



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

TIME IN	11:43 am	TIME OUT	2:30 pm
DATE	May 25, 2016	PAGE	1 of 3

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: Adam Arango
ADDRESS: 204 South A Street, Suite 203	ESTABLISHMENT NUMBER: 4697	COUNTY: 187
CITY/ZIP: Farmington 63640	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 checked="" type="checkbox"/> Other Risk Factor _____		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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				Consumer Advisory			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed	✓		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	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"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			Conformance with Approved Procedures			
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	✓		<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Adam Arango</i>	Adam Arango	Date: May 25, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: Follow-up Date: June 22, 2016
		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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ESTABLISHMENT NAME Casa Sol		ADDRESS 204 South A Street, Suite 203		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Steam table: chicken, beans, rice, beef		159,172,136,170	Prep table, bottom: ambient, raw shell egg		40, 32
Chicken, grill; beef, grill		198,195;176,178	Prep table, top: lettuce, tomatoes, cheese		39, 36, 38
Ambient, freezer		23	Prep table, top: chicken, beef, tomatoes		36, 35, 36
Ambient, True freezers, warewash area		10, 15	Drawer: ambient, fish		39, 35
Ambient, bar beer cooler		41	Drawer: ambient, shrimp		39, 36

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	TEMPERATURES, continued, in degrees Fahrenheit: Cooler, warewash area: ambient 40, cut lettuce 40, cooked beef 41, raw chicken 42, milk 43 Ambient: keg cooler 40; coolers in waitress prep area 40, 37 Walk-in cooler: ambient, beans 37, chicken broth 41, beans 161, rice 46 to 66, raw beef 53, beans 127		
3-302.11A	Ice cream was stored touching raw beef steaks, and raw beef steaks were stored above raw fish and shrimp in the freezer in the kitchen. Please store food in the following vertical order, or separated from one another: raw poultry and eggs on bottom, then raw ground meats (beef, pork), then raw whole muscle meats, then raw fish and seafood. Above the raw food store all other food in any order. CORRECTED ON SITE by rearranging in correct order.	COS	A
3-302.11A	Different types of raw animal products were intermixed and stored in an incorrect vertical order in the True freezer (nearest the water heaters). Please arrange in order as specified above.	5/26/16	
2-301.14	Cook was observed putting on gloves without first washing hands, and also using a gloved hand to catch drips from raw meat, then touching clean bowl to fill for service. Please ensure all employees know when to wash their hands. CORRECTED ON SITE by discussion with owner who corrected cook.	COS	
2-301.12A	Cook was observed not washing his hands for an adequate length of time. Please ensure all employees wash hands by scrubbing with soap a minimum of 20 seconds. CORRECTED ON SITE by discussion with owner.	COS	
7-201.11B	Oven cleaner and crack sealant were stored with and above clean equipment and single-use items in the storeroom. Please store chemicals separately or below food, single-use items, clean equipment, and clean linens.	5/25/16	

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.		
4-903.11A	A box of single-use aluminum trays were stored on the floor in the storeroom. Please store single-use items a minimum of six inches off the floor.	5/25/16	
4-203.12B	The thermometer in the walk-in cooler was broken. Thermometers shall be accurate. Please replace thermometer with an accurate thermometer in a convenient-to-read location in the warmest part of the cooler.	5/30/16	
4-203.11B	The food thermometer read ice water at 0F instead of 32.5F. Food thermometers shall be accurate to within +/- 2F. Please calibrate thermometer frequently. CORRECTED ON SITE by calibrating thermometer.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Adam Arango	Date:	May 25, 2016
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:	June 22, 2016



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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
3-501.17A	Food in the walk-in cooler was labeled with an 8-day disposition date. Ready-to-eat, potentially hazardous food that is held for more than 24 hours shall be labeled with a 7-day disposition date, which is the day of preparation (or opening of commercially prepared food) plus an additional six days.	5/25/15	
3-501.14A	Beans and rice were being cooled in the walk-in cooler. The temperature of the beans was 127 in the smaller container; the temperature of the rice ranged from 46 to 66. According to owner, these foods were placed in the cooler before 11 am this morning. The foods were not monitored for time and temperature. Food shall be cooled from 135F to 70F within two hours, and from 70F to 41F within an additional four hours. If the first benchmark is not met, reheat food to 165F for 15 seconds and begin process again. If the second benchmark is not met, discard food. Monitor the food and facilitate cooling by placing food in shallow pans and nesting in a container of ice water. Stir. If the container is covered, allow the corners to be open to allow steam to escape. COS by placing beans in shallow container and nesting in ice water, stirring, monitoring	COS	
3-501.16A	Raw beef stored in the walk-in cooler had internal temperature of 53F. According to owner, the beef was cut this morning. Please cut smaller quantities of meat at one time to prevent temperature from rising above 45F. CORRECTED ON SITE by discussion with owner	COS	
5-204.11A	The waitress prep area was expanded by moving a wall. A handwashing sink was not installed. A handwashing sink shall be located to allow convenient use by employees in food dispensing and food preparation areas. Please install a sink for use by waitresses to use in the beverage dispensing area.	6/22/16	
4-501.114A	The chlorine concentration in the sanitizer solution in the waitress prep area was less than 10 ppm. Please use test strips to ensure chlorine has a concentration between 50 and 100 ppm. CORRECTED ON SITE by adding more bleach to correct concentration.	COS	

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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Person in Charge / Title: 	Adam Arango	Date: May 25, 2016
Inspector: 	Rose Mier	Telephone No. (573)-431-1947 EPHS No. 1390
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