



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

April 18, 2019
Time In: 3:20PM
Time Out: 3:55 PM

TIME IN	10:53 AM	TIME OUT	3:03 PM
DATE	4/17/19	PAGE	1 of 5

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: La Pachanga		OWNER: Rafaela Bonales		PERSON IN CHARGE: Gabriel Santiago	
ADDRESS: 20 North Wood Road			ESTABLISHMENT NUMBER: 4715		COUNTY: 187
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-358-8870		FAX: 573-358-8973	
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 <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable		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 _____	
License No. _____					

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 type="checkbox"/> IN <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input type="checkbox"/> IN <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 <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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<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"/> COS 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 checked="" type="checkbox"/>	<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 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 type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input 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 type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input checked="" 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		<input checked="" type="checkbox"/>
		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		
		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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" 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"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: Gabriel Santiago		Date: April 17, 2019	
Inspector: 	Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 4/29/19	



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

ESTABLISHMENT NAME La Pachanga		ADDRESS 20 North Wood Road		CITY / ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Jarritos Beverage Cooler: Ambient		37 .	Mt. Dew Beverage Cooler in Wait Station: Ambient, Milk		38, 41
Beer Keg Cooler: Ambient		40	Prep Cooler (R) - Top: Raw Beef, Raw Chicken		40-42, 40
Fajita from Grill: Steak, Shrimp		180, 166	Prep Cooler (R) - Top: Cut Tomato, Raw Shrimp		37, 41
Soup in pot on stove top		104-165*	Prep Cooler (R) - Bottom: Ambient, Tomato Sauce		32, 41
Chest Freezers No. 1, 2, and 3		<0, <0, <0			

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	Dried food residue was observed on several high chairs. High chairs are considered food contact surfaces. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by cleaning and sanitizing.	COS	GS
4-601.11A	Residue and debris was observed on several shot glasses in the Mt. Dew beverage cooler in the wait station area. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by removing the glasses to the warewashing area.	COS	
4-601.11A	Food residue was observed on the chip baskets by the chip bin that were being used for service. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the chip baskets between each use. CORRECTED ON SITE by wash, rinse, sanitizing.	COS	
4-601.11A	Debris and residue were observed in utensils stored in a plastic bin as well as the bin itself. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by washing, rinsing, and sanitizing the utensils and the plastic bin.	COS	
4-601.11A	Dried food residue was observed inside the microwave in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the microwave as often as needed to keep it clean (at least every 4 hours when in use). CORRECTED ON SITE by cleaning and sanitizing.	COS	
4-601.11A	Food residue was observed on several pans and knives stored on clean equipment storage racks, the blade of the table mounted can opener, and the Hamilton Beach hand mixer. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by wash, rinse, and sanitizing the equipment stated above. Please continue to inspect cleaned equipment to ensure that food residue does not remain on its surfaces.	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
5-205.11B	A spoon was observed in the hand washing sink in the wait station area. Hand washing sinks shall not be used for any purpose other than hand washing. CORRECTED ON SITE by removing the spoon from the sink.	COS	GS
4-601.11C	Food residue was observed on the door seal and the ledge below the door of the Mt. Dew beverage cooler in the wait station. Non-food contact surfaces shall be free of residue accumulations. CORRECTED ON SITE by cleaning.	COS	
6-501.12A	Food debris was observed on the floor beneath the soda machine in the wait station area. Physical facilities shall be cleaned as often as needed to keep them clean. CORRECTED ON SITE by cleaning.	COS	
4-903.11B	The ice bucket was observed upright on top of the ice maker with water pooled inside. Clean equipment shall be stored in a self draining position that allows air drying. CORRECTED ON SITE by inverting the bucket.	COS	
3-304.12C	The ice scoop was stored on top of the ice maker. In-use utensils shall be stored on a clean and sanitized surface. CORRECTED ON SITE by placing the ice scoop in a cleaned and sanitized metal pan.	COS	
4-601.11C	Residue and debris accumulations were observed on the doors, door slides, and the inside bottom of the 3-door sliding door cooler in the kitchen being used for equipment storage. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean the unit. NOTE: The cooler was not turned on during this inspection. According to staff, the cooler is used periodically for backup when additional storage is needed. CORRECTED ON SITE by cleaning.	COS	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this inspection report indicates the item was either not observed or not applicable. The inspection report was not completed on 4/17/19. Returned on 4/18/19 from 3:20PM to 3:55PM for exit interview.

Person in Charge / Title: Gabriel Santiago		Date: April 17, 2019	
Inspector: Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 4/29/19



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

ESTABLISHMENT NAME La Pachanga		ADDRESS 20 North Wood Road	CITY / ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Hot Hold: Cheese Sauce, Chicken & Pepper		168, 169	Prep Cooler (L) - Top: Lettuce, Guacamole	
Hot Hold: Taco Meat, Refried Beans, Rice		156, 147, 156	Prep Cooler (L) - Top: Pico de Gallo, Sliced Tomatoes	
			Prep Cooler (L) - Bottom: Ambient	
			Walk-in cooler: Ambient, Refried Beans, Pork, Chicken	
			40, 43, 44, 44***	

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-501.16A (2)	<p>**Several potentially hazardous foods were above 41 degrees Fahrenheit in the top of the lefthand (L) prep cooler. Potentially hazardous foods held cold shall be maintained at 41 degrees Fahrenheit or lower. The tomatoes and lettuce were placed in a cooler for rapid cooling. Also, ice was placed beneath the pans of lettuce, tomato, and pico de gallo in the prep cooler. Also, the pico de gallo was placed in a shallower pan. After freezer cooling and placing on ice beds the temperatures of the lettuce, tomato, and pico de gallo were 43, 41, and 43, respectively. The guacamole temperature dropped to 41 degrees without an ice bed or moving to a freezer. It is recommended to use shallow pans with smaller quantities of food to allow more efficient cold holding. Also, precooling foods to below 41 degrees before placing on the prep cooler may help hold them at or below 41 degrees.</p> <p>NOTE: The establishment had a repairman come and repair the prep cooler on the night of 4/17/19. The temperatures of sliced tomatoes, lettuce, pico de gallo, and guacamole when measured at 3:30 PM on 4/18/19 were 41, 37, 42, and 40, respectively. CORRECTED ON SITE</p>	COS	GS
7-201.11B	<p>A bucket of sanitizer solution was stored on a counter surface where food was also stored and a can of diesel fuel was stored on a shelf with clean dishes. Toxic materials shall be stored separately or below food, clean equipment, utensils, clean linens, and single-use items. CORRECTED ON SITE by placing the sanitizer on a shelf below and separate from other food service related items and placing the fuel can away from the kitchen area where no food service related items were stored.</p>	COS	
2-401.11B	<p>Two employee beverages without lids were observed on a food prep surface in the kitchen. Employee beverages shall be in closed containers and shall be stored where they cannot contaminate food, clean equipment, utensils, clean linens, or single-use items. CORRECTED ON SITE by placing the beverages in covered containers with straws and moving them to a shelf below storage of other food service related items.</p>	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-403.11B	<p>Employee personal items were observed on a shelf in the dry storage room intermixed and above clean equipment, food, and single-service items. Employee personal items shall be stored in a designated location where contamination of food, equipment, linens, and single-service items cannot occur. CORRECTED ON SITE placing the employee items on the bottom shelf below storage of all other facility related items.</p>	COS	GS
2-301.15	<p>In addition to designated hand washing sinks, hand soap dispensers and towel dispensers were located at the 3-vat sink and a 2-vat food preparation sink in the kitchen. Food employees may not wash their hands in a sink used for food preparation. CORRECTED ON SITE by removing handwashing equipment.</p>	COS	
3-501.13B	<p>Raw beef was observed thawing in the 2-vat sink by submerging in static water. Potentially hazardous foods thawed in water shall be submerged under running water that is 70 degrees Fahrenheit or below. CORRECTED ON SITE by running cool water over the thawing meat while submerged.</p>	COS	
4-301.13	<p>Chip baskets were observed drying on top of chest freezers after washing, rinsing, and sanitizing.</p>		
4-501.14A and B	<p>Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary equipment holding before cleaning and after sanitizing. Drainboards shall be cleaned before use and throughout the day to at a frequency necessary to prevent recontamination of equipment and utensils. CORRECTED ON SITE by placing the baskets on a plastic dish washing rack to air dry.</p>		
4-204.115	<p>The temperature gauge of the mechanical dish washing machine did not move through the wash, rinse, sanitize cycle. A warewashing machine shall be equipped with a temperature measuring device that indicates the temperature of the water in each cycle (wash, rinse, sanitize). Please have the gauge repaired indicate the water temperature of the water in each cycle of operation.</p>	4/29/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:	Gabriel Santiago	Date:	April 17, 2019
Inspector:	Daniel Huff	Telephone No.:	(573)-431-1947
		EPHS No.:	1645
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	4/29/19



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME La Pachanga		ADDRESS 20 North Wood Road		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-302.11A	Raw fish filets were observed stored above ready-to-eat foods in the lefthand chest freezer (chest freezer No. 1). Raw animal derived products shall be stored separately or below all ready-to-eat foods to prevent cross contamination. CORRECTED ON SITE by moving the ready to eat foods to another cooler and into a container above raw animal products.	COS	GS
3-302.11A	Raw ground beef was observed stored above jugs of milk in the walk-in cooler. Raw animal derived products shall be stored separately or below all ready-to-eat foods to prevent cross contamination. CORRECTED ON SITE by moving the milk to another shelf away from the meat.	COS	
3-501.17A and B	Containers of refried beans, cooked pork, and cooked chicken prepared on a previous day were observed the in the walk-in cooler without discard dates. Ready-to-eat potentially hazardous foods held in refrigeration shall be marked with a 7-day discard date that is the date of preparation plus 6 additional days. Please label all ready-to-eat potentially hazardous foods held in refrigeration with a 7-day discard date after preparation or opening. CORRECTED ON SITE by marking the beans, pork, and chicken with a 7-day discard date.	COS	
3-501.16A (2)	***Refried beans, cooked pork, and cooked chicken in the walk-in cooler were measured at temperatures of 43, 44, and 44 degrees Fahrenheit, respectively. Potentially hazardous foods held cold shall be maintained at 41 degrees or lower. During this inspection the ambient temperature measured in the walk-in cooler ranged from 38 to 42 degrees Fahrenheit (average 40). Facility staff adjusted the temperature of the walk-in cooler down to a lower setting. The temperatures of the refried beans, pork, and chicken were all 41 degrees Fahrenheit when measured on 4/18/19 at 3:30 PM. This item is considered CORRECTED ON SITE.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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3-305.11A	An accumulation of dust, residue, and mold growth was observed on the condenser fan covers and wire racks in the walk-in cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize all exposed surfaces inside the walk-in cooler.	4/23/19	GS
6-501.11	The condenser unit inside the walk-in cooler was observed detached from the ceiling on one side and hanging down. Physical facilities shall be maintained in good repair. Please re-attach the condenser unit to the ceiling.	4/29/19	
6-501.14A	An accumulation of dust was observed on the vent fan covers in the men's and women's restrooms. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vent covers. CORRECTED ON SITE.	COS	
5-501.113B	The lids on the outdoor dumpster were observed open upon arrival for this inspection. Outdoor dumpster lids shall be kept closed. CORRECTED ON SITE by closing the dumpster lids and discussion with the person in charge.	COS	
4-203.11B	One of the cook's thermometers used in the kitchen read 24 degrees when the actual temperature was 32. Food temperature measuring devices scaled in Fahrenheit shall be accurate to +/- 2 degrees. CORRECTED ON SITE by calibrating the thermometer.	COS	
4-203.12B	The thermometer in the Mt. Dew beverage cooler in the wait station area read 48 degrees when the actual temperature was 38 degrees. Ambient air temperature measuring devices that are scaled in Fahrenheit shall be accurate to +/- 3 degrees Fahrenheit. Please replace the thermometers in these two refrigeration units.	4/23/19	

EDUCATION PROVIDED OR COMMENTS

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Inspector:	Daniel Huff	Telephone No.:	(573)431-1947
		EPHS No.:	1645
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	4/29/19



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ESTABLISHMENT NAME La Pachanga		ADDRESS 20 North Wood Road		CITY /ZIP Bonne Terre, 63628	
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)	Initial
3-501.16A (1)	A pot of vegetable and meat soup was observed on the stove top upon arrival for this inspection and its temperature was measured at 165 degrees Fahrenheit. Approximately 2 hours later the pot of soup was measured at 104 degrees Fahrenheit. Potentially hazardous foods held hot shall be maintained at 135 degrees or higher. CORRECTED ON SITE by placing the soup on a burner to bring it back to 165 degrees and there was discussion with the person in charge regarding hot holding temperature requirements.	COS	GS
4-202.11A	Several aluminum pots were observed with dents and dinged surfaces with accumulations of black residue in inclusions. Multi-use food contact surfaces shall be smooth and free of imperfections that prevent effective cleaning and sanitizing. Please refinish, discard, or replace cookware with visible dents and dings that prevent effective cleaning and sanitizing.	4/29/19	
2-201.11 to 2-201.13	It was determined that an employee illness policy was not present in written form. Please develop a written policy based on Sections 2-201.11 through 2-201.13 in the Missouri Food Code. Alternatively, the FDA Employee Health and Personal Hygiene Handbook may be used by citing specific pages employees must read and signing a reporting agreement. The Missouri Food Code and the Handbook are available online.	4/29/19	

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

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Gabriel Santiago		Date: April 17, 2019
Inspector: Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 4/29/19