

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: 3/3/2010 **Business ID:** 104825FR
Business: PLAYA AZUL

 710 W 7TH ST
 AUGUSTA, KS 67010

Inspection: 73000866
Store ID:
Phone: 3167756446
Inspector: KDA73
Reason: 02 Follow-up

Reference:

Time In: 11:00a
Travel Time: 40 min
Educational Material: No
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage:

Time Out: 1:15p
Risk Category: RAC# 06 High Risk
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 2

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.							

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness							

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policy present.							
3. Proper use of reporting, restriction and exclusion.							

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.							

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

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

Protection from Contamination	Y	N	O	A	C	R	Notes
13. Food separated and protected.	X						
14. Food-contact surfaces: cleaned and sanitized.							
15. Proper disposition of returned, previously served, reconditioned and unsafe food.							

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes
16. Proper cooking time and temperatures.							
17. Proper reheating procedures for hot holding.							
18. Proper cooling time and temperatures.							
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.							

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

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

Chemical	Y	N	O	A	C	R	Notes

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25. Food additives: approved and properly used.							
26. Toxic substances properly identified, stored and used.							

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

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.							
29. Water and ice from approved source.							
30. Variance obtained for specialized processing methods.							

Food Temperature Control	Y	N	O	A	C	R	Notes
31. Proper cooling methods used adequate equipment for temperature control.							
32. Plant food properly cooked for hot holding.							
33. Approved thawing methods used.							
34. Thermometers provided and accurate.							

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

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

Proper Use of Utensils	Y	N	O	A	C	R	Notes
41. In-use utensils: properly stored.							
42. Utensils, equipment and linens: properly stored, dried and handled.							
43. Single-use and single-service articles: properly used.							
44. Gloves used properly.							

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							

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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items							
46. Warewashing facilities: installed, maintained, and used test strips.							
47. Non-food contact surfaces clean.							

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available adequate pressure.							
49. Plumbing installed proper backflow devices.							
50. Sewage and waste water properly disposed.		X					CRITICAL 5-402.11* Backflow prevention present to prevent back siphonage
51. Toilet facilities: properly constructed, supplied and cleaned.							
52. Garbage and refuse properly disposed facilities maintained.							
53. Physical facilities installed, maintained and clean.							
54. Adequate ventilation and lighting designated areas used.							

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

Result:No Follow-up

Notes:

4. **CRITICAL** - 3 employees eating in kitchen food prep areas. One open employee drink in styrofoam cup sitting on shelf directly above pan of cheese sauce cooling on counter. Corrected on site (COS)

50. **CRITICAL** - 3-compartment sink used for food preparation is directly plumbed to sewer system - not indirectly plumbed to prevent backflow as required. Facility has one year from original notice (4-8-09) to make corrections (by 4-8-10). This is not considered a repeat violation for Administrative Review purposes.

Temperatures:

Spanish rice 156F - steam unit
 Salsa - small make table - 43F
 Salsa - iced on counter - 50F (made this morning - cooling)
 Salsa - GE RIC - 39F
 Walk in cooler - Pork 39F, taco meat 38F
 Steam table - all foods 146F or higher
 Pico de Gallo and cut tomatoes 40F, chili rellenos 37F - MT 1
 Raw chicken 40F, raw beef 41F - MT2

All temperatures in degrees Fahrenheit.

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Please call Topeka at 785-296-5600 if you have questions, or go to www.ksda.gov/food_safety/
For the Food Code, go to

www.ksda.gov/includes/document_center/food_safety/Food%20Safety/Kansas_Food_Code.pdf

ABBREVIATIONS

Critical (*); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)

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