



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

TIME IN	10:36 am	TIME OUT	12:48 pm
DATE	August 1, 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: Casa Sol		OWNER: Adam Arango		PERSON IN CHARGE: Maria Conteras	
ADDRESS: 204 South A Street, Suite 203			ESTABLISHMENT NUMBER: 4697		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: 573.747.1190		FAX: none	
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					
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 checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 type="checkbox"/> OUT <input checked="" type="checkbox"/> 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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	✓		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<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	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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	Chemical		
Protection from Contamination							
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected			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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled	✓	
Food Temperature Control									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
Food Identification									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Prevention of Food Contamination									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display	✓		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean	✓	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Maria Conteras</i> Maria Conteras			Date: August 1, 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: August 15, 2018					



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ESTABLISHMENT NAME Casa Sol		ADDRESS 204 South A Street, Suite 203		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Salsa on ice in wait prep area		40	3-door cooler in wait prep area: ambient, salsa		34, 37
Beverage cooler in wait prep area, ambient		35	Cold hold prep table, bottom: ambient (door and 2 draws)		33, 38, 39
Freezer, kitchen, ambient		30	Cold hold drawers: chese, pork, shrimp		38, 34, 35
Ambient, 2-door freezer in kitchen		10	Cold hold prep table, top: chix, cut lettuce, cut tomatoes		34, 35, 34
Chicken strips, grill		192	Hot hold: beans, refried rice, beef in sauce, chix in broth		193, 148, 156, 149

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.**

4-501.114A	WAITRESS PREP AREA The chlorine concentration in the bucket of sanitizer was greater than 200 ppm. Chlorine concentration shall be 50 to 100 ppm in sanitizer solutions. Please use test strips to ensure chlorine is at correct concentration. CORRECTED ON SITE by diluting solution to 100 ppm.	COS	
4-601.11A	KITCHEN Dried debris observed on the blade of the table-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize blade after use. CORRECTED ON SITE by cleaning.	COS	
4-202.11A	One spatula, hanging on the wall, had pieces missing on the edges. Food contact surfaces shall be free of breaks, tears, and other imperfections. Please dispose of spatula. CORRECTED ON SITE by disposing	COS	
4-501.114A	The chlorine concentration in the sanitizing solution in the 3-vat sink was greater than 200 ppm. Chlorine concentration shall be between 50 and 100 ppm. Please use test strips to ensure chlorine is at the correct concentration. CORRECTED ON SITE by diluting solution to 100 ppm.	COS	
7-201.11B	Floor cleaner and other cleaners were stored above clean equipment and tortillas. Chemicals and toxic items shall be stored separately from or below clean equipment, food, single-use items, and clean linens. CORRECTED ON SITE by moving equipment and tortillas.	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.**

5-202.12A	WAITRESS PREP STATION There was no hot water at the handwashing sink. Handwashing stations shall be equipped with hot (100F minimum) water. Please repair to provide hot water at this sink. COS by loosening the faucet handle.	COS	MK
4-204.112A	A thermometer was not found in the 3-door glass-front cooler. Thermometers shall be installed in easy-to-read locations in the warmest (front) part of the cooler. Please install an accurate thermometer in this cooler.	8/2/18	
4-901.11A	The blender was wet inside, stored with the lid after cleaning. Equipment shall be air dried after cleaning. Please allow the blender to completely air dry after cleaning and before lidding. CORRECTED ON SITE by placing lid to allow air drying.	COS	
4-601.11C	Dried food debris was observed on the base of the blender (under the cannister). Please clean all parts of the blender after use. CORRECTED ON SITE by cleaning	COS	
6-501.11	KITCHEN The wall behind the hot hold units was damaged, revealing some areas with raw board. Also, tape was used to hold an electrical cord onto the wall. Walls shall be smooth, durable, nonabsorbent, and cleanable in areas requiring frequent cleaning. Please repair the wall to make it cleanable, and use a hook or some other "permanent" measure for holding cords out of the way.	8/15/18	
6-501.11	The surface of the wall behind the 3-vat sink was damaged, exposing pressed board. Walls exposed to moisture, splash, or that require frequent cleaning shall be smooth, nonabsorbent, and cleanable. Please repair wall.	8/15/18	

EDUCATION PROVIDED OR COMMENTS

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

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: August 15, 2018



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Freezer in storage room, ambient		9	2-door cooler: ambient, tomatoes, cheese sauce, chix		41, 41, 41, 40
Keg cooler, ambient		38	Walk-in cooler: ambient, beans, rice, chicken		35, 32, 33, 35
Beer cooler, bar, ambient		30			

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

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
4-901.11A	KITCHEN Water was observed inside the lidded Vitamix blender. Equipment shall be air dried after cleaning. Please do not lid the blender cannister until it is completely air dried. CORRECTED ON SITE by removing lid.	COS	M
5-205.15B	The hot water faucet at the 3-vat sink leaked. Plumbing shall be maintained in good repair. Please repair the faucet.	8/15/18	M
6-501.14A	STORAGE AREA Accumulation of debris observed on the air intake vent in the ceiling near the walk-in cooler. Ventilation systems shall not be a source of contamination. Please clean vent as often as needed to keep clean.	8/15/18	
6-101.11A	It appeared a new doorway was constructed, leading into the walk-in cooler area. Raw wood and wall board were exposed where the doorway was not finished, and the wall above the doorway was cut out. Please seal the exposed wood, finish to provide a cleanable surface, and seal all exposed areas. Repair the cut-out area above the doorway to reduce pest hiding areas.	8/15/18	
3-305.11A	A bag of rice was stored on the floor by the walk-in cooler. Food shall be stored a minimum of six inches off the floor. Please elevate rice off floor. CORRECTED ON SITE by elevating off floor	COS	

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