



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

TIME IN	11:26am	TIME OUT	2:25pm
DATE	2-6-20	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: Adam Arango
ADDRESS: 204 South A Street, Suite 203	ESTABLISHMENT NUMBER: 4697	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-747-1190	FAX: na
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 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 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 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 <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			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			IN <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		
IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <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 <input checked="" type="checkbox"/> OUT N/O 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			IN <input checked="" type="checkbox"/> OUT 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			IN <input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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 checked="" type="checkbox"/>	<input 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 checked="" 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					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Adam Arango</i> Adam Arango	Date: February 6, 2020
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: 2-21-20

Nick Joggerst



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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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
Kitchen cold table: ambient, tomatoes, raw chicken, raw beef		34, 38 38, 36	Sanyo refrigerator: ambient, raw chicken, pork Steam table water below pulled chicken
Hot hold: cheese sauce, beans, pulled chicken, beef		147, 158 113adj180, 135	Walk-in cooler: ambient, cooked chicken, meat in red sauce, soup
Kenmore freezer, BevAire freezer		0, 18	Wait station refrigerator

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	Pulled chicken stored in the steam table in the kitchen was measured at 113F. According to the manager, the chicken was cook this morning and placed in the steam table. Potentially hazardous food held hot shall be held at 135F or greater. The steam table water below the chicken was measured at 139F. The seam table water is not hot enough to maintain the food at 135F. 1.) Ensure that the steam table is turned on and the heating water is hot prior to placing food in the table, and 2.) Ensure that the food has been heated to holding temperatures BEFORE placing food into steam table. COS The chicken was heated on the stove top to 180F and then placed in the steam table.	COS	
3-302.11	Raw beef was observed stored above ice cream in the Kenmore freezer in the kitchen area. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. Please store raw animal foods below ready to eat foods.	2-6-20	
4-501.114A	A bucket of sanitizer in use in the kitchen was observed to have soap added to it and have a chlorine concentration of greater than 100ppm. Food contact sanitizers shall be made with sanitizer and water only and prepared in acceptable concentrations. Please prepare the sanitizer without soap and in the range of 50 - 100ppm chlorine.	2-6-20	
7-102.11	Unlabeled spray bottles of green and red cleaners were observed without labeling on a shelf near the dishwasher. Working containers of toxic materials shall be labeled with the common name of the material. Please label the bottles.	2-6-20	
7-201.11B	Boxes of tortilla chips were stored below a shelf of cleaning supplies near the dishwasher. Toxic materials shall be stored so that contamination of food, equipment, single use items and clean linens cannot occur. COS by moving the food.	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 splatters were observed on the wall at the steam table and on the underside of the shelf above the steam table. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.	2-21-20	
3-304.14	A wet wiping cloth was observed stored on the prep surface of the kitchen cold table. Cloths used for wiping surfaces shall be held in a sanitizer solution between uses. Please store all wet wiping cloths in sanitizer.		
6-501.12A	Minor grease and food debris was observed on the floor below the fryer in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the fryer.		
3-304.14	A kitchen employee was observed drying his hands with a cloth towel and then placing the towel in the cincture of his belt. Hand drying may only be done with a disposable towel and dry cloths may not be used for more than one purpose. Please ensure that dry cloths are not use for hand drying nor for multiple uses.		
3-305.11	Various containers of food in the walk-in cooler were uncovered. Food shall be protected from sources of contamination. Please cover foods stored in the cooler.		
3-305.11	Boxes of lettuce were stored on the floor in the walk-in cooler. Food shall be protected from sources of contamination. Please store food at least six inches off of the floor.		

EDUCATION PROVIDED OR COMMENTS

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3-501.17A	Discard dates were not observed on cooked rice and cooked pork in the Sanyo refrigerator in the kitchen area. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation. Please mark potentially hazardous food stored in this cooler with discard dates.	2-6-20	
3-302.11	Raw pork was observed above ice cream in the BeverageAir freezer in the kitchen. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. Please store raw animal foods below ready to eat foods.	2-6-20	
2-401.11	An employee beverage in a foam cup was observed on the prep table in the kitchen. Employees may drink from a covered container if the beverage is stored so that contamination of food and equipment cannot occur. Please store employee beverages away from food, prep areas, and single use items.	2-6-20	
3-302.11	Raw shell eggs were observed above ready to eat foods in the walk-in cooler. Food shall be protected from contamination by storing raw animal foods away from and below ready to eat foods. COS by rearranging the foods.	COS	
4-501.114A	The chlorine in the sanitizer bucket in the wait area was measured at less than 50ppm. Chlorine sanitizers shall be used at a concentration of 50-100ppm. Please use the sanitizer test strips to ensure that sanitizers are made in affective concentrations.	2-6-20	

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8-302.11 8-302.12	At the time of this inspection, the owner is in the process of moving the bar to a different space in the same building. A person may not begin operation of a food establishment without obtaining a written approval to open issued by the regulatory authority. A person desiring to operate a food establishment shall submit a completed application and accompanying information to the regulatory authority for approval at least 30 days before opening the establishment. Obtain an Application for a Food Establishment from the St. Francois County Health Center and submit the completed form and additional information for approval.	address this immediately	

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