

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: 11/2/2010 **Business ID:** 100889FR
Business: LA FIESTA

 2123 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 07000754
Store ID:
Phone: 6207410031
Inspector: KDA07
Reason: 03 Complaint

Reference:

Time In: 2:17pm
Travel Time: 2
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage:

Time Out: 3:45pm
Risk Category: 6
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 3

FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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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							

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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			X		CRITICAL 3-302.11(A)(1)(a)* Separation-Raw & raw RTE
14. Food-contact surfaces: cleaned and sanitized.		X			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						

Highly Susceptible Populations	Y	N	O	A	C	R	Notes
24. Pasteurized foods used							

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prohibited foods not offered.			X				
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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			X		CRITICAL 7-101.11* Chemical labels-original container

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			X		3-501.15 Proper cooling methods used for PHF
32. Plant food properly cooked for hot holding.	X						
33. Approved thawing methods used.		X			X		3-501.13 Proper thawing methods used for PHF
34. Thermometers provided and accurate.	X						

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					3-305.11(A)(3) Food stored 6" above floor
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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42. Utensils, equipment and linens: properly stored, dried and handled.		X					4-903.11(B)(2) Equipment/utensil/ inen storage- covered or inverted
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			X		4-501.116 Concentration of sanitizer solution determined by use of test kit
47. Non-food contact surfaces clean.	X						

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available adequate pressure.	X						
49. Plumbing installed proper backflow devices.	X						
50. Sewage and waste water properly disposed.	X						
51. Toilet facilities: properly constructed, supplied and cleaned.	X						
52. Garbage and refuse properly disposed facilities maintained.	X						
53. Physical facilities installed, maintained and clean.		X					6-501.11 Physical facilities maintained in good repair
54. Adequate ventilation and lighting							
designated areas used.		X					6-202.11() Protective shielding on light bulbs over exposed food/utensils/equip ment

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

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Result:No Follow-up

Notes:

13. * Critical Eggs stored over Salsa in Walk in cooler. COS-Corrected on site -eggs moved by employee, In walk in cooler Raw Chorizo stored over salsa COS-Chorizo moved by employee

14. * Can opener dirty. COS- washed

15. Note: Taco chips placed in trash when returned from table.

26. * Spray bottle of degreaser unlabeled under food production table COS-Labeled

31. NC-Not Critical refried beans and taco meat left on counter to cool. COS-Education placed on ice.

33. NC-Full muscle beef and chicken on counter thawing COS-Placed beef under running water and chicken back in freezer.

37. NC-In storage room cases of tomato Filets on floor COS-Moved off floor.

42. NC-Silverware not inverted in storage racks.

46. NC-Warewashing machine was not dispensing bleach sanitizer >50 parts per million (ppm) COS-Machine purged to 50ppm.

53. NC-Wall behind ice maker needs repaired

54. NC-No light cover over lights in walk in cooler and storage room.

Educational materials #6 Cooling.

Temperatures in Degree Fahrenheit (F) Diced tomatoes 37, Sour cream 43, Pico De Gallo 40, 38, Shredded Chicken 179, Taco meat 143, 158, Rice 143, Refried beans 171, Reach in cooler Shrimp 34, Beef 39, Hamburger pattys 43, chicken breast 34, Scallops 38, Diced tomatoes 34, Walk in cooler Pork 40, Carne 43, Chicken 43, Eggs 40, Lettuce 39, Chicken Burritoos 30, 38, 34, Milk 34, Taco meat 150, Wait station salsa 43, White cheese 153, All frozen foods properly frozen.

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

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