



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

TIME IN	10:32 am	TIME OUT	1:08 pm
DATE	March 14, 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: El Tapatio	OWNER: Alonzo Lara and Nicholas Onate	PERSON IN CHARGE: Gustavo Rizo
ADDRESS: 1428 St. Joe Drive	ESTABLISHMENT NUMBER: 4495	COUNTY: 187
CITY/ZIP: Park Hills 63601	PHONE: (573)431-4171	FAX: (573)431-4686
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		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
PURPOSE <input type="checkbox"/> Pre-opening <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other Risk Factor Study		
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 checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN 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 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 OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT N/O	Hands clean and properly washed	✓		<input type="checkbox"/> IN 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 OUT N/O 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 OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> QVT N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	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 OUT N/O <input checked="" type="checkbox"/> QVT	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN OUT 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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT 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 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 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 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>Gustavo Rizo</i>	Gustavo Rizo	Date: March 14, 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: March 28, 2016



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

ESTABLISHMENT NAME El Tapatio		ADDRESS 1428 St. Joe Drive	CITY / ZIP Park Hills 63601
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Ambient, beverage cooler, cook line		38	Steam Table: beef, hamburger, chicken
Chicken, grill		203	Steam Table: refried rice, refried beans
Cheese, reheat, stove		169	Walk-in cooler: ambient, refried beans, beef
Raw shell eggs, walk-in cooler		39	Ambient, upright freezers
Ambient, Red Bull cooler		40	

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, in degrees Fahrenheit: Meat Make Table, top: cut tomatoes 42; raw chicken 35; raw beef 34; raw shrimp 29; chariso 57, 64, 59 Meat Make Table, bottom: ambient 30; raw chicken 34 Vegetable Make Table, top: cheese 43; cut lettuce 40; cut tomatoes 44 to 52; pico de gallo 37 Vegetable Make Table, bottom: ambient 38, cheese 41, chicken nuggets 37		
3-501.16A	Three packages of chariso (sausage) was stored on the sides of the inside of the meat make table (top). The internal temperatures were 57, 64, and 59. Potentially hazardous food shall be kept at 41F or lower. Please store all potentially hazardous food so it sits in the well of the make table. CORRECTED ON SITE by disposing of chariso and discussion with cook and manager	COS	
3-501.16A	Chopped and sliced tomatoes held in the top of the vegetable make table had internal temperatures ranging from 44 to 52F. According to manager, these tomatoes are removed from walk-in cooler, cut, and placed in make table. Please ensure small portions are removed at a time, and immediately cut and placed in make table to prevent temperature from rising. Tomatoes need to reach 41F within four hours after cutting. Tomatoes were at 41 and 42 at 1:00 pm.	COS	
4-601.11A	The cutting board on the vegetable make table was deeply grooved and discolored, indicating mold growth. Food contact surfaces shall be clean to sight and touch. Please invert, resurface, or replace board.	3/28/16	
2-301.14H	Cook was observed putting on gloves without first washing hands. Please ensure employees know when to wash hands. CORRECTED ON SITE by manager talking to cook concerning hand washing	COS	
3-501.16A	A can of whipped cream was stored on the counter in the serving line. Whipped cream is potentially hazardous and shall be stored at 41F or lower. Please discard. COS by discarding	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.**

6-501.14A	The grates over the vents for the mechanical fans and the HVAC system were dirty in both the women's and men's bathrooms. Please clean all vents in both bathrooms.	3/28/16	
6-501.14A	Dust observed on the grates and blades of the fan, stored on the shelf above the prep table by the ice maker. Please clean as often as needed to prevent blowing dust contamination.	3/28/16	
4-501.14	Accumulation of debris observed on the inside surfaces and spray arms of the mechanical dish washer. Please clean all surfaces of the dish washer daily.	3/14/16	
6-501.11	Floor tiles were missing near the 3-vat sink. Floors shall be smooth and cleanable. Please replace tiles and grout to seal.	3/28/16	
3-302.11A (4)	A container of ice cream was uncovered in the freezer in the back storage area. Food shall be protected while in storage. Please keep food covered while in storage. CORRECTED ON SITE by covering.	COS	
3-305.11A	Accumulation of frost was observed on food packages in the freezer in the back storage room. Please defrost as often as needed to protect food from frost.	3/28/16	
6-501.11	The wall in the back storage room was damaged. Walls shall be smooth and cleanable. Please repair wall to make it nonabsorbent, smooth, and cleanable.	3/28/16	
4-601.11A	NOTE: Priority Violation: Mold observed on the housing around the nozzles of the soda dispenser. Please wash, rinse, and sanitize daily.	3/14/16	

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: March 28, 2016



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
7-204.11	Redi-wipes were used for sanitizing food contact surfaces. This product is labeled for disinfecting, not for sanitizing food contact surfaces. Please use approved sanitizers on food-contact surfaces (example: 1/2 to 1 tsp of unscented household bleach per gallon of water). Wash and rinse food contact surface, sanitize, and air dry. <b>CORRECTED ON SITE</b> by discussion with manager	COS	GR
4-501.114A	Chlorine was not detected in the solution identified as "sanitizer" stored on the bus cart. Please use sanitizer test strips to ensure chlorine is between 50 and 100 ppm in sanitizer solutions. <b>COS</b> by adding chlor	COS	
4-601.11A	Mold was observed on the inside of the ice maker. Please remove ice, wash, rinse, sanitize, and air dry before returning to service.	3/14/16	
4-601.11A	Food debris was observed on two scoops hanging above the prep table by the ice maker. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize. <b>CORRECTED ON SITE</b> by taking to 3-vat for cleaning.	COS	
4-501.114A	The chlorine concentration in a spray bottle stored on the 3-vat sink was greater than 200 ppm. Please use sanitizer test strips to ensure chlorine concentration is between 50 and 100 ppm. <b>CORRECTED ON SITE</b> by remaking to correct concentration.	COS	
5-203.14B	A "Y" connector was attached to the mop sink. Backflow prevention was not observed on either arm to which hoses were attached. Please attach an American Society of Sanitary Engineering (ASSE) rated hose bibb vacuum breaker on each arm of the "Y" connector.	3/28/16	
7-102.11	A spray bottle of orange degreaser, stored in the dry storage area, was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. <b>CORRECTED ON SITE</b> by labeling	COS	
7-102.11	A spray bottle of window cleaner, stored in cabinet in serve line, was not labeled. <b>CORRECTED ON SITE</b> by labeling bottle.	COS	

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3-302.15A	According to manager, not all produce is washed before preparation. Please wash all produce before cutting, peeling, or cooking. <b>CORRECTED ON SITE</b> by discussion with manager	COS	GR
3-304.14B	A wet cloth was stored on a spray bottle in a cabinet in the service line. Please store wet wiping cloths in sanitizer between uses. <b>CORRECTED ON SITE</b> by placing towel in dirty laundry	COS	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: March 28, 2016	