



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

TIME IN	10:15 AM	TIME OUT	11:30 AM
DATE	5/30/2023	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: Eli Ramirez	PERSON IN CHARGE: Eli Ramirez
ADDRESS: 1 Southwest Main Street	ESTABLISHMENT NUMBER: 4873	COUNTY: 187
CITY/ZIP: Bonne Terre, 63628	PHONE: (314) 466-3713	FAX: N/A
P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L		
ESTABLISHMENT TYPE <input checked="" 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		
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		
	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 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	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT <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 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"/> OUT	Food in good condition, safe and unadulterated	✓			Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT <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 type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input 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"/>		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 /Title:	Eli Ramirez	Date:	May 30, 2023
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: June 2, 2023	



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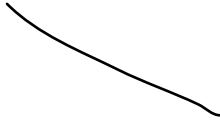
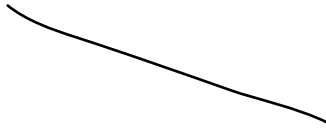
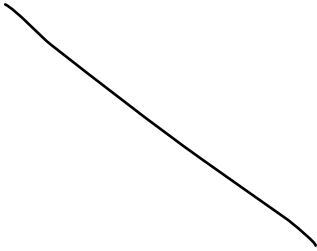
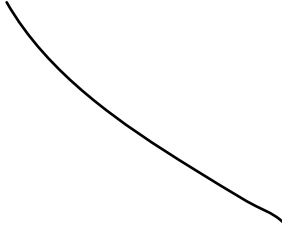

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ESTABLISHMENT NAME El Jarochito		ADDRESS 1 Southwest Main Street		CITY/ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Prep Table: Ambient, Salsa		44, 44	Walk-In Cooler: Ambient, Pico, Carnitas, Beef, Tamales		44, 45, 43, 43, 42
Glass Door Cooler: Ambient		46			
Queso Cheese tub on counter		54			
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
3-501.16A2	Temperatures in every cold holding unit and the walk-in cooler were found to be warm with temperatures of food and ambients ranging from 42-46F and a tub of queso cheese was found at 54F. Potentially Hazardous Food shall be held cold at 41F or lower. Please adjust or maintenance the coolers to hold food at 41F or lower and limit the time food is not inside temperature control. NOTE - The queso was discarded.				6/2/2023
3-501.17A	No discard dates were found on any containers of prepared Potentially Hazardous Ready to Eat Food throughout the kitchen. Potentially Hazardous Ready to Eat Food that is held for over 24 hours shall have a seven day discard day including the day the food was prepared or opened from a commercial container. Please label all applicable foods with discard dates.				6/2/2023
3-101.11	Moldy peppers were found stored inside the walk-in cooler. Food shall be safe and honestly presented. CORRECTED ON SITE by discarding the peppers.				COS
4-601.11A	Food debris was found on knives inside the knife block by the walk-in cooler and the can opener was found to have an accumulation of metal filings in the housing. Food contact surfaces shall be kept clean to both sight and touch. Please clean these surfaces.				5/31/2023
4-101.11A	Tortilla chips were found stored inside non food grade trash cans. Food contact surfaces shall be safe. Please use food grade materials when storing food.				5/31/2023
7-207.11B	Medicines were found stored on the window sill behind the chest freezer. Medicines for employee use shall be stored in a location to prevent potential contamination of food. Please store the medicine in a separate location.				5/30/2023
3-205.15	Several cans in the dry storage area were found to be dented or crushed. Food packaging shall be kept in good condition and protect the integrity of the food within. CORRECTED ON SITE by pulling the dented cans out of service.				COS
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
6-501.12A	Food debris was found on the floor of the walk-in cooler and an accumulation of water was found on the far side of the kitchen near the warewashing area. Physical facilities shall be kept clean. Please clean the floors.				6/2/2023
4-601.11C	Mold and food debris was found on the shelving inside the walk-in cooler and inside the chest freezer and water was in the bottom of the cooler. Non-Food Contact surfaces shall be kept free of an accumulation of debris. Please clean the shelving and freezer. Note - The excess water was removed.				6/5/2023
3-307.11	Employee food items were found intermingled with other food inside the walk-in cooler. Food shall be protected from miscellaneous sources of contamination. Please separate employee food from served food.				5/31/2023
3-302.11A4	Multiple containers of Potentially Hazardous Food were found in the walk-in cooler without lids, covers or wrappings. When food is stored it should be covered in a sanitary manner to prevent potential cross-contamination. Please use lids, wraps or covers for food in storage.				5/30/2023
3-304.14B	A wet wash cloth was found left on the chest freezer. In-between uses wet wash cloths shall be stored in buckets of sanitizer. CORRECTED ON SITE by moving the cloth.				COS
4-901.11A	Soda cups were found to be wet nested at the serving area. All food utensils and equipment shall be completely air dried before food contact or storage. Please completely air dry cups before stacking.				5/30/2023
6-301.13	There was no hand washing signage at the men's restroom. All restrooms and handwashing sinks shall have signage reminding employees to wash their hands. Please place a sign at the handwash sink in the men's restroom.				5/31/2023
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: Eli Ramirez				Date: May 30, 2023	
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: June 2, 2023	



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5-402.13	<p>Grey water from the three vat sink and warewashing area was found to be accumulated on the floor on that side of the kitchen. Sewage, which includes gray water, shall be conveyed in a sanitary manner to the disposal system. Please continue to perform the needed maintenance to prevent accumulation of dish water on the floor.</p> <p>NOTE: This routine inspection was done in addition to complaint investigations regarding a cockroach infestation and cockroaches being found in food served to customers. An initial visit was conducted earlier in the month and found a large amount of moisture on the floor, which is conducive to pest infestation, and several dead cockroaches. The owner stated the building is sprayed for pests twice a month. As per this inspection there was a notable improvement in regards to moisture on the floor and no insects living or dead were found in the establishment or in food.</p>  				6/2/2023
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)
5-205.15	There was no cold water available at the bar's three vat sink. Plumbing systems shall be in good repair. Please restore cold water to the sink.				6/6/2023
3-304.12B	A scoop for ice in the ice box at the bar was found with the handle down in the ice. In-use utensils for non-potentially hazardous food such as ice shall be stored handle up out of the food. Please keep handles of utensils out of food.				5/30/2023
 					
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Person in Charge /Title: Eli Ramirez Date: May 30, 2023					
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