



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

TIME IN DATE	1:10 pm Sept. 9, 2015	TIME OUT 3:37 pm
		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: Adam Arango	
ADDRESS: 204 South A Street, Suite 203	ESTABLISHMENT NUMBER: 4697	COUNTY: 187	
CITY/ZIP: Farmington 63640	PHONE: (573)747-1190	FAX: none	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____			
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> 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 <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> N/C	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input checked="" 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Food obtained from approved source	✓		<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Food in good condition, safe and unadulterated	✓			Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input 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.		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				IN = in compliance	OUT = not in compliance	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				N/A = not applicable	N/O = not observed	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	✓			COS=Corrected On Site	R=Repeat Item	

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

Person in Charge /Title:

Adam Arango

Date: September 9, 2015

Inspector:

Rose Mier

Telephone No.
(573)431-1947

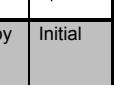
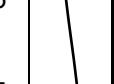
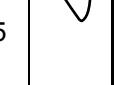
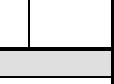
EPHS No.
1390

Follow-up: Yes No
Follow-up Date: Sept. 29, 2015



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ESTABLISHMENT NAME		ADDRESS		CITY / ZIP	
Casa Sol		204 South A Street, Suite 203		Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F	
Prep table, ambient, bottom		38	Hot hold: cheese, beans, chili	148, 153, 186,	
Prep table top:			Hot hold: chicken, beef, rice	177, 167, 158	
lettuce, sour cream, cheese, chicken		37, 40, 39, 38	Upright freezer, ambient	22	
cut tomatoes, pico de gallo, beef		54, 46, 40	Chicken, grill	198	
Prep table drawers, ambient		38, 35			
Code Reference	PRIORITY ITEMS				Correct by (date)
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.					Initial
3-501.16	The chopped tomatoes and pico de gallo had internal temperatures of 54 and 46. Potentially hazardous food shall be stored at 41F or lower. Please pre-cool produce before preparation and storing in prep cooler. NOTE: According to owner, these items were prepared within the last hour. CORRECTED ON SITE by placing food into cooler at 38F.				COS 
3-302.11A	Food was stored incorrectly in the upright freezer: ice cream on top of fish and beef above seafood. Please store food to prevent cross-contamination: poultry on bottom, then ground meat, then whole muscle meat, then fish and seafood, then ready-to-eat and fully-cooked on top (including produce intended to be cooked).				9/10/15 
4-903.11A	Clean dishes were stored in a dishwasher rack on top of the grease trap. Chemicals were stored adjacent to the racks between the 3-vat sink and the service sink. Clean equipment and utensils shall be stored to prevent contamination from toxins and splash. Please store the clean equipment away from chemicals and where contamination from splash from sinks cannot occur.				9/11/15 
3-201.11B	Two Mason jars of pickles were stored on the shelf of the Traulsen cooler (not functional). Food shall be from an approved source. Please dispose or remove jars from premises. CORRECTED ON SITE by disposing of pickles.				COS 
4-102.11A	Corn husks and waste fat were stored in grocery bags in the freezers. Food shall be stored in food-grade bags. Please remove food that is not to be used in the facility, and store facility food in food-grade bags.				9/12/15 
Code Reference	CORE ITEMS				Correct by (date)
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.					Initial
3-304.12B	Wet wiping cloth stored on top of the prep table and the mop sink. Wet wiping cloths shall be stored in sanitizer between uses. Please store cloths in sanitizer, or place dry cloths in laundry when damp or soiled.				9/10/15 
4-601.11C	Accumulation of debris observed on the rack storing clean equipment by the stove. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean as often as needed to keep clean.				9/29/15 
3-304.14D	Soiled dry rags were used to absorb grease under the deep fryer and inside the cabinet. Dry wiping cloths shall be used until soiled, then placed in laundry. Please replace cloths at a frequency to prevent debris accumulation.				9/10/15 
3-304.13	A towel was placed in the bottom of a refrigerated drawer in the prep cooler. Food shall not be stored on absorbent material. Please remove cloth and clean drawer.				9/10/15 
3-302.11A	Taco shells and tortilla chips were stored uncovered in the prep area. Food shall be protected from contamination. Please cover food.				9/10/15 
6-501.11	Caulk was used to repair a broken faucet at the handwashing sink in the kitchen. This faucet is not cleanable. Please replace faucet.				9/29/15 
5-203.13	Cups were stored in the mop sink. Mop sinks are to be used for wastewater disposal. Please do not use mop sink for equipment and utensils cleaning or storing.				9/10/15 

EDUCATION PROVIDED OR COMMENTS

NOTE: Due to time constraint, the exit interview will be conducted on September 10, 2015.

NOTE: Exit interview conducted September 10, 2015 from 1:05 pm to 1:40 pm.

Person in Charge / Title:

Adam Arango

Date: September 9, 2015

Inspector:



Rose Mier

Telephone No.

(573)431-1947

EPHS No.

1390

Follow-up: Yes

No

Follow-up Date: Sept. 29, 2015



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ESTABLISHMENT NAME	ADDRESS	CITY / ZIP	
Casa Sol	204 South A Street, Suite 203	Farmington 63640	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, Beverage Air freezer	10	Ambient, True freezer	12
Ambient, Victory Cooler	52	Ambient, walk-in cooler	40
Ambient, glass front cooler	38	Bar cooler, ambient	39
Code Reference	PRIORITY ITEMS <i>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.</i>		
7-202.12A	Several containers of insecticide were stored in a crate below the mop sink. Insecticides shall be approved for use in a food establishment. Please use insecticides according to manufacturer's directions, and only those labeled for food establishments.	9/11/15	
4-601.11A	Food debris observed on the blade of the table-mount can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize after use.	9/10/15	
4-601.11A	Food debris observed on the knife sharpener stored in the drawer across from the 3-vat sink. Please wash, rinse, and sanitize.	9/10/15	
4-202.11A	The mortar, stored on the table with the table-mount can opener, was made of stone. Food contact surfaces shall be smooth and easily cleanable. Please remove from premises.	9/29/15	
4-601.11A	The large strainer, stored on the wall post by the True freezer, had debris on its surfaces. Please wash, rinse, and sanitize after use.	9/10/15	
5-203.14B	The RPZ valve on the main water line into the building (by the water heaters) was leaking. Water shall be protected from contamination. Please repair or replace RPZ valve.	9/29/15	
7-204.11	The chlorine concentration in the container of sanitizer stored on the table by the Victory cooler was greater than 200 ppm. Chlorine concentration shall be between 50 and 100 ppm. Please use test strips to ensure concentration of chlorine is correct.	9/10/15	
4-601.11A	Food debris observed on one plate under the table by the dish washer. Please wash, rinse, and sanitize.	9/10/15	
Code Reference	CORE ITEMS <i>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.</i>		
6-501.11	The wall was damaged behind the mop sink. Walls shall be smooth and cleanable. Please repair wall.	9/29/15	
4-501.14	Debris observed inside the mechanical dish washer. Dish machines shall be cleaned at least daily, more often if needed to prevent contamination of dishes. Please clean.	9/10/15	
3-307.11, 3-305.11A	The shelves in the storage room were disorganized and had food and equipment stored with items that are not cleaned. Please remove all unnecessary items not needed for operation of food establishment, clean, and organize so all clean equipment, food, and linens are stored separately from other items. Store all employee food in a designated area away from facility equipment and food.	9/29/15	
4-903.11A			
6-501.114			
6-301.11, 6-301.12	There were no paper towels or soap at the handwashing sink in the back bar. Handwashing sinks shall be supplied with soap and towels at all times. Please supply sink.	9/10/15	
4-901.11A	The Oster blender, stored on the counter in the waitress prep area, was stored with liquid on the inside and lidded. Please wash, rinse, sanitize, and air dry after using.	9/10/15	
6-202.15A	Daylight observed below the door and through a hole in the door in the side entry. Please seal to reduce pest entry areas.	9/29/15	
4-101.11A	It is unknown whether the ice bucket is food grade. Please provide evidence that this bucket is food grade, or replace with a bucket labeled as food grade.	9/29/15	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:

Adam Arango

Date: September 9, 2015

Inspector:

Rose Mier

Telephone No.

(573)-431-1947

EPHS No.

1390

Follow-up: Yes

No

Follow-up Date: Sept. 29, 2015



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ESTABLISHMENT NAME	ADDRESS	CITY / ZIP	
Casa Sol	204 South A Street, Suite 203	Farmington 63640	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Chicken, Victory cooler	44-45	Ambient, Victory cooler	52
Rice, cooling in pot	162-178	cheese, taco meat, steaks, lettuce in Victory cooler	47 to 52
Code Reference	PRIORITY ITEMS		Correct by (date)
	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.		Initial
3-302.11A	Food was stored incorrectly in the freezers, with fruit mixed with raw meats and chicken above seafood. Please store food separately or in the following vertical order to prevent cross-contamination: raw poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood, then ready-to-eat and fully cooked foods on top.		9/11/15
3-501.16A	The ambient temperature of the Victory cooler was 44-45F. Potentially hazardous food stored in this cooler had internal temperatures between 47 and 52F. These foods included rib eye steak, taco meat, sour cream, shredded lettuce, cheese sauce. These foods were voluntarily discarded. Please do not use this cooler to store potentially hazardous food until it reliably holds food at 41F or lower. CORRECTED on September 10 by repair technician		9/10/15
3-701.11A	A bag of meal, stored on the shelf in the area by the walk-in cooler, was infested with beetles. Food shall be unadulterated. Please dispose of bag and clean area. COS by disposing and clean		COS
7-202.12A	Two cans of insecticide were stored in the alcohol bar area. Please use only insecticides approved for use in a food establishment and use according to manufacturer's directions. Please discard or remove insecticides.		9/10/15
7-201.11B	A container of sanitizer and a bottle of glass cleaner were stored adjacent to and above food and single-use items in the waitress service area. Please store chemicals separately or below food, single use items, clean equipment and utensils, and clean linens.		9/10/15
4-601.11A	Mold growth observed on the deflector of the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard ice, wash, rinse, sanitize, and air dry.		9/12/15
Code Reference	CORE ITEMS		Correct by (date)
	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.		Initial

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:

Adam Arango

Date: September 9, 2015

Inspector:

Rose Mier

Telephone No. (573)431-1947

EPHS No. 1390

Follow-up: Yes No
Follow-up Date: Sept. 29, 2015