



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

TIME IN	10:07 am	TIME OUT	2:04 pm
DATE	July 18, 2016	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: El Tapatio Mexican Restaurant	OWNER: Nicholas Onato and Alonzo Lara DBA El Tapatio, Inc.	PERSON IN CHARGE: Alonso Lara
ADDRESS: 605 Walton Drive	ESTABLISHMENT NUMBER: 4701	COUNTY: 187
CITY/ZIP: Farmington 63640	PHONE: (573)756-7577	FAX: (573)756-7527
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 Study		
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 checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT 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 N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>		<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"/> 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 N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT N/C 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 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 N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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>[Signature]</i> Alonso Lara	Date: July 18, 2016
Inspector: <i>[Signature]</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Follow-up Date: August 1, 2016
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME El Tapatio Mexican Restaurant		ADDRESS 605 Walton Drive		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Refried rice, stovetop		191	Chicken and beef, grill		184, 185
Ambient, bar cooler		40	Shrimp, grill		180, 212
Ambient, walk-in freezer		6			

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	<p>TEMPERATURES, in degrees Fahrenheit: Make Table, top: cut lettuce 41, cut tomatoes 41, cooked corn 41 Make Table, bottom: ambient 41, tamales 38 Steam Table: black beans 128, refried beans 134, cheese sauce 167, beef 168 Make Table, meats: shrimp 39, beef 39, chicken 41, burrito 38 Refrigerated drawers: cut tomatoes 35, cooked carrots 38, chicken tenders 31, chicken nuggets 37, chicken 34, fish 32 Coca Cola cooler: ambient 36, milk 37 Walk-in cooler: ambient, 38, raw shell egg 41; raw beef 41 The following foods were being cooled in the walk-in cooler, prepared between 9 and 9:30 this morning: cheese sauce 44, 45, 46; refried beans 43; beef 45</p>		
3-403.11A	The black beans and refried beans on the steam table had internal temperatures below 135F. According to manager, foods held on the steam table are reheated on the stove prior to placing in the steam table. Please use a thermometer to ensure food is reheated to at least 165F for 15 seconds. CORRECTED ON SITE by reheating food to 168F.	COS	
4-601.11A	What appeared to be mold was observed in the nozzle covers on the soda dispenser. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize. CORRECTED ON SITE by cleaning and sanitizing.	COS	
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).	7/18/16	AL

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.**

5-501.113B	The lids on the outside trash receptacles were open. Outdoor trash receptacles shall have tight-fitting lids. Please keep lids closed.	7/18/16	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.	7/20/16	
5-501.13A	Boxes and food waste were observed outside the back entry door. Trash stored outdoors shall be kept in rodent-proof and lidded containers. Please place all trash in outdoor receptacles to reduce pest attraction.	7/18/16	
4-501.11A	The bottom door on the make table was broken. Equipment shall be maintained in good condition. Please repair door.	7/20/16	
3-304.11A	One set of ribs was missing in the hood above the grill, exposing pipes that were covered in grease. Please replace ribs after cleaning and before using the cooking equipment. CORRECTED ON SITE by replacing ribs.	COS	
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.	8/1/16	
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.	7/18/16	

EDUCATION PROVIDED OR COMMENTS

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Person in Charge /Title:		Alonso Lara	Date:	July 18, 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:	August 1, 2016



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2-301.14H	A cook was observed putting on gloves without first washing hands, including after handling raw meats. Please ensure all employees know when to wash hands, including before putting on disposable gloves.	7/18/16	AL
6-501.111	A live roach was observed on the wall by the ice maker, and live fruit flies were observed on the blender in the back workroom. Please begin an approved method of pest control, or increase frequency of pest control.	7/25/16	
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.	7/19/16	
2-401.11	An open glass containing an employee drink was stored on top of the warewash machine. Employees shall eat and drink only in designated areas where clean equipment, food, clean linens, and single-use items cannot be contaminated. Containers that have a lid and straw may be stored in the work area, but only where food and food-related items cannot be contaminated. CORRECTED ON SITE by removing drink and storing a lidded container with a straw below clean equipment.	COS	
5-203.14A	The discharge hose on the water softener ended below the rim of the receiving floor drain. Water shall be protected from contamination. Please provide an air gap that is two times the diameter of the discharge hose (but no less than 1 inch) between the end of the hose and the rim of the receiving drain.	7/25/16	
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.	7/18/16	
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.	7/18/16	

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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.	8/1/16	AL
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.	7/25/16	
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.	8/1/16	
5-205.15B	A leak was observed in the drain below the 1-vat prep sink in the back work room. Please repair.	8/1/16	
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.	7/18/16	
3-304.14B	A wet wiping cloth was stored on the table in the back work room. Wet wiping cloths shall be stored in sanitizer between uses. Please provide buckets of sanitizer to store wiping cloths in all food preparation areas.	7/18/16	
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.	8/1/16	
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.	7/25/16	
3-305.11A	There were no lids on the containers of ice cream in the walk-in freezer. Please cover food that is in storage to protect from contamination.	7/18/16	

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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: August 1, 2016



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4-601.11A	<p>BAR</p> <p>Mold observed on the dispensing nozzle of the beverage head. Please wash, rinse, and sanitize daily.</p>	7/18/16	<i>AL</i>
NOTE	<p>According to manager, employees are verbally trained on employee illness policy. To develop a written policy, please use chapter two of the Missouri Food Code and/or the FDA Employee Health and Personal Hygiene Handbook. Both documents are available online.</p>		

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6-501.12A	<p>BAR</p> <p>Broken glass and other litter observed beneath the 3-vat sink. Please clean as often as needed to keep clean. CORRECTED ON SITE by sweeping floor.</p>	COS	<i>AL</i>
4-601.11C	<p>Broken glass and debris observed inside the cooler being used to cool glasses. Please clean as often as needed to keep clean.</p>	7/20/16	
4-601.11C	<p>A sticky substance was spilled on the shelf holding glasses in the cabinet below the Electro Freeze machine. Please wash, rinse, and sanitize glasses and clean shelf.</p>	7/18/16	
4-601.11C	<p>Debris observed on the countertop below the Gourmet Ice machine and the Electro Freeze machine. Please clean countertop below equipment as often as needed to keep clean.</p>	7/18/16	
6-301.12	<p>Paper towels were not in a dispenser at the handwashing sink. Please provide towels through a sanitary dispenser.</p>	7/25/16	
6-501.11	<p>A ceiling tile was stained. Please ensure there are no leaks, then either paint or replace the tile.</p>	8/1/16	
3-307.11A	<p>DINING AREA</p> <p>Employee drink was stored above single-use items, and television remotes stored on top of corn flakes, in the employee closet. Please store personal items where food, equipment, and single-use items cannot be contaminated.</p>	7/18/16	

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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: August 1, 2016