



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

TIME IN	11:32 AM	TIME OUT	1:25 PM
DATE	June 22, 2020	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 and Nicholas Onate	PERSON IN CHARGE: Gustavo Rizo/GM		
ADDRESS: 1128 North Desloge Drive		ESTABLISHMENT NUMBER: 4811	COUNTY: 187		
CITY/ZIP: Desloge, 63601		PHONE: (573) 327-8527	FAX: NA	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		
	<b>Employee Health</b>			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<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 checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<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				<b>Highly Susceptible Populations</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	✓		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<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"/> 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"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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		
	<b>Protection from Contamination</b>			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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>			<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					<b>Utensils, Equipment and Vending</b>		
<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		
		<b>Food Identification</b>			<input type="checkbox"/>	<input checked="" 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		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<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 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 type="checkbox"/>	<input checked="" 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: Gustavo Rizo/GM		Date: June 22, 2020	
Inspector: 	Donovan Kleinberg	Telephone No. (573) 431-1947	EPHS No. 1686
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 7/6/2020	



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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
Alcohol Cooler Ambient		37	Hothold Red Sauce, Queso Cheese, Ground Beef		148, 136, 158
Keg Cooler Ambient		30	Prep Table Top 11:45 AM Sour Cream, Sliced Tomatoes*		43, 54
Glass Freezer Ambient		0	Prep Table Bottom Ambient		41
Sauce Cooler Ambient		41	Prep Table Top 12:20 PM Sour Cream, Sliced Tomatoes*		42, 48
Cold Hold Meat Table Bottom Ambient		29	Cold Held Meat Table Top Chicken, Beef		41, 39

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	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>		
4-601.11A	There was an orange debris, possibly mold, observed on the bottom rim of the deflector inside the ice machine near the drive up window. Food Contact surfaces shall be kept clean to both sight and touch. Please dispose of the ice inside of the machine and wash, rinse and sanitize the interior parts to clean the machine and kill any potential mold.	6/22/2020	
3-501.16A2	The prep table top was initially measured for temperature at 11:45 AM. During this time the sour cream registered at 43 Fahrenheit (F) while the sliced tomatoes registered at 54F. Both of these items had been prepped 10 minutes beforehand and the tomatoes were mounded out of the cold well. The excess tomatoes were removed and the lid left closed until they were rechecked at 12:20 PM. During this measurement the sour cream registered at 42F while the sliced tomatoes registered at 48F. The manager stated that food placed in the wells runs out before the end of a shift. Potentially Hazardous Foods (PHFs) shall be held cold at a temperature of 41F or lower. Please maintenance or adjust the cooler to maintain foods in the cold wells at 41F or lower and do not overload the cold wells to ensure PHF stays at 41F or lower.	6/23/2020	
7-102.11	A spray bottle full of a yellow liquid was observed on the drainboard of the three vat sink inside the warewashing area. Working containers that hold potentially poisonous or toxic materials shall be labeled with the name of the material to prevent potential accidental contamination. Please label the spray bottle.	COS	
7-201.11B	The unlabeled spray bottle of yellow liquid was observed stored on top of the drainboard of the three vat sink. Potentially poisonous or toxic materials shall not be stored above food, food equipment or single-service items. Please store toxic chemicals in a location where they are separated by a space or partition from food, food equipment and single-service items and also not stored in a position above them where they might fall or spill onto food, food equipment and single-service items.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
	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>		
4-901.11A	Plastic glasses were observed to be wet nested in the server area next to both soda dispensers. Dishware shall be thoroughly air dried before storage or contact with food. Please completely air dry all dish ware before storing them or using them for food service.	6/22/2020	
5-205.11B	The handwashing sink located between the back prep area and the warewashing area was observed to have a pitcher inside of it upon arrival. Handwashing sinks shall be used exclusively for handwashing and not as a prep sink or dump sink. Please ensure staff only use the handwashing sinks for handwashing and no other purpose. CORRECTED ON SITE by removing pitcher from handwashing sink.	COS	
4-901.11A	Metal pans, trays and pots were observed to be wet nested on the clean dishware storage racks inside the warewashing area. Dishware and utensils shall be thoroughly air dried before storage or contact with food. Please completely air dry all utensils and dishware before storing or using them for food service. CORRECTED ON SITE by storing the pans un-nested in a manner which allows for proper air drying before storage.	COS	
6-501.14A	The air vent in the ceiling of the employee bathroom was observed to have an accumulation of dust. Air intake and exhaust vents shall be kept clean to prevent them from becoming potential sources of contamination. Please clean the vent.	6/22/2020	
6-501.12A	The floors of the walk-in cooler and walk-in freezer were observed to have an accumulation of debris and spilled food debris. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors inside both walk-ins.	6/22/2020	

EDUCATION PROVIDED OR COMMENTS

*Gustavo Rizo*  
 Person in Charge /Title: Gustavo Rizo/GM Date: June 22, 2020

Inspector: *Donovan Kleinberg* Donovan Kleinberg Telephone No. (573)431-1947 EPHS No. 1686 Follow-up:  Yes  No Follow-up Date: 7/6/2020



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Sliced Tomato from Shelf Cooler		39	Walk-In Cooler; Whole Beef*, Chopped Beef*, Carnitas		43, 42, 40
Chicken from Shelf Cooler		38			
Walk-In Cooler Ambient		39			
Walk-In Freezer Ambient		2			

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
4-601.11C	The shelving inside of the walk-in cooler was observed to have an accumulation of debris and mold. Non Food Contact surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the shelving to clean them and kill the mold.	6/22/2020	
4-501.14C	The sprayer handle on the three vat in the back prep room was observed to have an accumulation of debris on the handle. Warewashing systems shall be cleaned at least once every 24 hours that they are in use. Please clean the sprayer handle.	6/22/2020	
4-501.14C	The sprayer handle on the three vat sink inside the warewashing area was observed to have an accumulation of debris on the handle and the head of the sprayer. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the handle and head of the sprayer.	6/22/2020	
6-202.15A	The back door to the establishment was observed to have daylight coming in from the bottom of the door. Exterior openings to the food establishment shall be protected by having tight fitting, self-closing solid doors to prevent pest infiltration or potential contamination. Please install a sweep on the bottom of the door to seal the door.	6/22/2020	
6-501.12A	The floors underneath the ovens and coolers inside the kitchen area were observed to have an accumulation of debris. Physical facilities shall be cleaned as often as needed to prevent an accumulation of debris. Please clean the floors of the kitchen.	6/22/2020	
5-501.113	The front left lid to the facility dumpster was observed to be bent open and unable to close. Outer waste receptacles shall be equipped with tight fitting lids to prevent contamination or pest infiltration. Please ask your waste disposal company to replace the lids to the dumpster.	7/6/2020	

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 7/6/2020