



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

TIME IN 11:26am	TIME OUT 1:55pm
DATE 1-15-20	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: El Tapatio	OWNER: Alonzo Lara	PERSON IN CHARGE: Miguel Guzman
ADDRESS: 605 Walton Drive	ESTABLISHMENT NUMBER: 4701	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-7577	FAX: 573-756-7527
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 type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
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		
<input checked="" type="checkbox"/> OUT	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		
<input checked="" type="checkbox"/> OUT N/O	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			IN <input checked="" type="checkbox"/> N/C 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			IN OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT N/O	Preventing Contamination by Hands			IN OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed				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 OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Approved Source			IN OUT <input checked="" type="checkbox"/> N/A	Chemical		
IN OUT <input checked="" type="checkbox"/> N/A	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT	Food received at proper temperature				Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> OUT N/A	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						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
IN 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"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<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"/>		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		
<input checked="" type="checkbox"/>		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"/>		Toilet facilities: properly constructed, supplied, cleaned		
<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: 	Miguel Guzman	Date: January 15, 2020
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: 1-29-20



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PAGE 2 of 3

ESTABLISHMENT NAME El Tapatio		ADDRESS 605 Walton Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot hold: rice, beef, cheese sauce		153, 152, 149	Chicken from grill		206
Cold table: amb, pico, sour cream, guac		38, 37, 40, 41	Expo condiment cooler		38
Grill cooler: amb, raw shrimp,		34, 33	Walk-in cooler: amb, tomatoes, raw shrimp,		34, 41, 32
raw chicken, raw beef		33, 39	twice baked potatoes		39
Cooler drawers: chicken, fish, tomatoes		40, 39, 40	Walk-in freezer, bar beer cooler		0, 30
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)
3-501.17A	A discard date was not observed on a pan of cooked pork and cooked tamales in the bottom of the cold table in the kitchen. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer seal container. COS by marking with a discard date.				COS
7-202.12A	Cans of Raid ant and roach spray were observed in storage areas below the kitchen hot holding area. Only those insecticides approved for use in a food establishment may be present on the premises. Please remove the insecticide and use only those which are approved for use in a food establishment.				1-15-20
4-601.11A	Minor debris was observed the plastic deflector in the ice machine. Food contact surfaces shall be clean to sight and touch. Please clean the deflector.				
4-601.11A	An accumulation of food debris was observed on a knife in the wall-mounted knife holder in the prep area. Food contact surfaces shall be clean to sight and touch. COS by moving to ware washing.				COS
3-501.17A	Discard dates were not observed on cut tomatoes, twice baked potatoes, cooked rice and beans stored in the walk-in cooler. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer seal container. COS by marking with discard dates.				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)
3-304.14	A soiled dry wiping cloth was observed at the hot hold area. Dry wiping cloths may not be used more than once. Use wet wiping cloths from a chemical sanitizer to remove spills. Dry cloths may be used to handle hot equipment and utensils.				1-15-20
6-501.12A	A minor accumulation of debris was observed on the floor below the cookline in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below equipment.				
4-501.11B	The rubber drawer seals were broken on three of the refrigerated drawers below the cookline. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact and in good repair. Please replace broken seals.				1-29-20
6-301.12	Paper towels were not available in the employee restroom. Hand wash sinks shall be provided with a sanitary means of hand drying. Please refill the paper towel dispenser in the restroom.				1-15-20
4-501.11A	An excessive accumulation of ice and frost was observed on numerous surfaces in the walk-in cooler. Equipment shall be maintained in good repair. Please remove excess ice from walls, door, shelving and food items in the freezer.				1-29-20
3-305.11	Cases of food were observed on the floor in the walk-in freezer. Food shall be protected from sources of contamination by storing it at least six inches off of the floor. Please store the food off of the floor.				1-15-20
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: Miguel Guzman Date: January 15, 2020					
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: 1-29-20	



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3-302.11	Raw eggs were observed stored above kegs of beer in the walk-in cooler. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. COS by moving the eggs.				COS
4-601.11A	Food debris was observed on some food equipment in clean storage in the ware washing area. Food contact surfaces shall be clean to sight and touch. COS by moving equipment to ware washing.				COS
7-202.12A	Cans of Raid and and roach spray were observed in the ware washing area. Only those insecticides approved for use in a food establishment may be present on the premises. Please remove the insecticide and use only those which are approved for use in a food establishment.				1-15-20
5-203.14B	A garden hose was observed connected to a faucet without backflow prevention in the kitchen area. A plumbing system shall be installed to preclude backflow of a solid, liquid or gas contaminant into the water supply. Please install a hose bibb vacuum breaker between the water faucet and the garden hose.				1-29-20
4-601.11A	An accumulation of debris was observed on the multi-valve beverage dispenser in the bar area. Food contact surfaces shall be clean to sight and touch. COS by cleaning.				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)
5-501.15	The lids of the facility dumpster are broken and do not cover the dumpster. Outside refuse receptacle shall be covered to discourage access by rodents and vermin. Please repair or replace the dumpster.				1-29-20
EDUCATION PROVIDED OR COMMENTS					
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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: 1-29-20	