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

TIME IN 10:38am	TIME OUT 1:28pm
DATE 12/18/2020	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 Jarochito	OWNER: Nicole Ramirez		PERSON IN CHARGE: Eli Ramirez/owner
ADDRESS: 1 Southwest		ESTABLISHMENT NUMBER: 4873	COUNTY: St. Francois
CITY/ZIP: Farmington, 63640	PHONE: 314-466-3713	FAX: N/A	P.H. PRIORITY : ☐ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ■ RESTAURANT ☐ C. STORE ☐ SCHOOL ☐ CATERER ☐ SENIOR CENTER ☐ DELI ☐ SUMMER F.P. ☐ GROCERY STORE ☐ TAVERN ☐ INSTITUTION ☐ TEMP.FOOD ☐ MOBILE VENDORS

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ■ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC
☐ PRIVATE

WATER SUPPLY
■ COMMUNITY ☐ NON-COMMUNITY ☐ 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
✓IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✓IN OUT	Management awareness; policy present		
✓IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
✓IN OUT N/O	Proper eating, tasting, drinking or tobacco use		
✓IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
✓IN OUT N/O	Hands clean and properly washed		
✓IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
✓IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✓IN OUT	Food obtained from approved source		
IN OUT ✓N/O N/A	Food received at proper temperature		
✓IN OUT	Food in good condition, safe and unadulterated		
IN OUT N/O ✓N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
IN ✓OUT N/A	Food separated and protected	✓	
IN ✓OUT N/A	Food-contact surfaces cleaned & sanitized		
IN OUT ✓N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
✓IN OUT N/O N/A	Proper cooking, time and temperature		
IN OUT ✓N/O N/A	Proper reheating procedures for hot holding		
IN OUT ✓N/O N/A	Proper cooling time and temperatures		
✓IN OUT N/O N/A	Proper hot holding temperatures		
IN ✓OUT N/A	Proper cold holding temperatures		
IN ✓OUT N/O N/A	Proper date marking and disposition	✓	
IN OUT ✓N/O N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ✓N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✓N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✓N/A	Food additives: approved and properly used		
✓IN OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT ✓N/A	Compliance with approved Specialized Process and HACCP plan		

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
		Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
✓		Thermometers provided and accurate		
		Food Identification		
✓		Food properly labeled; original container		
		Prevention of Food Contamination		
	✓	Insects, rodents, and animals not present		
	✓	Contamination prevented during food preparation, storage and display		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
	✓	Wiping cloths: properly used and stored	✓	
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
✓		In-use utensils: properly stored		
✓		Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
✓		Gloves used properly		
		Utensils, Equipment and Vending		
		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Warewashing facilities: installed, maintained, used; test strips used		
✓		Nonfood-contact surfaces clean		
		Physical Facilities		
✓		Hot and cold water available; adequate pressure		
	✓	Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
	✓	Toilet facilities: properly constructed, supplied, cleaned		
✓		Garbage/refuse properly disposed; facilities maintained		
	✓	Physical facilities installed, maintained, and clean		

Person in Charge /Title:	Eli Ramirez/owner		Date: December 18, 2020
Inspector: Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687	Follow-up: ■ Yes ☐ No Follow-up Date: 1/2/2020

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

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
El Jarochito	1 Southwest	Farmington, 63640

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
True-Freezer (amb)	0	Master-Bilt Freezer (amb.)	0
True 3-door fridge (right/left)/milk/sour cream	40/48/47/45	Beer cooler (amb)	39
Glenco Star (bottom)/raw fish/raw steak	43/46/47	Glenco Star (top) cut tomatoe/sour cream/	40/36
Hot held:cheese/rice/beans/beef	140/163/158/139	Glenco Star (top) (cont.) cut lettuce/pineapple	40/33
Cooked chicken/beef steak cuts	177/158	Grill prep cooler (top) ground pork/(bottom) chicken	41/39

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
4-601.11A	Glasses in the kitchen near the ice machine were observed with soap residue on the surfaces of the glasses. Food-contact surfaces shall be clean to sight and touch. Please clean the dishes of soap residue.	12/18/20	
3-501.17A	No date labeling was observed on potentially hazardous food (PHF) in the true fridge. Potentially hazardous food held for more than 24 hours shall be marked to indicate the the day or date it shall be discarded. This is seven days including the day the item is opened or prepped as day one. COS by asking that PHF be date marked.	COS	
3-302.11A	Raw pork was observed above tomatoes in the true 3-door fridge. Food shall be protected from contamination by storing in the vertical order top to bottom: ready-to-eat, raw seafood, raw whole muscle meat, raw ground meat, and last raw poultry/eggs. COS by having staff rearrange in correct order.	COS	
3-501.16A2	The True-fridge was observed with an ambient of about 48 on the left side of the unit and was holding food above 41F. PHF shall be held at 41F or less. Please fix the unit so it holds food at 41 F or less. Please do not hold PHF in this unit until it is approved for use.	12/19/20	
NOTE:	PHF moved to True chest cooler		
3-501.16A2	The Glenco Fridge bottom was observed with an ambient of about 43 and the unit and was holding food above 41F. PHF shall be held at 41F or less. Please fix the unit so it holds food at 41 F or less. Please do not hold PHF in this unit until it is approved for use.	12/19/20	

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
5-205.15B	Water was observed dripping from the faucet at the handwash sink in the kitchen near the beer cooler. Plumbing systems shall be maintained in good repair. Please fix the faucet so it does not leak.	12/27/2020	
6-501.12A	Debris/water observed on the floor beneath the hot water heater. Physical facilities shall be cleaned at a frequency to prevent an accumulation. Please clean to prevent soil accumulation.		
3-305.11A3	Flour stored on the floor in the dry storage room. Food shall be stored at least 6 inches up off the floor. Please move the flour up off the floor.		
6-303.11B3	The light in the men's restroom was observed intermittently working. Light shall be at least 20 foot candles in toilet rooms. Please make sure the light in the restroom is in working order.		
6-501.111B	Rodent droppings were observed in the closet in the men's restroom. The premises shall be free of evidence of pests. Please remove the rodent droppings and monitor for future evidence. If more evidence arises, implement approved pest control methods.		

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 means not observed or not applicable.

Person in Charge /Title:	Eli Ramirez/owner		Date: December 18, 2020
Inspector: Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687	Follow-up: ☒ Yes ☐ No Follow-up Date: 1/2/2020

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

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
El Jarochito	1 Southwest	Farmington, 63640

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
cut chicken in prep area	41-42	True chest cooler (amb.)	33

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

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
4-603.16A3	According to a staff member, utensils and equipment were washed, sanitized, then rinsed at the 3-vat station. Equipment and utensils shall be washed, rinsed, then sanitized. COS by discussion	COS	E
3-304.14A	A food employee was observed cutting raw chicken with a cloth cinched to his waist band. According to staff it was used to dry hands after washing hands. Cloths in-use for wiping food spills from table-ware shall be maintained dry and used for no other purpose. Please use paper towels or hand dryer to dry hands. COS by discussion.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Eli Ramirez/owner			Date: December 18, 2020
Inspector: Nicholas Joggerst	Telephone No. (573)-431-1947	EPHS No. 1687		Follow-up: ☒ Yes ☐ No Follow-up Date: 1/2/2020