

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: 4/13/2010 **Business ID:** 96364FR
Business: EL CABRITOS

 1524 MILITARY AVE
 BAXTER SPRINGS, KS 66713

Inspection: 72001017
Store ID:
Phone: 6208563733
Inspector: KDA72
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
04/14/10	01:00 PM	03:00 PM	2:00	0:15	2:15	0	
Total:			2:00	0:15	2:15	0	

Reference:

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

Time Out:
Risk Category:
Notice of Non-compliance: Yes
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 8

FOODBORNE ILLNESS RISK FACTORS	Notes
---------------------------------------	--------------

AND PUBLIC HEALTH INTERVENTIONS	Notes
----------------------------------------	--------------

 Inspector

 Acknowledged Receipt

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					CRITICAL 2-102.11* Demonstration

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			X		CRITICAL 2-401.11* Eating, Drinking, or Using Tobacco
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			X		CRITICAL 2-301.14* When to Wash
7. No bare hand contact with RTE foods or approved alternate method properly followed.		X			X		CRITICAL 3-301.11(B)* No BHC w/ RTE food
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			X		CRITICAL 3-101.11* Safe, Unadulterated, & Honestly Presented
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						
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				

Inspector

Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

18. Proper cooling time and temperatures.		X				X		CRITICAL 3-501.14(A)(1)* Cooling PHF-135 to 70°F within the first 2 hours
19. Proper hot holding temperatures.		X				X		CRITICAL 3-501.16(A)(1)* PHF Hot Holding->135°F
20. Proper cold holding temperatures.		X				X		CRITICAL 3-501.16(A)(2)(a)* PHF Cold Holding-<41°F
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							
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
------------------------------	--------------

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						

Inspector _____

Acknowledged Receipt _____

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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						
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						
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						
54. Adequate ventilation and lighting designated areas used.	X						

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

Inspector _____

Acknowledged Receipt _____

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Result:No Follow-up

Notes:

Abbreviations:

(COS)- Corrected on site; (F) Fahrenheit; (WIC) Walk in cooler; (RIC) Reach in cooler; (RTE) Ready to eat; (PHF) Potentially Hazardous Food; (NC) non-critical; (MT) make table; (HH) hot holding; (BHC) Bare hand contact; (CL) Chlorine; (ST) steam table; (PPM) parts per million

Violations:

- 1 Critical - 7 critical violations
- 4 Critical - Employee eating a canteloupe and drinking a soda in the kitchen (COS) educated about designated eating area
- 6 Critical - employee handled dirty dishes while using commercial dish washer then handled clean dishes with out washing hands (COS) washed hands
- 7 Critical - employee handled RTE lemon with bare hands to put in glass of ice tea (COs) explained about gloves and tongs
- 11 Critical employee finished eating then went and handled RTE tortilla with out washing hands or using gloves (COS) educate
- 18 Critical - chicken cooling for more than 2 hours 88F (COS) moved to WIC
- 19 Critical - cheese dip 98F in crock pot (COS) turned up and added lid
- 20 Critical - sliced tomatoes 56F on MT, chicken 60F on ice (COS) moved to WIC

Temperatures:

cooked chicken cooling 10 minutes 100F
refried beens cooling more than 2 hours 88F
sliced tomatoes 56F on top MT
chicken on ice 60F
ambient bottom make table 35F
cheese dip in crock pot 98F
hamburger 134F, refried beans 145F, and rice 135F on ST
cheese dip 41F in WIC
freezer ok

commercial dishwasher 200ppm chlorine

Handouts: Focus on food safety in building

Inspector

Acknowledged Receipt

NOTICE OF NON-COMPLIANCE WITH KANSAS LAW

This is to notify you that violations of the Kansas food safety laws* were observed during an inspection conducted at the above establishment and documented on the inspection report attached hereto. **REINSPECTION OF YOUR ESTABLISHMENT WILL BE MADE TO DETERMINE IF THE VIOLATIONS INDICATED ON THE INSPECTION REPORT HAVE BEEN CORRECTED. REINSPECTION WILL OCCUR ON OR SHORTLY AFTER THE DATE SPECIFIED BELOW.**

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 16, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection.

Food Processing Plants and Food Warehouses. Violations must be corrected by the date specified below.

Failure to comply with the Kansas food safety laws 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 Kansas food safety laws; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Kansas food safety laws include K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-619 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate: food service establishments; retail food stores; mobile retail ice cream vendors; food vending machines; food vending machine companies and dealers; and food processing plants;

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

Insp Date: 4/13/2010 **Business ID:** 96364FR
Business: EL CABRITOS

Inspection: 72001017
Store ID:
Phone: 6208563733
Inspector: KDA72
Reason: 01 Routine

1524 MILITARY AVE
 BAXTER SPRINGS, KS 66713

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
04/14/10	01:00 PM	03:00 PM	2:00	0:15	2:15	0	
Total:			2:00	0:15	2:15	0	

Reference:

FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date:4/13/2010

ATTACHMENTS	Y	N	A	Notes
Inspection Report	X			Restaurant Inspection Report- Date4/23/2010

Notes:

 Inspector

 Acknowledged Receipt