



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

TIME IN	10:20 am	TIME OUT	12:53 pm
DATE	June 4, 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	OWNER: Alonzo Lara and Nicholas Onate	PERSON IN CHARGE: Maricela Rizo
ADDRESS: 1428 St. Joe Drive	ESTABLISHMENT NUMBER: 4495	COUNTY: St. Francois
CITY/ZIP: Park Hills 63601	PHONE: 573.431.4171	FAX: 573.431.4686
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			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> 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			IN OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
IN <input checked="" type="checkbox"/> 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			IN OUT N/O <input checked="" type="checkbox"/>	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			IN OUT <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input checked="" type="checkbox"/>			Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	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		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/>	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		
IN <input checked="" type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
IN OUT <input checked="" type="checkbox"/>	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
		Pasteurized eggs used where required				<input checked="" type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>		Water and ice from approved source			<input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control				<input checked="" type="checkbox"/>	Gloves used properly	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>		Thermometers provided and accurate			<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>		Food properly labeled; original container				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use				<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
						<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>MARICELA</i> Maricela Rizo	Date: June 4, 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: June 21, 2018



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
 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	TEMP. in ° F
Counter cooler/wait area: ambient	32	Grill prep cooler, top: chicken, beef	38, 37, 37
Beer cooler, ambient	39	Grill prep cooler, bottom: ambient, chicken	38, 28
Salad prep cooler, bottom: cooked pork	45	Drawer 1: cut tomatoes, shrimp	32, 31
Salad prep cooler, bottom: tamale	43	Drawer 2: cooked vegetable mix, chicken	34, 29
Salad prep cooler, ambient	43, then 33	Salad prep cooler, top: cheese, pico de gallo	39, 38

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.		
3-301.11B	WAIT PREP AREA Employee was observed cutting lemons with bare hands. There shall be no bare hand contact with ready to eat foods. Please wash lemons/limes, then wash hands and put on gloves before cutting fruit. COS by discussion, washing hands, and putting on gloves.	COS	M
4-601.11A	Debris was observed on the housing around the soda nozzles on the dispenser. Food contact surfaces shall be clean to sight and touch.	6/4/18	
7-102.11	Window cleaner was stored in a spray bottle that was labeled for quaternary sanitizer. Working containers of toxins shall be labeled with the common name of the contents. Please mark out or remove the original label and label with the contents. COS by labeling correctly.	COS	
NOTE 8-401.11A	According to Ms. Mary Rizo, the building was flooded from roof leakage during a storm two weeks prior. A new roof was installed. The health department was not notified. Please note that the operator shall immediately discontinue operations and notify the regulatory authority if an imminent health risk, such as a flood, fire, lack of electricity or water, sewage backup, etc. that may endanger public health is experienced. In the future, please notify this department if an imminent health risk exists. The flood occurred when the restaurant was closed; it did not open until everything was cleaned.		
3-501.16A	COOKING AREA The food in the bottom of the salad prep cooler had temperatures above 41F (pork 45F, tamales 43F). Food shall be held at 41F or lower. NOTE: the thermostat was lowered. Final ambient temperature was 33F. Please monitor this cooler; the water pooling in the bottom may be from the condenser freezing, causing a rise in temperature, then thawing. Please monitor the temperature of this cooler at least every four hours. Remove food if it does not reliably hold food at 41F or lower. COS	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.		
3-304.12B	WAIT PREP AREA The handle of the ice scoop was laying on the bottom of the ice bin where melt water was pooled. Please keep handle above food to prevent contamination. COS by moving scoop to top of soda dispenser.	COS	M
5-205.15B	A leak was observed in the drain hose for the melt water of the ice bin. Plumbing shall be maintained in good repair. Please repair leak.	6/21/18	
4-901.11A	Glasses were wet nested. Please completely air dry the glasses before storing nested.		
3-304.14B	A wet rag was stored on top of a spray bottle of sanitizer. Wet wiping cloths shall be stored in sanitizer between uses. COS by placing rag in a container of sanitizer.	COS	
4-903.11A	A container holding an ice cream scoop was stored below the paper towel dispenser at the handwashing sink. In-use utensils shall be protected from contamination. Please do not store clean equipment, food, utensils, or linens below or near the paper towel dispenser, soap dispenser, and handwashing sink.	COS	
4-601.11C	The lowest shelf below the heated chip cabinet was dirty. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean shelf.	6/5/18	
6-501.11	Numerous ceiling tiles were stained from water when the roof leaked. Please paint or replace the tiles.	6/21/18	
4-501.11B	COOKING AREA Water was pooled in the bottom of the salad prep cooler. Please keep cooler dry; determine source of water and repair. NOTE: Water was removed during this visit.	6/21/18	

EDUCATION PROVIDED OR COMMENTS

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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
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Blue Air freezer, ambient		10	Hot hold: cheese, chicken, beef		164, 147, 143
Chicken, grill		186	Hot hold: refried rice, sauce		152, 146
GE freezer, ambient		5	Walk-in cooler: ambient, cooked chicken		40, 43
			Walk-in cooler: refried beans, cheese, raw beef		42, 38, 42

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
4-601.11A	WAREWASHING and STORAGE AREAS Mold observed on the deflector inside the ice maker. Please wash, rinse, sanitize, and air dry as often as needed to keep mold from growing.	6/5/18	M
2-401.11A	An uncovered employee drink was stored on the shelf above the 3-vat sink. Employees may drink from a covered container while working as long as the container is stored where clean equipment, clean utensils, food, and clean linens cannot be contaminated. COS by discarding drink and discussion with employee.	COS	
3-302.11A	Raw animal foods were intermixed with ready-to-eat foods in the Blue Air freezer. Please store foods to prevent cross contamination by separating different kinds of food, or storing in the following vertical order: raw poultry, then raw ground and tenderized meats, then raw whole muscle meats, then raw fish and seafood. Store all other food either above or separately from these foods. COS by rearranging	COS	
NOTE	The food temperatures in the walk-in cooler ranged from 38 to 43F. The ambient of the cooler was 40F. Please monitor the temperature of the foods to ensure their internal temperature is held at 41F or lower.		
4-601.11A	DINING AND BATHROOM AREAS Debris was observed on the diaper changing station in the women's bathroom. Diapering stations shall be washed, rinsed, and sanitized. COS by cleaning changing station.	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
4-601.11A	WAREWASHING and STORAGE AREAS Debris was observed on two knives, stored on the magnetic rack. Food contact surfaces shall be clean to sight and touch. COS by returning to warewashing sink.	COS	M
6-501.12A	Accumulation of debris on the floor observed below equipment in the storage room holding the Blue Air freezer. Physical facility shall be clean. Please clean under and around all equipment as often as needed to keep clean.	6/21/18	
6-501.14A	The wall-mounted fan was dirty. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fan and blades as often as needed to keep clean.		
6-501.11	BATHROOM AND DINING AREAS Tile was missing near the entry into the bathroom area, and wood trim was missing on the women's bathroom frame. Facility shall remain in good condition. Please repair/replace tile and wood.		
5-501.113	OUTSIDE Lids were open and broken on the outside dumpster. Please ask trash company to replace lids or the dumpster. Keep lids closed to reduce pest attraction.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: June 21, 2018