



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

TIME IN	11:14am	TIME OUT	1:20pm
DATE	7-20-22	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: La Pachanga	OWNER: Rafaela Bonales	PERSON IN CHARGE: Rafaela Bonales
ADDRESS: 20 Northwood Dr.	ESTABLISHMENT NUMBER: 4715	COUNTY: 187
CITY/ZIP: Bonne Terre, 63628	PHONE: 573-358-8870	FAX: na
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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	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 _____
License No. _____		

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 <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input 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 <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	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"/>		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		
		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: <i>[Signature]</i>	Rafaela Bonales	Date: July 20, 2022
Inspector: <i>[Signature]</i>	John Wiseman	Telephone No. (573) 431-1947
	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 8-3-22



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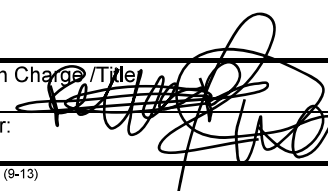

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ESTABLISHMENT NAME La Pachanga		ADDRESS 20 Northwood Dr.		CITY/ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cold table: amb, sour cream,		40, 41	Grill cold table: amb, raw chicken, raw beef, raw shrimp		44, 42, 42, 43
guacamole, pico		41, 40	Walk-in cooler: amb, raw beef, raw chicken, carnitas		42, 42, 43, 42
Steam table: beef at 11:25am/11:35am		126, 192	Bar area: condiment cooler, beer cooler, keg cooler		30, 40, 40
chicken, cheese sauce		166, 143			
Code Reference	<b>PRIORITY ITEMS</b> 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)
3-501.16A	A pan of beef in the kitchen steam table was measured at 126F. According to the owner, the food was prepared this day and placed in the steam table. Potentially hazardous food held hot shall be held at 135F or greater. The beef was immediately heated on the stove-top to a measured temperature of 192F and then placed back in the steam table. All other foods in the steam table were at acceptable temperatures.				COS
3-501.16A	Foods in the cold-wells of the grill cold table were measured at 42F-43F. The lower cabinet of the cold table was measured at 44F. Potentially hazardous food held refrigerated shall be held at 41F or less. Please adjust the temperature of the unit to hold foods at 41F or less.				7-20-22
4-501.114A	The mechanical dishwasher in the ware washing area did not have a detectable level of chlorine in the rinse cycle. Closer examination of the machine showed that a container of chlorine sanitizer was not connected to the machine. It was connected to a container of detergent and to two containers of rinse aid. Chlorine must be present in the rinse cycle of the dishwasher at a concentration of 50 - 100 ppm. Until the appropriate chlorine material has been provided and connected to the dishwasher; sanitize food equipment in the three compartment sink.				7-20-22
7-102.11	An unlabeled spray bottle of cleaner was observed in the ware washing area. Working containers of cleaning agents or toxic materials which are not in their original container shall be labeled with the common name of the material. COS by labeling.				COS
3-501.17A	None of the potentially hazardous food held in the walk-in cooler were marked with a discard date. Potentially hazardous foods in ready to eat state which are stored in coolers 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 ensure that such foods are marked with a discard date. A note will be placed below which indicates the kinds of foods that need to be dated and those that do not need to be dated.				7-20-22
Code Reference	<b>CORE ITEMS</b> 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)
4-204.112	Neither cold table in the kitchen area was provided with a thermometer for measuring interior temperatures of the unit. Mechanically cooled food holding units shall be provided with a thermometer that is accurate to within three degrees F. Please ensure that the cold tables are provided with an accurate thermometer.				8-3-22
4-601.11C	Minor food debris was observed inside the kitchen cold tables. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the cold tables.				7-20-22
4-302.12	A food thermometer was not available for cooks' use. A food thermometer shall be conveniently available for cooks' use. Please provide a food thermometer for cooks that is accurate to within two degrees F. A digital thermometer is recommended.				7-20-22
6-501.12A	Minor food 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. COS by cleaning the floor.				COS
4-601.11C	An accumulation of food debris was observed inside the kitchen microwave. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the microwave as often as necessary.				7-20-22
6-301.11	The hand wash sink at the east side of the kitchen was not provided with soap or paper towels. Hand wash sinks shall be provided with a supply of soap and a sanitary means of hand drying. Please install a soap dispenser and a paper towel dispenser at the hand wash sink.				8-3-22
6-301.12					
4-601.11C	An accumulation of food debris was observed on the 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 the shelving in the walk-in cooler.				8-3-22
<b>EDUCATION PROVIDED OR COMMENTS</b>					
Person in Charge/Title:  Rafaela Bonaless					
Inspector:  John Wiseman				Telephone No. (573)431-1947	EPHS No. 1507
Date: July 20, 2022				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 8-3-22	



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4-601.11A	Debris was observed inside the nozzle of the multi-port soda dispenser at the bar area. Food contact surfaces shall be clean to sight and touch. COS by cleaning.  NOTE: This is a list of foods that need to be marked with a six day discard date: 1. All cooked foods, including; meats, fish, eggs, vegetables, grains (rice & beans), pasta, broths, soups, stews, sauces, cooked greens, ham & beans, etc. 2. Cut leafy greens: lettuce, cabbage & slaw. 3. Cut tomatoes in all forms. 4. Cut melons. You do not have to date: raw animal foods as raw beef, poultry, fish, and raw eggs. You do not have to date whole, uncut produce. You do not have to date bread and baked goods not requiring refrigeration. You do not have to date cooked, full-sugar fruit pies.				COS  RB
Code Reference	<b>CORE ITEMS</b> 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)
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title 		Rafaela Bonales		Date: July 20, 2022	
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: 8-3-22	