





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

|   |  |                             |                        |                               |              |
|---|--|-----------------------------|------------------------|-------------------------------|--------------|
| ESTABLISHMENT NAME<br>El Tapatio Mexican Restaurant |  | ADDRESS<br>605 Walton Drive |                        | CITY /ZIP<br>Farmington 63640 |              |
| FOOD PRODUCT/LOCATION                               |  | TEMP. in ° F                | FOOD PRODUCT/ LOCATION |                               | TEMP. in ° F |
| Refried rice, hot hold steam table                  |  | 161                         |                        |                               |              |
| Black beans, hot hold steam table                   |  | 148                         |                        |                               |              |
|   |  |                             |                        |                               |              |
|   |  |                             |                        |                               |              |

| Code Reference | PRIORITY ITEMS<br>Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>        | Correct by (date) | Initial |
|----------------|---|-------------------|---------|
| 3-302.11A      | Raw animal foods, stored in the refrigerated drawers and the meat prep cooler, were not covered. Please cover to prevent contamination from one type of raw food onto another (ex: chicken juice on fish).  | 8/15/16           | AL      |
| 4-601.11A      | Mold observed on the inside of the ice maker. Please remove all ice, wash, rinse, sanitize and air dry prior to returning to service.   |                   |         |
| 4-601.11A      | Debris observed on some of the cutting blades, and on the inside of, the Robot Coupe food slicer/dicer. Please disassemble and wash, rinse, and sanitize all parts after use. Inspect after cleaning.   |                   |         |
| 7-102.11       | There were no labels on spray bottles of cleaners, one holding blue liquid, the other a clear liquid, stored on the rack in the mop room near the front entry. Working containers of chemicals shall be labeled with the common name of the contents. Please label. |                   |         |

| Code Reference | CORE ITEMS<br>Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>  | Correct by (date) | Initial |
|----------------|--|-------------------|---------|
| 5-501.113B     | The lids on the outside trash receptacles were open. Outdoor trash receptacles shall have tight-fitting lids. Please keep lids closed.   | 8/15/16           | AL      |
| 5-501.115      | An accumulation of trash was observed around the area where the outdoor trash receptacles are stored. Please keep area clean of trash to reduce pest attraction.   |                   |         |
| 5-501.13A      | Empty food boxes and food waste in containers without lids were observed outside the back entry door. A large number of flies were observed in the area. Trash stored outdoors shall be kept in rodent-proof and lidded containers. Please place all trash in lidded outdoor receptacles and keep area around entry door clear of food boxes and food waste to reduce pest attraction. |                   |         |
| 6-501.12A      | Accumulation of debris observed on the door into the office. Physical facilities shall be kept clean. Please clean as often as needed to keep clean.   |                   |         |
| 4-501.14       | Accumulation of grease and/or lime inside the mechanical warewashing machine. Warewashing machines shall be cleaned at least daily. Please keep machine clean.   |                   |         |
| 6-501.11       | A wall tile was broken and missing below the handwashing sink in the cook line. Facility shall be maintained in good repair. Please repair.  |                   |         |
| 6-501.12A      | Debris and dead insects observed on the floor in the room holding the water softener. Please clean floor as often as needed to keep clean, and remove all dead insects.  |                   |         |
| 5-205.15B      | A leak was observed in the faucet of the 3-vat sink. Plumbing shall be maintained in good repair. Please repair to prevent dripping water.   |                   |         |
| 5-205.15B      | A leak was observed in the drain below the 1-vat prep sink in the back work room. Please repair.   |                   |         |

EDUCATION PROVIDED OR COMMENTS

|                          |               |  |
|--------------------------|---------------|--|
| Person in Charge /Title: | Alonso Lara   | Date: August 1, 2016   |
| Inspector:               | Rose Mier     | Telephone No. (573)431-1947  |
|                          | EPHS No. 1390 | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |
|                          |               | Follow-up Date: Aug. 15, 2016  |



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

|   |  |                             |                        |                                |              |
|---|--|-----------------------------|------------------------|--------------------------------|--------------|
| ESTABLISHMENT NAME<br>El Tapatio Mexican Restaurant |  | ADDRESS<br>605 Walton Drive |                        | CITY / ZIP<br>Farmington 63640 |              |
| FOOD PRODUCT/LOCATION                               |  | TEMP. in ° F                | FOOD PRODUCT/ LOCATION |                                | TEMP. in ° F |
|   |  |                             |                        |                                |              |
|   |  |                             |                        |                                |              |
|   |  |                             |                        |                                |              |
|   |  |                             |                        |                                |              |

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

| Code Reference | CORE ITEMS<br>Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>              | Correct by (date) | Initial |
|----------------|--|-------------------|---------|
| 4-601.11C      | Debris observed on the outside of the clear container holding chips, stored on the table near the deep fryer in the back work room. Please clean bulk containers as often as needed to keep clean.   | 8/15/16           |         |
| 4-601.11C      | Debris observed on several of the shelves in the walk-in cooler. Please clean shelving as often as needed to keep clean.   |                   |         |
| 3-305.11A      | Ice was dripping onto packages in the walk-in freezer. Food shall be protected from contamination from drippage. Please repair unit to prevent drippage; do not store food below drippage OR place a tray or plastic on top of packages to protect from drippage.                                  |                   |         |
| 3-305.11A      | There was no lids on the container of Blue Bunny frozen yogurt in the walk-in freezer. Please cover food that is in storage to protect from contamination. If this is employee food, please store all employee food in a designated and labeled area on the bottom shelf, away from facility food. |                   |         |
| 6-301.12       | BAR<br>Paper towels were not in a dispenser at the handwashing sink. Please provide towels through a sanitary dispenser.   |                   |         |
| 6-501.11       | A ceiling tile was stained. Please ensure there are no leaks, then either paint or replace the tile.   |                   |         |
| 3-307.11A      | DINING AREA<br>Employee aprons were stored above and with food and single-use items, in the employee closet. Please store personal items where food, equipment, and single-use items cannot be contaminated.   |                   |         |
|                |  |                   |         |

EDUCATION PROVIDED OR COMMENTS

|                          |  |             |  |  |               |
|--------------------------|--|-------------|--|--|---------------|
| Person in Charge /Title: |  | Alonso Lara |  | Date: August 1, 2016   |               |
| Inspector:               |  | Rose Mier   |  | Telephone No. (573)-431-1947   | EPHS No. 1390 |
|                          |  |             |  | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |               |
|                          |  |             |  | Follow-up Date: Aug. 15, 2016  |               |