



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

TIME IN	11:11am	TIME OUT	2:16pm
DATE	1-14-20	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: La Pachanga	OWNER: Rafaela Bonales	PERSON IN CHARGE: Mario Bonales
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 _____		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		
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"/>
IN <input 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"/>
<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		<input checked="" type="checkbox"/>
	Good Hygienic Practices			IN <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"/> 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 type="checkbox"/> OUT <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			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		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input type="checkbox"/> OUT <input type="checkbox"/> 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			IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<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 type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	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 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 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:	Mario Bonales	Date:	January 14, 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:	1-28-20



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
Hot held: beans, chicken,		144, 150	Cold table #2: ambient, raw beef, raw chicken,		40, 36, 38
reheated cheese sauce,		111 -discard	cut tomatoes		37
freshly made cheese sauce		104 adj 148	Chicken from grill		205
Cold table #1: ambient, sour cream, pico		40, 40, 40	Cooling cheese sauce:12:15, 12:30, 1:00		110, 84, 58
Chest freezers:		0, 10, 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
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3-403.11	A freshly made container of cheese sauce and a reheating container of cheese sauce were present in hot holding at the cookline. The freshly made sauce was measured at 104F and the reheating sauce was measured at 111F. Potentially hazardous foods which are reheated for hot holding shall be heated to 165F prior to placing in hot holding. The freshly made sauce must be heated to 135F prior to placing in hot holding. After these temperatures are attained; the food may be held at 135F or greater. The fresh sauce was heated to 148 on the stove top and placed in hot holding. The reheated sauce was discarded.	COS	
3-501.17A	None of the potentially hazardous foods stored in the two kitchen cold tables were marked with discard dates. 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 sealed container. Please mark all potentially hazardous foods with a discard date.	1-28-20	
4-601.11A	Food splatters were observed inside the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please clean the microwave interior as often as necessary.		
3-501.17A	None of the potentially hazardous foods stored in the walk-in cooler were marked with discard dates. 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 sealed container. Please mark all potentially hazardous foods with a discard date.		

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
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5-205.15B	No water was supplied to the hand wash sink at the west side of the kitchen. According to the manager, the water has been shut off to the sink due to a plumbing leak. A plumbing system shall be maintained in good repair. Please repair the plumbing issue and restore function to the sink. A functional hand wash sink is located near the ware washing area.	1-28-20	
4-302.12	A thermometer could not be located for cooks use. At least one food thermometer in the operational range of 0 - 220F in two degree increments and accurate to within two degrees F shall be provided. A digital equivalent is acceptable.		
4-204.112	A thermometer was not located in either of the cookline cold tables in the kitchen. Mechanically refrigerated food storage units shall be provided with a thermometer that is accurate to within three degrees F. Please place a thermometer in all refrigerators and freezers.		
4-601.11C	An accumulation of food debris was observed in the cold wells and the lower compartment of the kitchen cold tables, and on the exterior of the tables. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside and outside of the cold tables.		
6-501.12A	Minor food debris was observed on the floor below equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the equipment.		

EDUCATION PROVIDED OR COMMENTS

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 1-28-20



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in cooler: ambient, raw shrimp,		40, 39			
raw beef, beans		44, 43			
Wait Station: beef cooler,		38			
keg cooler		44			
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
3-302.11	Raw animal products were intermingled with ready to eat foods in the kitchen chest freezers. Food shall be protected from cross contamination by separating raw animal food from ready to eat foods. Please separate foods appropriately.			1-28-20	
3-501.14	Freshly made cheese sauce in a large Cambro in the kitchen was measured at 120F. According to the cook, the cheese sauce was cooling at ambient temperatures prior to placing in the walk-in cooler. Potentially hazardous foods shall be cooled from 135F to 70F within two hours and from 70F to 41F withing an additional four hours. COS The cheese sauce was actively cooled in an ice bath to 58F within the two hour required time allotment and them placed in the walk-in cooler.			COS	
4-601.11A	An accumulation of food debris and metal fragments was observed in the gear housing of the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the can opener daily.			1-14-20	
4-601.11A	Several soiled knives were stored in the equipment drying rack in the kitchen. Food contact surfaces shall be clean to sight and touch. Please ensure that all food equipment is adequately cleaned.			1-14-20	
4-903.11A	An employee tooth brush and tooth paste was observed on top of a stack of single use food trays in the dry storage room. Employee clothing and electronics were also intermingled with facility supplies and equipment in this room. Please protect food, equipment and single use items from contamination by employee items.			1-28-20	
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	An accumulation of food debris and mold was observed on open wire shelving in the walk-in cooler. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the wire shelving in the walk-in cooler.			1-28-20	
3-305.11	Condensation water was observed dripping from the cooling unit in the walk-in cooler onto containers of food. Food shall be protected from sources of contamination. Please place a tray below dripping water.				

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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3-501.16B	Refried beans and raw beef stored in the walk-in cooler were measured at 43F and 44F respectively. The ambient temperature of the cooler was 40F. Potentially hazardous foods held refrigerated shall be held at 41F or less. Lower the walk-in cooler temperature to maintain food temperatures at 41F or less.	1-14-20	
3-302.11	Raw shell eggs were stored above ready to eat foods in the walk-in cooler. Food shall be protected from cross contamination by separating raw animal food from ready to eat foods. Please store raw eggs on the lowest shelf.		

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