





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

ESTABLISHMENT NAME El Tapatio		ADDRESS 1128 North Desloge Drive		CITY /ZIP Desloge, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True Salsa Cooler: Ambient		38	Prep cooler top - 11:30AM: Tomatoes, Guacamole		45-52, 58
Beer Keg Cooler: Ambient		38	Prep cooler top - 11:30AM: Sour Cream, Lettuce		43, 54
Mug Freezer: Ambient		4	Prep cooler top - 1:00 PM: Tomatoes, Guacamole		43-45, 53
Beer Bottle Cooler: Ambient		39	Prep cooler top - 1:00 PM: Sour Cream, Lettuce		40, 46
Prep cooler bottom, 90 min. after adjusting		36	Prep cooler bottom: Ambient, Tamales, Cooked Pork		38-43, 41, 47

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>			
4-702.11	Wait Station: According to the manager the nozzles of the soda dispensers are washed every night then soaked overnight in hot water, then rinsed before installation. Food contact surfaces shall be sanitized after washing and rinsing, before use. Please wash, rinse, and sanitize the nozzles before installation each morning. CORRECTED ON SITE by washing, rinsing, and sanitizing the nozzles.	COS	
7-201.11B	Stainless steel cleaner was observed sitting on top of the ice machine and on a shelf with clean linens. Toxic materials shall be stored separately or below food, clean equipment, utensils, clean linens, and single use items. CORRECTED ON SITE by placing the cleaner on a separate shelf.	COS	
4-601.11A	Dark residue was observed on the deflector inside the ice machine. Food contact surfaces shall be clean to sight and touch. Please discard the ice from the machine and wash, rinse, and sanitize the inside surfaces.	7/12/19	
3-501.16A (2)	Kitchen: Temperatures of cut tomatoes, cut lettuce, guacamole, and sour cream were measured at 43-58 degrees Fahrenheit. Potentially hazardous foods held cold shall be maintained at 41 degrees or below. The facility owner adjusted the temperature of the cooler to a lower setting and temperatures were monitored later during this inspection. Within approximately 90 minutes the temperatures of the same items dropped but with the exception of sour cream, all were still above 41 degrees. The tomatoes were possibly at higher temperatures because the tomatoes were slice this morning at approximately 10:30 and had warmed during handling. The guacamole was prepared this morning from room temperature avacados. Please pre-cool all items placed on the top of the prep cooler because it does not efficiently cool warmer items during operational periods with the cover frequently opened.	7/12/19	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>			
4-501.11B	Wait Station: The rubber seal on the True salsa cooler was torn and residue was observed inside the tears. Equipment shall be maintained in good repair and free of residue accumulations. Please clean the existing seals as much as possible and replace the seals.	7/18/19	
4-601.11C			
4-101.19	Paper towels were observed used as a shelf liner in the True salsa cooler. Equipment surfaces exposed to spills and splash and requiring frequent cleaning shall be smooth and non-absorbent. Please remove the paper towels from the shelf and use a smooth nonabsorbent surface as a shelf liner if desired.	7/11/19	
3-304.13	Kitchen: Chili rellenos prepared this morning were cooling on plates lined with paper towels. Linens and napkins may not be used on contact with food unless they are used to line a container used for serving food to the customer. Please do not use paper towels to place food on while cooling.	7/11/19	
3-304.14B	Several dry and wet cloth towels were observed laying on surfaces in the kitchen. Cloths used for wiping counters and equipment surfaces shall be held between uses in a chemical sanitizer solution. CORRECTED ON SITE by mixing a bucket of chlorine sanitizer solution and placing the wiping cloths in the solution.	COS	
4-901.11A	Back Prep Room: A stainless blender was observed sitting on the counter with water pooled inside it. Equipment shall be air dried after wash, rinse, and sanitizing. CORRECTED ON SITE by rewashing and placing to air dry.	COS	
3-305.11A	Walk-In Cooler: Mold was observed on the shelves in the walk-in cooler beneath the condenser unit. Food shall be stored where it is not exposed to contamination. CORRECTED ON SITE by wash, rinse, and sanitizing the shelves.	COS	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this inspection indicates the item was either not observed or not applicable.

Person in Charge /Title:		Alonso Lara	Date: July 11, 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: 7/18/19



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Hot Hold: Refried Beans, Rice		152, 144	Hot Hold: Black Beans, Burger Meat, Queso Cheese		154, 156, 144
Chicken Fajita from the Grill		173	Raw Meat Prep Cooler - Top: Raw Beef, Raw Chicken		39, 37
Beef Fajita from the Grill		182	Raw Meat Prep Cooler - Bottom: Ambient, Raw Bacon		36, 40
Cold Drawers below the Grill: Amb		38	Walk-In Cooler: Amb, Rice, Refried Beans, Raw Chicken		35, 46-49*, 43, 43
Walk-In Freezer: Ambient		14	Walk-In Cooler: Guacamole, Cut Tomatoes, Chili Relleno		54-59*, 40, 42

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3-501.16A (2)	Kitchen: A pan of cooked pork in the bottom of the prep cooler was measured at 47 degrees. Potentially hazardous foods held cold shall be maintained at 41 degrees or colder. CORRECTED ON SITE by adjusting the temperature of the cooler to a colder setting and discarding the cooked pork.	COS	AL
4-601.11A	Food debris and dried residue was observed inside the microwave. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the inside of the microwave at least every 4 hours when used. CORRECTED ON SITE by cleaning and sanitizing.	COS	
3-202.15	Back Prep Room: A No. 10 can of chopped tomatoes was observed on the storage rack with a dent on its top rim seam. Food packages shall be in good condition and protect the integrity of the contents. Please discard or return to the vendor and food cans with dented seams or creased dents on their sides. CORRECTED ON SITE by placing the can in the office for return to the vendor.	COS	
7-201.11B	Containers of oven cleaner were observed stored above the water softener canister and on bags of water softener pellets in the hot water closet. Toxic materials shall be stored separately or below food, clean equipment, utensils, clean linens, and single use items. CORRECTED ON SITE by removing the oven cleaner from the room.	COS	

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3-305.11A	Walk-In Cooler: Mold was observed on the condenser fan covers in the walk-in cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the fan covers.	7/18/19	AL
6-501.14A	Restrooms: An accumulation of dust was observed on the ceiling vents in the men's and women's restrooms. Ventilation systems shall be clean so they are not a source of contamination. Please clean the vents. CORRECTED ON SITE.	COS	
5-501.115	Outside Dumpster: An accumulation of litter and refuse was observed on the ground inside the dumpster enclosure. refuse storage areas shall be free of unnecessary items. Please clean the enclosure. CORRECTED ON SITE.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Alonso Lara Date: July 11, 2019

Inspector: Daniel Huff Telephone No. (573)-431-1947 EPHS No. 1645 Follow-up:  Yes  No Follow-up Date: 7/18/19



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3-501.14A	Walk-In Cooler: A container of rice prepared yesterday was measured at 46-49 degrees Fahrenheit. Potentially hazardous foods shall be cooled from 135 degrees to 70 degrees within 2 hours and from 70 degrees to 41 degrees within another 4 hours. If the first benchmark is not met the food can be reheated to 165 degree and start over the cooling process. If the second benchmark is not met then the food shall be discarded. CORRECTED ON SITE by voluntarily discarding the rice.	COS	AL
3-501.14B	A container of guacamole prepared this morning was measured at 54 to 59 degrees. Potentially hazardous foods prepared from ingredients at ambient temperature shall be cooled to 41 degrees within 4 hours. CORRECTED ON SITE by placing the container of guacamole in a larger container with an ice water bath. The guacamole was measured at 40 degrees within an hour of placement in the ice bath.	COS	
3-501.17A	Several ready-to-eat potentially hazardous foods in the prep cooler (tamales and pork) and in the walk-in cooler (guacamole and cut tomatoes) were observed without discard date labels. ready-to-eat potentially hazardous foods held cold shall be labeled with a 7-day discard date that is the date of preparation plus 6 additional days. CORRECTED ON SITE by labeling the foods with discard dates or discarding.	COS	

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