



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

TIME IN	10:01 am	TIME OUT	12:55 pm
DATE	Jan. 23, 2018	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 Mexican Restaurant	OWNER: Alonso Lara and Nicholas Onata, Inc.	PERSON IN CHARGE: Omar Muro
ADDRESS: 1128 North Desloge Drive	ESTABLISHMENT NUMBER: 4811	COUNTY: St. Francois
CITY/ZIP: Desloge 63601	PHONE: (573)327-8527	FAX: (573)327-8528
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		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 checked="" 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 checked="" type="checkbox"/> OUT	Management awareness; policy present			<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	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<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

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 type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Omar Muro</i> Omar Muro	Date: January 23, 2018
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: Jan. 30, 2018



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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ESTABLISHMENT NAME El Tapatio Mexican Restaurant		ADDRESS 1128 North Desloge Drive		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True freezer, front prep area, ambient		2	True beer cooler, front prep area: ambient, milk		40, 37
Keg cooler, ambient		36	Oven: hamburger, beef strips		170, 70
Raw meat prep table: shrimp, beef, chicken		39, 39, 38	Cold prep table, top: cut lettuce, cut tomatoes, cooked cor		42, 41, 39
Raw meat prep table: ambient, chicken, beef		37, 37, 38	Cold prep table, bottom: ambient, fried cheese pepper		40, 35
Chicken, on grill		166 to 179	Hot prep table: hamburger, chicken, cheese sauce, beef		144, 170, 156, 180

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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.			
4-601.11A	Debris observed on some of the high chairs and booster seats in the dining rooms. Because toddlers often eat with their hands, this equipment should be cleaned and sanitized after each use. Please clean and sanitize all high chairs and booster seats.	1/23/18	BM
4-601.11A	Food debris observed on several of the plastic saucers and small bowls and on a paper liner, stored by the Texican chip holder in the front prep area. Food contact surfaces shall be clean to sight and touch. Please inspect these dishes and reclean all those with food debris, and the ones that touched them in the stack.	1/23/18	[Handwritten squiggle]
4-601.11A	A stack of metal bowls, stored by the Texican chip holder, appeared to be "reused" without cleaning between customers. Several of the top bowls had chip and salt debris. All equipment shall be cleaned and sanitized after service to a customer; refills in the same container is not allowed except for glasses. COS by discussion with manager and taking bowls to warewashing area.	COS	
3-403.11A	Beef strips were held in the bottom stacked ovens. The oven was turned off. According to staff, the beef was placed in the oven from the cooler and will be used as a replacement on the hot hold bar. The beef had an internal temperature of 70F. Fully cooked, potentially hazardous food shall be rapidly reheated to 165F for 15 seconds before holding hot at 135F or higher. Please rapidly reheat all food on the stove, microwave, or hot oven prior to holding hot. CORRECTED ON SITE by discussion with manager and reheating the beef on the stove. The oven was turned on to hold food hot.	COS	
4-601.11A	Food debris observed on some of the plates held below the hot hold prep table. Please inspect all plates and reclean and sanitize, including the plates that touched those that are found dirty.	1/23/18	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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.			
4-601.11C	Debris observed on the ledges of the door glides of the True freezer, holding glasses, located in the front prep area. Please clean ledges as often as needed to keep clean.	1/30/18	[Handwritten squiggle]
4-901.11A	Glasses stacked by both soda dispensers were wet nested. Equipment shall be completely air dried after cleaning and before storing nested. Please reclean all wet glasses and allow air drying.	1/23/18	
3-304.14	A wiping cloth was stored on top of the work table in the kitchen. Wet wiping cloths shall be stored in sanitizer between uses, and dry cloths shall be placed in laundry when damp or soiled. Please stored wet cloths in sanitizer and dry cloths in laundry when damp.	1/23/18	
3-304.12B	The handle of a scoop was in contact with the sugar in a bulk container, stored below the tea dispensers in the front prep area. Handles shall be stored above the surface of the food to prevent contamination of the food when retrieving the scoop. Please ensure all employees store scoops with handles above the food.	1/23/18	
4-501.14C	Debris observed on the nozzle/handle area of both spray hoses at the 3-vat sink in the middle warewashing room. Warewashing equipment shall be cleaned at least daily. Please clean the sprayer.	1/23/18	
4-901.11A	Equipment that was stacked on the clean equipment rack in the middle warewashing area were wet nested. Please allow complete air drying of equipment before storing nested.	1/23/18	
4-501.14C	Debris observe on the nozzle/handle area of the spray hose at the 3-vat sink in the back warewashing area. Please clean sprayer hose after use.	1/23/18	
4-501.14C	Debris observed inside the mechanical dish washer in the back warewashing area. Warewashing machines shall be cleaned as often as needed to keep clean, at a minimum daily, if used. Please clean inside of machine.	1/23/18	

EDUCATION PROVIDED OR COMMENTS

— A line through an item on page one indicates the item was not observed or was not applicable.

Person in Charge /Title: <u>Omar Muro</u> Omar Muro		Date: January 23, 2018	
Inspector: <u>Rose Mier</u> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: Jan. 30, 2018



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ESTABLISHMENT NAME El Tapatio Mexican Restaurant		ADDRESS 1128 North Desloge Drive		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Drawer 1: ambient, cut tomatoes		31, 34	Walk-in cooler: ambient, cheese sauce, cooked beef, rice		41, 41, 41, 41
Drawer 2: ambient, chicken		41, 35			
Drawer 3: ambient (peppers/onions)		41			
Drawer 4: ambient, fish		40, 39			
Walk-in freezer, ambient		20			

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	Many foods are cooked, cooled, held cold, reheated, and held hot. Please ensure staff cook food to the minimum required temperature, then cool correctly. Cool from 135F to 70F in two hours, then from 70F to 41F in an additional four hours. If the first benchmark is not met, reheat the food to 165F and begin the process again. If the second benchmark is not met, discard the food. When the food is ready to be used, rapidly reheat to 165F for 15 seconds and then hold hot at 135F or higher.		OM
4-601.11A	Debris and food labels were observed on several pieces of clean equipment stored on the drying rack in the middle warewashing room. Please remove all labels and label adhesive, and inspect all equipment and utensils for cleanliness. Please reclean and air dry all equipment that has debris or label residue remaining.	1/23/18	OM
3-302.11A	Food was stored incorrectly in both the walk-in freezer and the walk-in cooler. Raw ground beef was above whole muscle beef, corn husks were stored on top of raw beef, raw beef was stored above shrimp and fish. Please store food to prevent cross contamination: store all raw animal-derived foods below or separately from all other foods. Store all raw animal-derived foods in the following vertical order: raw poultry (chicken and eggs) on the bottom, then ground meats (hamburger, sausage, mechanically tenderized meats); then whole-muscle meats (steaks, roasts, chops), then fish and seafood. Please arrange food correctly in both the walk-in freezer and the walk-in cooler.	1/23/18	
3-603.11B	Menus had a consumer reminder concerning the increased risk of foodborne illness from consuming raw or undercooked animal foods, but they lacked a disclosure. All foods that may be served raw or undercooked shall be denoted with an asterisk that refers to the footnoted consumer advisory. Please amend menus to include a disclosure.	1/30/18	
3-202.15A	A #10 can lacked a label and was crimp dented. Packaging shall protect the contents. Please place can in a designated area for return to distributor, or discard. COS by moving to area for returns	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.		
5-501.113B 5-501.115	A trash can was located right outside the back entry door. The trash was overflowing. Trash shall be stored outdoors in a container that is tightly lidded and pest resistant. This situation attracts pests that can easily move into the facility when the doors are opened. Please remove trash frequently to prevent overflow.	1/30/18	OM
6-202.14	The door to the employee bathroom was not self-closing. Bathroom doors shall be tightly sealed and fully self closing. Please install a device to make this door self-closing.	1/30/18	
5-501.113B 5-501.115	The outside dumpster lids were open and trash, grease from the grease dumpster, and construction material were in the enclosure. Lids shall remain closed and enclosures clean of trash and unused equipment. Please keep lids closed and clean enclosure.	1/30/18	
4-903.11A	A box of paper towels were stored on the floor in the outside shed, and the shed was cluttered, prohibiting cleaning the floor. Please store single-use items at least six inches off the floor and organize to allow cleaning.	1/30/18	
6-202.15A	Daylight showed through the walls on the outside storage shed. If single-use items, equipment and utensils, clean linens, or food is stored in this shed, it must be sealed. Please seal all openings.	1/30/18	
6-202.15A	Clean linens are stored in a cabinet outside the back entry. The cabinet was not sealed, as linens could be seen with the doors closed. Clean linens shall be protected from contamination. Please store linens in a sealed area or inside the facility.	1/30/18	
3-304.13	Raw fish was stored on paper toweling in the refrigerated drawer below the grill. Food shall not be stored on absorbent material, and equipment needing frequent cleaning or exposed to moisture shall be smooth and nonabsorbent. Please remove paper toweling.	1/23/18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Omar Muro Date: January 23, 2018

Inspector: Rose Mier Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: Jan. 30, 2018