



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

TIME IN	10:08am	TIME OUT	2:30pm
DATE	9-19-17	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: El Tapatio		OWNER: Alonzo Lara and Nicholas Onate		PERSON IN CHARGE: Mary Rizo	
ADDRESS: 1428 St. Joe Drive			ESTABLISHMENT NUMBER: 4495		COUNTY: 187
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 _____					
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					
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 <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<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 <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<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 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 type="checkbox"/>	<input checked="" 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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	Prevention of Food Contamination				<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" 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 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: Mary Rizo		Date: September 19, 2017	
Inspector: <i>[Signature]</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 10-2-17 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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
Prep cooler amb		32	Cooked rise stored atop oven		184
Cold hold: raw chicken, raw beef		36, 36	Cheese sauce reheating on stove		163 - 171
Salad bar cooler amb		40	Ground beef on grill		205
Cold hold: lettuce, tomato, guacamole		41, 40, 41	Chicken from grill		187
Beer cooler in kitchen		38	Hot hold: beef, chicken, beans		188, 137, 166

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
5-203.14	Upon arrival, a garden hose was observed connected to the hand wash sink in the prep area.	COS	M
5-205.11B	Hand wash sinks shall be used for hand washing exclusively. Connection of hoses to faucets without backflow prevention creates a situation that can endanger the public water supply should there be a backflow event. Do not attach the hose to the hand wash sink.		
6-501.111	Live roaches were observed in the kitchen and in the prep areas. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Control measures shall include: Routinely inspecting the premises for evidence of pests, using abatement methods such as traps and professional pest services, removing attraction and harborage conditions such as food debris and food that is easily accessed, and by eliminating points of entry into the building such as holes in walls and gaps around pipes. Please take action to reduce the presence of pests on the premises.	9-19-17	
3-501.14	Cooked rice was observed atop the oven in the kitchen. According to the manager, the rice was cooked that morning and would be placed in the walk-in cooler. The temperature of the rice was 184. Foods that are cooked and refrigerated shall be cooled from 135F to 70F within two hours and then from 70F to 41F within an additional four hours. The rice was spread on several shallow trays and placed into the walk-in cooler. The first benchmark for cooling was met within the required time limit.	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
4-601.11C	Food debris and pooling water was observed inside the salad cooler in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the cooler.	10-2-17	M
4-601.11C	Mold was observed on the wire shelving inside the beer cooler in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the shelving in the beer cooler.		
4-203.11	The kitchen food thermometers were checked for accuracy. When placed in ice water, the thermometers indicated a temperature of 22F and 20F. Thermometers used for determining correct food temperatures shall be accurate to within two degrees Fahrenheit. COS by calibrating the thermometers.	COS	
4-101.19	The wood window sill at the drive-up window was observed to be shedding paint such that bare wood is exposed. Non-food contact surfaces shall be constructed such that they are smooth, nonabsorbent and easily cleanable. Please paint the window sill.	10-2-17	
3-304.14B	Wet wiping cloths were observed on the prep table in the prep area. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer. Please provide sanitizer buckets and wiping cloths for wiping surfaces and removing spills. The sanitizer should be bleach water at 50 - 100 ppm.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title <i>Mary Rizo</i> Mary Rizo		Date: September 19, 2017	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573) 431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 10-2-17



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
Salsa cooler at wait station	40		
Cheese sauce at wait station	108 - 170		
Walk-in cooler	36		
GE freezer	10		

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
7-201.11	Containers of lime wedges were observed stored behind the hand wash sink and below the hand soap dispenser in the wait station. Food shall be protected from contamination from toxic materials by separating the food from sources of contamination. COS by removing the lime wedges from the area.	COS	M
4-601.11A	Food residue was observed inside the microwave located at the wait station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the interior of the microwave.	9-19-17	
4-601.11A	An accumulation of mold was observed on the nozzle housing of the soda fountain in the wait station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this area daily.		
4-601.11A	Food residue was observed on metal tongs stored above the table in the prep area. Food contact surfaces shall be clean to sight and touch. COS by placing the tongs in ware washing.	COS	
4-501.114 A	The chlorine sanitizer in the rinse cycle of the mechanical dishwasher was measured at less than 50 ppm. Chlorine sanitizers shall be in the range of 50 - 100 ppm. The dish washer was repaired during the inspection and proper sanitation restored.	COS	
7-102.11 7-201.11	An unlabeled spray bottle of de-greaser was observed hanging from the drain board of the three compartment sink. Working containers of toxic materials shall be clearly identified with the name of the material and stored where they cannot contaminate food or equipment. COS by labeling the spray bottle and storing in chemical storage.	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
4-101.19	Cloth towels were observed as an absorbent surface below drying equipment above the three compartment sink. Non-food contact surfaces of equipment that are exposed to splash, spillage, or that require frequent cleaning shall be corrosion resistant, nonabsorbent and easily cleanable. Please remove the cloth towels as an absorbent surface.	10-2-17	M
4-501.18	Food debris was observed floating in the sanitizer basin of the three compartment sink. The wash, rinse, and sanitize solutions for ware washing shall be maintained clean. Please replace the washing and sanitation solutions as often as necessary to maintain clean solutions.		
4-903.11	An accumulation of dust and debris was observed on the wall mounted fan in the ware washing area. Clean equipment shall be protected from sources of contamination. Please clean the fan.		
4-903.11	Cases of paper towels were observed on the floor in the back storage room. Single use items shall be protected from sources of contamination by storing them at least six inches off of the floor. COS by removing the towels from the floor.	COS	
4-901.11	Pieces of food equipment were observed wet-nested in the clean storage area. After cleaning and sanitizing, food equipment shall be air dried. Please thoroughly air dry equipment prior to placing it in storage.	10-2-17	
5-501.113	The lids of the facility dumpster were observed to be open. Please keep the dumpster lids closed to discourage access by rodents and vermin.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:	Mary Rizo	Date:	September 19, 2017
Inspector:	John Wiseman	Telephone No.:	(573)-431-1947
		EPHS No.:	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	10-2-17



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
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)
6-501.111	An open bag of flour was observed in the back storage room. Rodent droppings were observed in folds of the bag. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Control measures shall include: Routinely inspecting the premises for evidence of pests, using abatement methods such as traps and professional pest services, removing attraction and harborage conditions such as food debris and food that is easily accessed, and by eliminating points of entry into the building such as holes in walls and gaps around pipes. Please take action to protect food from access by pests and reduce the presence of pests on the premises.				9-19-17
4-601.11A	Various metal steam table pans were observed in clean storage with food residue inside. Food contact surfaces shall be clean to sight and touch. These items were moved to ware washing. Please ensure that food equipment is adequately cleaned.				
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)

M

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title <i>MARCELA</i> Mary Rizo			Date: September 19, 2017		
Inspector: <i>John Wiseman</i> John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 10-2-17	