



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

ESTABLISHMENT NAME El Tapatio		ADDRESS 605 Walton Drive	CITY /ZIP Farmington, 63640
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Prep Table Top; Sliced Tomatoes		49-42*	Hotholding; Red Sauce, Aus Jus, Chili
Diced Tomatoes, Pico, Sour Cram		44*, 41, 41	Meat Table; Beef, Chicken, Shrimp
Bottom Ambient		41	Bottom Ambient
Chicken off Stove		183	Grill Drawers; Diced Tomato, Fish
Server Condiment Cooler Ambient		34	Drink Cooler Ambient
			35

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		
3-501.16A2	Sliced and diced tomatoes in the prep table top were found to have temperatures ranging from 49 to 42F. Potentially Hazardous Foods (PHFs) shall be held cold at a temperature of 41F or less. Please maintenance/adjust the cooler and limit the time during preparation that tomatoes are without temperature control to keep PHFs under 41F.	11/13/20	
3-501.16A2	Inside the meat prep table large buckets of chicken and beef strips were checked and had temperatures ranging from 44-41F. PHFs shall be held at 41F or lower in a cold holding unit. Due to the low ambient temperatures and the acceptable temperature of the shrimp it is assumed that too much meat is prepared and is held out for too long and too high out of the cooler. Please properly prepare smaller amounts of meat so they remain out of temperature control for less time and nestle deeper into the cooler.	11/11/20	
4-601.11A	There was an accumulation of debris and mold observed on the deflector inside the ice machine. Food Contact Surfaces (FCSs) shall be kept clean to both sight and touch. Please dispose of all ice inside the machine and wash, rinse and sanitize all interior surfaces to clean the deflector and kill any mold.	11/11/20	
7-201.11B	Various bottles of degreasers and cleaners were found stored in the far right most vat of the prep room three vat sink. Potentially toxic and or poisonous materials shall be stored separately from and not above food, food equipment, utensils and single service items. Please properly stored potentially toxic and or poisonous items.	11/10/20	
3-202.15	A can of Escalon Tomato Paste was found to have a dent on the bottom seam of the can. Food packages shall be maintained in good condition and protect the integrity of the food stored within. Please inspect food packages upon receipt and stocking for damage and remove damaged packages from service. CORRECTED ON SITE by removing from service.	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). These items are to be corrected by the next regular inspection or as stated.		
5-501.113B	The dumpster lid for the facility dumpster was observed to be open. Outside waste receptacles shall have tight fitting and closed lids in order to prevent and reduce pest attraction. Please close the lids of the dumpster, if the lids are too damaged to close please contact your waste removal provider and have them replace the lids.	11/24/20	
4-601.11C	There was minor grease accumulation on the gas valve on the wall next to the cook line deep fryer. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please clean the gas valve.	11/11/20	
6-501.12A	Debris and grime was observed accumulated underneath both soda dispenser machines in the service area. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors underneath the soda dispensers.	11/10/20	
3-305.11A2	Boxes of corn chips were observed stored in the prep area with a furnace filter on top of them. Food shall be stored in a cool, dry place where they are protected from dust, splash and other contamination and at least six inches off of the floor. Please remove the filter and ensure food is stored in areas and manners where they are protected from potential contamination.	11/10/20	
5-205.15B	The faucet in the prep room three vat sink leaks. Plumbing systems shall be maintained in good repair. Please fix the leak.	11/24/20	
5-205.15B	The three vat sink at the bar area did not have working hot water. Plumbing systems shall be maintained in good repair. Please restore hot water to the three vat sink at the bar.	11/24/20	
4-601.11C	The counter underneath the Gourmet Ice machine at the bar had a spill. NFC surfaces shall be kept free of an accumulation of debris. Please clean the counter. CORRECTED ON SITE by cleaning.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Miguel Guzman	Date:	November 10, 2020
Inspector:	Donovan Kleinberg	Telephone No.	EPHS No.
	(573)431-1947	1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 12/01/2020	



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Glass Chiller Ambient		20	Walk-In Cooler; Ambient, Chicken, Carnitas, Red Sauce
Walk-In Freezer Ambient		0	

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3-501.17A	Metal inserts inside the walk-in cooler holding prepared beef were observed without a discard date. Prepared PHFs intended to be held for over 24 hours shall be marked with a seven day discard date starting on the date of food preparation. Please mark all PHF intended to be held in the establishment for over 24 hours with a discard date. CORRECTED ON SITE by adding a discard date.	COS	M
3-302.11A	Raw beef was observed inside the walk-in freezer stored above raw shrimp and Ready To Eat (RTE) sweet corn and chicken nuggets. PHFs shall be stored in the proper manner in order to reduce potential cross contamination using the following vertical order from top to bottom: RTE foods, fish and seafood, whole muscle beef and pork, ground beef and pork, chicken and poultry products. Please properly arrange food in the freezer to prevent cross contamination.	11/10/20	
4-601.11A	Infant high chairs were found stored with an accumulation of food debris. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize infant high chairs after use.	11/10/20	

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4-601.11C	On the face plate of the Electrefreezer machine at the bar a minor accumulation of mold was observed. NFC surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the face plate to kill any mold.	11/11/20	M
4-601.11C	Mold was found on the wire shelving above the beer kegs inside the walk-in cooler. NFC surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the rack to kill any mold.	11/10/20	
4-501.11B	The door of the walk-in freezer was unable to fully close and the door seal was buckled. Equipment door seals, gaskets, kickplates and doors shall be kept in good repair, tight and in proper adjustment. Please fix the freezer door and door seal to allow it properly close.	11/24/20	
4-901.11A	Metal inserts in the clean area of the warewashing area were found to be wet nested. Food equipment and utensils shall be completely air dried before nesting and food contact. Please completely air dry all utensils and dishware before storage.	11/10/20	
7-201.11A	A spray bottle of degreaser was found stored with cleaned dishes at the warewashing area. Potentially poisonous and/or toxic materials shall be stored separately from utensils and food equipment. Please properly separate toxic materials from food equipment and utensils. CORRECTED ON SITE by moving bottle of degreaser.	COS	

EDUCATION PROVIDED OR COMMENTS

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		EPHS No.	1686
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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