

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 0
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Jun 10, 2020
Time In: 02:15 PM
Time Out: 02:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Yoli Tortilleria	1668 Jefferson St. Unit # 100 Kansas City MO 64108	Kansas City / MO	64108	(816) 798-1030

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
109810	Yoli Tortilleria LLC	Pre-Operational	Low	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Supervision					
1	IN		PIC present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health					
2	IN		Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>
3	IN		Proper use of reporting, exclusion & restriction	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practice					
4	N/O		Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
5	N/O		No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands					
6	N/O		Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>
7	N/O		No bare hands contact with RTE foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>
8	IN		Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source					
9	IN		Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
10	N/O		Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
11	IN		Food in good condition, safe, & unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
12	N/A		Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination					
13	N/A		Food separated & protected	<input type="checkbox"/>	<input type="checkbox"/>
14	N/A		Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>
15	IN		Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature					
16	N/O		Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
17	N/O		Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
18	N/O		Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
19	N/O		Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
20	IN		Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
21	N/O		Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
22	N/O		Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory					
23	N/A		Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations					
24	N/A		Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
Chemicals					
25	N/A		Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
26	IN		Toxic substances properly identified, stored, & used	<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures					
27	N/A		Compliance with variance, specialized process, & HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
<div style="border: 1px solid black; padding: 5px; margin: 10px auto; width: 80%;"> <p>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p> </div>					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered items marked 'X' are **not** in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water					
28			Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
29			Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
30			Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control					
31			Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
32			Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
33			Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
34			Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification					
35			Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination					
36			Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>
37			Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input type="checkbox"/>
38			Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
39			Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>
40			Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils					
41			In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
42			Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
43			Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
44			Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
Utensils, Equipment and Vending					
45			Food & non-food contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
46			Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
47			Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
Physical Facilities					
48			Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
49			Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
50			Sewage & waste properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
51			Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
52			Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
53	X		Physical facilities installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
54			Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

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TEMPERATURE OBSERVATIONS

Item/Location	Temp (° F)
Ambient/Grab & Go Cooler	35.7
Hot Water/Handwashing Sink (Food Service)	130.0
Hot Water/Handwashing Sink (Restroom)	130.0
Ambient/Reach-in Cooler	36.0

OBSERVATIONS AND CORRECTIVE ACTIONS

Question Number	Item Number	Critical Violations are indicated by an asterisk (*). Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.
53	<u>6-501.11</u>	Physical facilities not maintained in good repair & cleaned as often as necessary to keep them clean Comply by Sep 8, 2020
Recommended Resolution -		
Observations and Corrective Actions - Observed small amount of damage to wall near electrical panel to left of entrance to establishment.		

GENERAL COMMENTS

Food Handler Card audit: 1 out of 1 employees = 100% of food handler staff possess a food handler card.
Establishment is In Compliance with the KCMO Food Code.

Note: Joint inspection with PHSI B. Guillaume.

Person in charge will be notified of any outstanding fees, and fees will be collected at time of 30-day routine inspection.

All major requirements for a food service permit have been met.

The Food Protection Program with the Kansas City, MO Health Department authorizes the establishment to operate. Authorization is subject to compliance with all applicable City ordinances and/or other authority.

Received application and check #1736 for the amount of \$354.00 for 0-5 employees, (\$354.00 permit fee for 2020.)

This form serves as a legal temporary permit for operation.

***** PERMIT GRANTED *****

A routine inspection will take place within 30 days of issuing this permit. All listed violations must be corrected before the routine inspection. Failure to correct these violations will result in the assignment of a re-inspection and additional fees.

Follow-up Required : No

Signature Date : Jun 10, 2020




Person in Charge: Mark Gencarelli

Inspector: Colten K Niswonger