



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	10:16 am	TIME OUT	1:03 pm
DATE	Feb. 24, 2017	PAGE	1 of 4

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Casa Sol	OWNER: Adam Arango	PERSON IN CHARGE: Maria Conteras
ADDRESS: 204 South A Street	ESTABLISHMENT NUMBER: 4697	COUNTY: St. Francois
CITY/ZIP: Farmington 63645	PHONE: (573)747-1190	FAX: none
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> V	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O	Hands clean and properly washed	✓		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> V	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> V	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> V	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> V C N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> V	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> V	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized	✓					
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Maria Conteras</i> Maria Conteras	Date: February 24, 2017
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Date: March 2, 2017
	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Casa Sol		ADDRESS 204 South A Street		CITY /ZIP Farmington 63645	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, Coca Cola cooler, waitress strn.		35	3-door glass cooler: ambient, salsa, milk		40-50, 47, 44
Prep cooler, bottom: ambient, fish		39, 38	Prep cooler, top: cut tomatoes, pico de gallo		38, 29
Prep cooler, drawer 1: ambient, beef		40, 39	Prep cooler, top: raw chicken, raw beef		39, 41
Prep cooler, drawer 2: ambient, shrimp		40, 33	Chicken in fajita mix, flattop grill		175 to 200
Rice, hot hold		136	Refried beans, stovetop		195

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

NOTE	The salsa held in the 3-door cooler in the waitress station had internal temperatures between 45 and 47F. The pH of the salsa was measured at 4.0, which means it is not a potentially hazardous food. However, some salsas may have higher pH due to the type of tomatoes and various additions to the basic sauce. A pH above 4.6 results in a food that can support the growth of bacteria. Please cool salsa from 135F to 70F within two hours, then from 70F to 41F within an additional four hours. If the first benchmark is not met, reheat salsa to 165F for 15 seconds and begin the process again. If the second benchmark is not met, discard the salsa. Facilitate cooling by dividing salsa into shallow pans and nesting in ice water. Stir. If covered, allow steam to escape at vented edges. RECORD TIME AND TEMPERATURE as each benchmark is reached.		ME
3-501.16A	Milk, stored in the 3-door glass cooler, had an internal temperature of 44F. Potentially hazardous food shall be stored at 41F or lower. CORRECTED ON SITE by discarding milk.	COS	
3-501.16A	The 3-door glass cooler in the waitress station did not hold food at 41F or lower. Milk and salsa were stored in this unit. Please repair or replace the cooler.	3/2/17	
4-601.11A	Debris observed near the hilt of a knife stored in the drawer of the table by the upright freezer. Utensils shall be clean to sight and touch. COS by wash, rinse, sanitize.	COS	
4-601.11A	Debris observed on a small bowl stored above the steam table. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing, sanitizing.	COS	
7-102.11	A spray bottle holding purple liquid was stored below the mop sink. Working containers of chemicals shall be labeled with the common name of the contents. COS by labeling.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

6-301.14	There was no sign at the handwashing sink in the waitress station to remind employees to wash hands. Please install a sign at this sink.	2/24/17	
4-203.12A	The thermometer in the 3-door glass cooler in the waitress station was not accurate, reading 50F when the measured temperature was 40F. Thermometers shall be accurate to within +/-2F. Please install an accurate thermometer in a convenient-to-read location in the warmest part of this cooler.	2/27/17	ME
5-501.17	There was no covered trash can in the employee bathroom. Bathrooms used by females shall be equipped with a covered trash receptacle. Please provide.	3/2/17	
6-202.11A	One bulb in the ceiling fixture by the mechanical dish washer was not shielded. Bulbs shall be shielded or shatter resistant in areas of food preparation and storage. Please shield bulb.	3/2/17	
6-501.14A	The air return vent in the ceiling near the entry to the walk-in cooler was dirty. Ventilation systems shall not be a source of contamination. Please clean vent as often as needed to keep clean.	2/27/17	
6-301.12A	There were no paper towels at the handwashing sink in the bar. Please provide paper towels at all handwashing sinks at all times.	2/24/17	
4-601.11C	Accumulation of debris observed on the ledges of the door glides of the beer chest coolers in the bar. Please clean the ledges as often as needed to keep clean.	2/24/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	<i>Maria Conteras</i>	Maria Conteras	Date:	February 24, 2017
Inspector:	<i>Rose Mier</i>	Rose Mier	Telephone No.	(573)431-1947
			EPHS No.	1390
			Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date:	March 2, 2017



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Upright freezer, kitchen: ambient		10	Steam table: rice, beans, taco meat, chicken		170, 159, 170, 148
Beverage Aire freezer, ambient		5	2-door cooler: ambient, cooked beef, chicken		42, 39, 41
True freezer, ambient		0	Walk-in cooler: ambient, hamburger, rice		33, 37, 40
Steak, flat grill		150	Walk-in cooler: refried beans, cooked chicken		37, 47, 60
Keg cooler, ambient		40	Beer chest cooler, ambient		39

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
2-301.14E	Employee observed moving from warewashing to packaging food without washing hands in between. Please ensure all employees wash hands between changing jobs. CORRECTED ON SITE by discussion with employee and manager.	COS	
3-501.15A and B	Temperature of cooked chicken in broth, stored in the walk-in cooler, was between 47 and 60F. According to manager, the chicken was cooked yesterday. Please record the time and temperature of foods as they cool. Cool from 135F to 70F in 2 hours, then from 70F to 41F in another four hours. Cut or shred large pieces of meat or poultry into small pieces and divide contents into shallow containers. Nest into a deep pan containing ice and water. Stir and MONITOR cooling process. Do not place food into a cooler until temperature is 70F or below, then continue to stir and monitor temperature until all parts of food reaches 41F. Discard food that does not cool correctly. NOTE: chicken was voluntarily discarded	2/24/17	
7-203.11	A gasoline container held tequila. Food shall not be stored in a container that held chemicals, and food containers shall be safe (food-grade). Please discard tequila and remove gas container from facility. COS by voluntarily discarding tequila and container.	COS	
4-101.11A	Old, sliced limes were in the bin to hold ice in the bar. Fruit flies were on the limes. Food shall be safe and unadulterated. Please discard limes and wash, rinse, and sanitize ice bin.	2/24/17	
3-101.11	A bottle of Aztec Gold tequila, stored on the shelf in the bar, was not capped. Fruit flies were in the tequila. Food shall be unadulterated. Please discard tequila.	2/24/17	

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial

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Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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2-201.11, 2-201.12, 2-201.13	<p>Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</p> <p>A written employee illness policy was not provided. Please provide a written policy that is in compliance with the Missouri Food Code, sections 2-201.11, 2-201.12, and 2-201.13. To develop the policy, the FDA Employee Health and Personal Hygiene Handbook may be referenced by having employees read relevant pages (see pages 5-17, 33-35) and sign the agreement on page 37-38 of the book. Both the Missouri Food Code and the FDA Handbook may be found on-line.</p>	3/2/17	<i>MM</i>
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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