	

Reference:

Time In: 9:30am
Travel Time: 1 hour
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application: Yes
Square Footage:

Time Out: 11:10am
Risk Category: 4
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved: No
CRITICAL VIOLATIONS: 4

FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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 Inspector

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.			X				

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness policy present.			X				
3. Proper use of reporting, restriction and exclusion.			X				

Good Hygienic Practices	Y	N	O	A	C	R	Notes
4. Proper eating, tasting, drinking, or tobacco use	X						
5. No discharge from eyes, nose and mouth.	X						

Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
6. Hands clean and properly washed.			X				
7. No bare hand contact with RTE foods or approved alternate method properly followed.			X				
8. Adequate handwashing facilities supplied and accessible.	X						

Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.	X						
10. Food received at proper temperature.			X				
11. Food in good condition, safe and unadulterated.			X				
12. Required records available: shellstock tags, parasite destruction.			X				

Protection from Contamination	Y	N	O	A	C	R	Notes
13. Food separated and protected.			X				
14. Food-contact surfaces: cleaned and sanitized.		X					CRITICAL 4-601.11A* Food Contact Clean to Sight and Touch
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			X				

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes
16. Proper cooking time and temperatures.			X				
17. Proper reheating procedures for hot holding.			X				
18. Proper cooling time and temperatures.			X				
19. Proper hot holding temperatures.			X				
20. Proper cold holding temperatures.			X				
21. Proper date marking and disposition.			X				
22. Time as a public health control: procedures and record.				X			

Consumer Advisory	Y	N	O	A	C	R	Notes
23. Consumer advisory provided for raw or undercooked foods.			X				

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Highly Susceptible Populations	Y	N	O	A	C	R	Notes
24. Pasteurized foods used							
prohibited foods not offered.			X				

Chemical	Y	N	O	A	C	R	Notes
25. Food additives: approved and properly used.			X				
26. Toxic substances properly identified, stored and used.	X						

Conformance with Approved Procedures	Y	N	O	A	C	R	Notes
27. Compliance with variance, specialized process and HACCP plan.			X				

GOOD RETAIL PRACTICES	Notes
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Safe Food and Water	Y	N	O	A	C	R	Notes
28. Pasteurized eggs used where required.			X				
29. Water and ice from approved source.	X						
30. Variance obtained for specialized processing methods.				X			

Food Temperature Control	Y	N	O	A	C	R	Notes
31. Proper cooling methods used							
adequate equipment for temperature control.			X				
32. Plant food properly cooked for hot holding.			X				
33. Approved thawing methods used.			X				
34. Thermometers provided and accurate.		X					4-302.12 Food thermometers provided & accessible
Appropriate thermometer for measuring thin foods provided							

Food Identification	Y	N	O	A	C	R	Notes
35. Food properly labeled							
original container.			X				

Prevention of Food Contamination	Y	N	O	A	C	R	Notes
36. Insects, rodents and animals not present							
no unauthorized persons.	X						
37. Contamination prevented during food preparation, storage and display.			X				
38. Personal cleanliness.			X				
39. Wiping cloths: properly used and stored.			X				
40. Washing fruits and vegetables.				X			

Proper Use of Utensils	Y	N	O	A	C	R	Notes
41. In-use utensils: properly stored.			X				

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

42. Utensils, equipment and linens: properly stored, dried and handled.			X				
43. Single-use and single-service articles: properly used.			X				
44. Gloves used properly.			X				

Utensils, Equipment and Vending	Y	N	O	A	C	R	Notes
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	X						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	X						
46. Warewashing facilities: installed, maintained, and used							
test strips.		X					4-302.14 Sanitizer test kit
47. Non-food contact surfaces clean.		X					4-601.11(C) Nonfood contact surfaces of equipment clean

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available							
adequate pressure.		X					CRITICAL 5-103.11(A)* Water capacity
49. Plumbing installed							
proper backflow devices.		X					5-202.12(A) Handsink-100°F minimum water temperature through mixing faucet CRITICAL 5-304.11* Water tank/pump/hoses properly disinfected & handled
50. Sewage and waste water properly disposed.		X					5-402.14 Mobile wastes removed through approved removal procedure
51. Toilet facilities: properly constructed, supplied and cleaned.			X				
52. Garbage and refuse properly disposed facilities maintained.			X				

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

53. Physical facilities installed, maintained and clean.		X						6-501.11 Physical facilities maintained in good repair 6-501.12(A) Physical facilities clean
54. Adequate ventilation and lighting designated areas used.		X						
Administrative/Other	Y	N	O	A	C	R	Notes	
55. Other violations			X					

Result:Follow-up

Notes:

14. * Critical Grill rusty,

34. NC- Not Critical No thermometers available for Checking temperatures of thin foods.

46. NC-Need sanitizer test kit

47. NC-Nonfoodcontact surfaces of grill dirty

48. * No water hooked up to unit.

49. * Clean water inlet not sanitary, No dedicated hoses present for clean water filling.

49. * No hot water present for hand washing.

50. NC-No specific hose for draining grey water.

53, NC-Tiles on floor need fixed

53. NC-Entire mobile unit dirty.

Educational Materials Focus on Food Safety (Spanish), 2 hand wash signs,

No Food or refrigeration set up in unit.

Questions please call Kansas Department of Agriculture at 785-296-5600.

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