



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

TIME IN	10:45am	TIME OUT	2:11pm
DATE	11-7-17	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			ESTABLISHMENT NUMBER: 4697		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-747-1190		FAX: na	
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					
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 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 type="checkbox"/> IN <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input type="checkbox"/> 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 checked="" type="checkbox"/> OUT 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"/>	
<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 N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected	<input checked="" type="checkbox"/>			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-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly	<input checked="" type="checkbox"/>	
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>		<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 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: _____		Adam Arango		Date: November 7, 2017	
Inspector: _____		John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507
				Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
				Follow-up Date: _____	



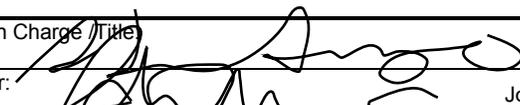
MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Casa Sol		ADDRESS 204 South A Street		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Kitchen prep cooler amb		30	Upright kitchen freezer		10
Foods in prep cooler: tomato, sr cream, cooked beef, raw chicken		34, 33 37, 35	Bel Aire freezer True freezer		0 4
Hot held: beans, beef, chicken		180,142,143	Sanyo cooler		38
Rice in microwave(reheated)		127, adj 170	Beef from the grill		157

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	A discard date was not observed on a bag of cooked beef in the drawer of the prep station. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food shall be sold, consumed, or discarded. COS by marking the food with a discard date.	COS	A A B
4-702.11	A kitchen employee was observed washing, rinsing and storing food equipment at the three compartment sink without a sanitation step. Utensils and food contact surfaces of equipment shall be sanitized before use after cleaning. COS by providing wash, rinse and sanitizing solutions in the appropriate basins of the three compartment sink.	COS	
3-403.11B	A bowel of rice in the kitchen microwave was measured at a temperature of 127F. According to the person in charge, the rice was being reheated from refrigerator temperatures for hot holding. Potentially hazardous food reheated in a microwave for hot holding shall be reheated so that all parts of the food reach a temperature of 165F prior to placing in hot holding. COS by heating the rice further to 170F prior to placing in hot holding.	COS	
3-302.11A	Raw beef was stored above raw fish in the white upright freezer in the kitchen. Food shall be protected from cross contamination by storing different types of raw animal proteins separate from each other. Please store raw fish above raw beef. A placard indicating the correct storage of foods is posted on the exterior of this freezer.	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
6-301.12A	Paper towels were not available at the hand wash sink in the kitchen. All hand wash sinks shall be provided with a sanitary means of hand drying. COS by providing paper towels.	COS	A A B
3-304.14B	Wet wiping cloths were observed on various surfaces in the kitchen. The employees were observed using these cloths to wipe food and non-food contact surfaces. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in an approved chemical sanitizer. Please store wet wiping cloths in an appropriately concentrated chemical sanitizer.	COS	
4-302.12A	A thermometer was not available for cooks use in the kitchen. A food temperature measuring device shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures. Please provide a food thermometer for cooks use.	11-14-17	
6-501.12A	An accumulation of debris was observed in the floor sink in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor drain as often as necessary to prevent a build-up of debris.		
3-305.11A	A bag of onions were observed on the floor in the kitchen. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store the onions off of the floor.	COS	
3-305.11A	Various foods were stored uncovered in the Sanyo cooler in the kitchen. Food shall be protected from contamination while in storage. Please cover foods stored in coolers and freezers.	COS	

EDUCATION PROVIDED OR COMMENTS

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Keg cooler amb	36			
Walk-in cooler	36			
Coke cooler in wait area	36			
True cooler in wait area	30			
Bar beer cooler	36			

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3-501.16B	A jar of opened minced garlic was observed on the shelf in the kitchen. The food label directs the consumer to refrigerate the product after opening. Potentially hazardous food shall be held under temperature control to control pathogen growth. Keep the minced garlic in the refrigerator after opening. COS by placing the product in the cooler.	COS	A A A A A
4-601.11A	Food debris was observed on plates in clean storage in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving the plates to ware washing.	COS	
3-302.11A	A package of raw chicken was stored above raw beef in the Beverage Air freezer in the kitchen. Food shall be protected from cross contamination by storing different types of raw animal proteins separate from each other. Please store raw chicken separate from or below raw beef.	COS	
3-304.15A	An employee was observed using gloved hands to clean the prep surface of the prep cooler with a wet wiping cloth and then resuming food preparation duties. If single use gloves are soiled or contaminated when in use, they must be discarded. Use single use gloves to prevent bare-hand contact with ready to eat foods. If the gloves are contaminated in some way; they must be discarded and hands must be washed prior to donning new gloves. COS by discussion.	COS	
3-501.17A	Discard dates were not observed on cooked pork and thawed tamales in the Sanyo cooler in the kitchen. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food shall be sold, consumed, or discarded. Please label all potentially hazardous food held refrigerated with a discard date. COS by dating.	COS	

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4-601.11C	An accumulation of dirty water was observed in the bottom of the keg cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the keg cooler.	11-14-17	A A A
3-302.12	Unlabeled plastic jugs of liquid were observed on the floor in the back storage area. According to the person in charge, the liquid is probably a drink mix of some type. Food that is not in it's original packaging and that is not readily identifiable, shall be labeled with the common name of the food. COS by labeling the bottles.	COS	

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7-201.11	Bottles of nail polish remover and hand lotions were observed on a shelf above bottles of alcohol in the back storage area. Toxic materials shall be stored so they cannot contaminate food, equipment, single use items and clean linens. Please store toxic materials where contamination of food cannot occur. COS by removing the polish and lotions.	COS	A A B
4-501.114 A	The chlorine sanitizer in use in the wait station was measured at a concentration greater than 200 ppm. Chlorine sanitizers shall be in the range of 50 - 100 ppm. COS by remaking the sanitizer to the correct concentration.	COS	
2-401.11B	An employee beverage was stored on a shelf above containers of tea in the wait station. Employee beverages shall be stored in a closed vessel and located where contamination of food and equipment cannot occur. COS by moving the beverage.	COS	

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