

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

 TIME IN
 10:50 AM
 TIME OUT
 12:00 PM

 DATE
 6/14/2023
 PAGE 1 of 2

NEXT ROUTINE INSPECT WITH ANY TIME LIMITS	CTION, OR SUCH SHORTER P FOR CORRECTIONS SPECIF	ERIOD OF TIME AS MA	Y BE SPEC	CIFIED I	N WR	TING BY 1	THE REGULA				
ESTABLISHMENT NAME: El Tapatio		OWNER: Alonzo Lara	OWNER: Alonzo Lara					PERSON IN CHARGE: Alberto Rizzo			
ADDRESS: 605 Walton Drive						HMENT	NUMBER: 4701	COUNTY: 187			
CITY/ZIP: Farmingto		PHONE: (573) 756-7577			N/A						
RESTAURANT SCHOOL SENIOR CENTER								NSTITUTION MOBILE VENDORS			
PURPOSE	Routine Follow-up	Complaint	Other								
FROZEN DESSERT SEWAGE DISPOS Approved Disapproved Not Applicable PUBLI			: 🔳 🔳	ATER SUPPLY COMMUNITY INON-COMMUNITY IPRIVATI Date Sampled Results							
License No.		PRIVAT				TIONS	Date Gan				
Risk factors are food r	preparation practices and emplo						sease Control	and Prevention as contributing facto	rs in		
foodborne illness outbre	eaks Public health interventio	ns are control measures	to prevent	foodbor	ne illne	ss or injur	y.				
Compliance	Demonstration of Person in charge present, den		COS F	R Compliance				Potentially Hazardous Foods king, time and temperature	COS	R	
TUQ 🚺	and performs duties	C /			·						
	Employee H Management awareness; polic							eating procedures for hot holding ling time and temperatures	<u> </u>	—	
	Proper use of reporting, restric	ction and exclusion		1		N/O N/A	holding temperatures		-		
V DUT N/O	Good Hygienic Proper eating, tasting, drinking			- M		N/A N/C N/A	Proper cold	I holding temperatures e marking and disposition			
	No discharge from eyes, nose					N/C N/A	Time as a p	public health control (procedures /			
	Preventing Contamina	ation by Hands					records)	Consumer Advisory	_		
	shed						advisory provided for raw or				
OUT N/O	No bare hand contact with rea							ed food ghly Susceptible Populations		+	
	operly followed es supplied &						d foods used, prohibited foods not		+		
Approved Source					offered			Chemical		+	
V OUT Food obtained from approved source				IN				ves: approved and properly used			
IN OUT N/C M/A	N/C MA Food received at proper temperature			IN	IN QVT Toxic sub			tances properly identified, stored and	1		
TUO NI	Food in good condition, safe a	ind unadulterated						mance with Approved Procedures		+	
IN DUT N/O A Required records available: shellstock tags, parasite destruction				IN	OUT	NA	Compliance and HACCI	e with approved Specialized Process P plan			
	Protection from Co						•	•			
DUT N/A	Food separated and protected				letter t ection.		of each item in	idicates that item's status at the time	of the		
OUT N/A	N/A Food-contact surfaces cleaned & sanitized			IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed							
Image: N/O Proper disposition of returned, previously served, reconditioned, and unsafe food				COS=Corrected On Site R=Repeat Item							
			OD RETAIL								
IN OUT	Good Retail Practices are preve Safe Food and Wat		trol the intro	IN	OT pati	nogens, cn T		physical objects into foods.	COS	R	
	urized eggs used where require						utensils: prope	erly stored			
Vater	and ice from approved source							and linens: properly stored, dried,			
	Food Temperature Co	Introl				handled Single-u		vice articles: properly stored, used			
	uate equipment for temperature			$\overline{\mathbf{V}}$			used properly	/			
Thorr	oved thawing methods used nometers provided and accurate					Eood ar		Equipment and Vending ontact surfaces cleanable, properly	──┼		
	iometers provided and accurate			\checkmark		designe	d, constructe	d, and used			
	Food Identification					Warewa strips us		s: installed, maintained, used; test			
Food	properly labeled; original contair						d-contact surf				
Prevention of Food Contamination						Hot and	Physical Facilities nd cold water available; adequate pressure				
Contamination prevented during food preparation, storage					Diumbing installed: proper backflow devices						
Allu uisplay Borsonal doanliness: clean outer dething hair restraint					Sowage and weatewater preparty dispaged			ater properly disposed	──┼		
finger	nails and jewelry										
	g cloths: properly used and store			\checkmark				erly constructed, supplied, cleaned erly disposed; facilities maintained	┟───Ғ		
Fruits and vegetables washed before use								talled, maintained, and clean	<u> </u> − − †		
Person in Charge /Title: Date: Date: June 14, 2023											
					ne No	FDU	IS No. Foll	low-up:	🔳 No	<u> </u>	
Donovan Kleinberg (573)431-1947 1686 Follow-up Date:											
MO 580-1814 (9-13)			OWNER'S COP	PY		CANARY - F	ILE COPY			E6.37	
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

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FOOD PRODUCTI/LOCATION TEMP, In 'F FOOD PRODUCTI/LOCATION TEMP, In 'F Bar Coder Ambient 41		IT NAME						
Bar Cooler Ambient 41 Cut Torato left Out 51* Walk-in Cooler Ambient, Chickon 35, 36 Prog Table Top: Pico 40 Mode Prop Table Top: Boot Shrimp 40, 39 Prog Table Top: Boot Shrimp 40, 39 Status Top: Theorem was bound on the storage rack. All food containers shall be ing cod condition and program top the peroxide. COS by moving the peroxide. COS by moving tom service and table of the peroxide. COS by moving to the peroxide. COS by moving the date labels. COS by discussion and applying the date labels. COS Cost and table to general statistic and endows hink in the tor. Hand cleaners shall be provide at handwash at the table of the bar ware top in a dispenser. Paper towels shall be disored bar and the peroxide. COS by moving the backets. COS by moving the backets. COS 6-301.11 No copp vas available at the andwash sink at the ba			TEMP. in ° F				TEMP. ir	n°F
Walk-In Cooler: Ambient, Chicken 35, 36 Prep Table Top: Pico 40 Meat Prep Table Top: Pico 40, 39 Code Prep Table Top: Pico 40, 39 Code Prep Table Top: Pico 40, 39 Code Prep Table Top: Pico Prep Table Top: Pico Correct by (daty) Scots 1 A dended can of bears was found on the storage rack. All food containers shall be in good condition and provide the food integrity COS by preving the peroxide. COS A bottle of hydrogen percode was found and counter at 51F. Potentially Hazardous Foods shall be hold cold at 41F or lower. Piesse minimize the smouth of time prepped food is left outside of temperature control. COS by discussion. COS Scots 14A2 Crates of cut tomatoes were found on a counter at 51F. Potentially Hazardous Foods shall be hold cold at 41F or lower. Piesse minimize the smouth of time prepped food is left outside of temperature control. COS by discussion. COS Discard dates were observed being placed on food containers only after the inspection had begun. Seven day discard dates for Potentially Hazardous Foods that are held over 24 hours shall be in use at all times. COS COS by discussion and applying the date labels. Correct by moving the brave were not in a dispenser. Paper towels shall be difference for the arguing inspection or as tated deserving anxeever (SS by moving the brave ranker. Non-food contact surfaces shall be tabeles. Gris 2223 Cod								
Prep Table Top: Prod 40 Observe Table Top: Beef, Shrimp 40, 39 ProdRNTY TENS Carrest by (stat) Petersone Printly These thems MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stats. Carrest by (stat) Install 202015 A cloned can obsen was found on the storage rack. All food containers shall be in good condition and protect the food integrity. COS by removing from service. COS COS COS COS COS COS COS Status Shall be in good condition and protect the food integrity. COS by removing from service. COS								
Meta Prep Table Top: Beef, Shrimp 40, 30 Concentry Provide the combined of which the elimination. prevention or orduction to an acceptable level, hazard associated with footbarne litteest (deta). Concentry (democratication of the elimination. prevention or orduction to an acceptable level, hazard associated with footbarne litteest (deta). Concentry (democratication of the elimination. prevention or orduction to an acceptable level, hazard associated with footbarne litteest (deta). Concentry (democratication of the elimination. prevention or orduction to an acceptable level, hazard associated with footbarne litteest (deta). Concentry (democratication of the elimination. accentre of the concentry of the elimination or orduction. The elimination of the elim	Walk-		35, 36					
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Determine Priority large contribute directly to the selfination, prevention or induction to an acceptable level, Inzards associated with foodborne lifeses (data) 3-209.15 A denied can of bears was found on the storage rack. All food containers shall be in good condition and protect the food integrity. COS by provide was found stored over food. Toxic materials shall be stored separately from food. COS by moving the periodic. COS COS COS COS COS Social shall be stored separately from food. COS by moving the periodic. COS COS COS Social shall be stored separately from food. COS by moving the periodic. COS COS COS Social shall be stored separately from food. COS by moving for associal shall be stored separately from food containers only after the inspection had begins. Seven day discurstion and applying the data labels. COS	Meat P	rep Table Top: Beef, Shrimp	40, 39					
Cost by removing the perivate. Cost Cost <th colsp<="" td=""><td></td><td></td><td>n foodborne illness</td><td></td><td>Initial</td></th>	<td></td> <td></td> <td>n foodborne illness</td> <td></td> <td>Initial</td>			n foodborne illness		Initial		
Reference 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. (date) 6-301.11 No scap was available at the handwash sink at the bar. Hand cleanser shall be provided at handwash sinks. Please provide scap. 6/15/2023 6-301.12 The paper towels for the handwash sink at the bar were not in a dispenser. Paper towels shall be dispensed from a sanitary dispenser. COS by moving the buckets. 6/15/2023 3-305.12F Buckets of margarita mix were found stored below the drains of the bar sinks. Food shall not be stored beneath unshielded sewer lines. COS by moving the buckets. 6/15/2023 4-601.11C Black grime was found on the exterior of the margarita machine, the slushee machine and the ice maker. Non-food contact surfaces shall be kept clean. Please clean these areas. A employee jacket was found stored on boxes of soda syrups. Employee personal items shall be stored separately from food. COS by moving the blacket. There was an accumulation of food debris on the floor of the walk-in freezer. Physical facilities shall be clean. Please olean the walk-in freezer. Boxes of food were found on the effoor of both walk-ins. Food shall be stored off the floor or on a pallet. Please move the food. All pots and pans at the warewashing area were found to be wet nested. All utensils shall be completely air dried before storage. Please completely air dry utensils before storage. Date: June 14, 2023 Person in	7-201.11B 3-501.16A2	protect the food integrity. COS to A bottle of hydrogen peroxide food. COS by moving the perox Crates of cut tomatoes were 41F or lower. Please minimize to by discussion. Discard dates were observed day discard dates for Potentially	by removing from service was found stored over t ide. found on a counter at 51 he amount of time prepp being placed on food co / Hazardous Foods that a	e. food. Toxic materials shall b F. Potentially Hazardous Fo ed food is left outside of tem ontainers only after the inspe	e stored se ods shall b pperature co	parately from e held cold at ontrol. COS begun. Seven	cos cos	
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