

MO 580-1 (4 (5 (4)

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

TIME IN 1130 TIME OUT 1400

PAGE 1 of 2

NEXT ROUT	INE INS	PECTIO	IN. OR SU	Y, THE ITEMS NOT JCH SHORTER PER	RIOD OF TIME A	AS MAY BE	E SPEC	ified II	N WRI	TING BY T	HE REC	GULAT:	ORY AUTHORIT	UST Y. F	BE (	CORR URE T	ECTEI O CON	D BY MPLY	THE
ESTABLISHMENT NAME: MI RANCHITO				OWNER:	IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OF OWNER:  JESUS JASSO							PERSON IN CHARGE: BRIANNA Kidwell							
ADDRESS: 1730 FIRST STREET												COUNTY: 069							
CITY/ZIP: KENNETT, MO 53857				PHONE: 573-717-7	PHONE: FAX: 573-717-7070						P.H. PRIORIT	Y :	M	]н[	М		L		
ESTABLISHM BAKE REST			C. STOR		R	DELI SUMMER	F.P.		ROCE	RY STOR	E	☐ INS	TITUTION IP.FOOD		⊐м	OBILE	VEND	ORS	
PURPOSE Pre-op	oening		Routine	☐ Follow-up	☐ Complaint	: Dot	her												
FROZEN     Approve	d 🗖		oved	SEWAGE DISP PUBLIC	OSAL PRIV	ATE		ER SU COMM					MUNITY led	_		RIVA <sup>-</sup> Result			
License No.	NA	IIIIW IS			RISK	FACTORS	S AND	INTER	WEN.	TIONS									
Risk factor	s are for	od prep	aration pra	ctices and employe	e behaviors mos	t commonly	y report	ed to th	e Cent	ers for Dis	ease Co	ontrol a	nd Prevention as	con	tribu	ting fa	ctors in	1	
Compliance	iness co			Demonstralion of Kr	owledge	co			ipliance			Pel	entially Hazarda	us fi	onds			cos	R
OUT Person in charge present, demon				OUT N/O N/A					cooking, time and temperature										
Employee Hs  OUT Management awareness; policy						IN OUT N N/A Proper of				r coolin	ating procedures g time and temp	eratu		olding					
OUT Proper use of reporting, restrict Gaood Hydlerical			f reporting restriction	n and exclusion						olding temperatur olding temperatu									
OUT N/O Proper eating, testing, drinking or			r tobacco usa		IN ON N/A Proper da				r date n	ate marking and disposition						-			
OU.	OUT N/O No discharge from eyes, nose an				IN OUT INO			N/O N	records)						_				
IN OU	T 1/8	Hands clean and properly washed				IN OUT N			Const	Consumer advisory provided for raw or undercooked food									
	No bare hand contact with ready-t					eat foods or				ly Suscept Mc P						+			
approved alternate method proper IN Adequate handwashing facilities				oplied & DIT N/O N/A Pasteu				oods used, prohi	bited	foo	ds not			+					
",	5	ac	cessible	Approved Sou	nce		-	-		107	offere	<u>d</u>	Chenical						+
OUT Food obtained from approved so			urce	e OUT N/A Foo				oud additives: approved and properly used output and ou											
	N D	IA						in		C	used		with Approv						+
IN OUT N/O Required records available: shells destruction  Food in good condition, safe and Required records available: shells destruction  Proceeding Record Condition, safe and Required records available: shells destruction			lstock tags, para	tock tags, parasite			IN OUT No Compliance with approved Specialized Proceed and HACCP plan												
IN 🗇	T N/A			ted and protected	E 781   PRESENCE II			The	letter to	the left of	f each it	em indi	cates that item's	statı	us at	the tir	ne ofti	he	
	Food contest synfaces alreaded 0			sanitized			inspection. IN = in compliance OUT = not in compliance												
IN OU	T N	Proper disposition of returned, pro- reconditioned, and unsafe food			reviously served	eviously served,			N/A = not applicable				N/O = not observed						
				ractices are prevent		godo n				agone ob	ominale	ond at	reigal phlacts in	to fo	ods				
IN OU			- 8	ale Poortand Water	anve measures	COS	R	IN	OUT			Ргоре	Use of Utersis	IO IO	oua.		C	DS	R
X				ed where required approved source				×		In-use u Utensils			y stored d linens: properly	y stoi	red,	dried,	+		
×			Eco	i Temperature Cont	v.		-	×		handled Single-u		e-servi	ce articles: prope	rly s	tored	d, user	1		
X	Ad	equate	equipmen	t for temperature co		700	1_	×		Gloves (	es used properly 								
×		proved thawing methods used ermometers provided and accurate							×	Food and nonfood-contact designed, constructed, ar			tact surfaces clea			roperly	,		
				Food Identification		Hr.ka			×	Warewa	shing fa		and used installed, mainta	ined	l, use	ed; tes	t		
×	Fo	od properly labeled; original container							×	strips us Nonfood	used od-contact surfaces clean Physical Eschlaus								
×	line	acte re		on of Food Contain				×	X Hot and cold water ava			sical Facilities:	ures	sure					
Contamination prevented during food prep					je			×		Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices									
	Personal cleanliness: clean outer clothing				g, hair restraint,			×		Sewage and wastewater properly disposed			+						
>	<b>(</b> Wi	ngernails and jewelry liping cloths: properly used and stored						X Toilet facilities: pro				perly constructed, supplied, cleaned							
×	Fre	Fruits and vegetables washed before use					×	×				ly disposed; facil led, maintained,							
Person in	Charge	/Title:	BRIA	NNA Kidwel	Kus S	7-1	///	/					08/05/20:						
Inspector		101	10	21	Ti Ti	elephone 73-888-9	No. 9008		1	EPHS N-	0.	Follo		7	Yŧ			N	0

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TIME IN 1130 TIME OUT 1400

PAGE 2 of 2

ESTABLISHMEN MI RANC		ADDRESS 1730 FIRST STRE	EET CITY/ZIP	NNETT, MO 53857					
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	1 TEN	TEMP. in " F				
	GE	7	WALK IN COOLER		35				
DICED	TOMATOES/PREP COOLER	40	40 Rice/Stove top						
	LETTUCE	38							
[	OR PEPPER COOLER	36							
	Chicken Fajitas/Warmer	178			osum manusana				
Code Reference	Priority tams contribute directly to the criming. These items MUST RECEIV	PRIORITY I E mination prevention or reduction E IMMEDIATE ACTION with a 72	i to air acceptable level, nazards associated wil	Garred In Roadborne illiness (data	133111111111111111111111111111111111111				
7-203.11	·/····································		COOLER STORING LETTUCE AND SAL	SA,DISCARDED COS	- XV				
4-501.12	Cutting board on kitchen prep cool	8/12/20	20 /						
3-501.17	Multiple ready to eat foods in walk	8/12/20	1/2						
4-601.11A	Repeat: VENT HOOD SOILED WI	8/12/20	11/201						
4-601.11A	Can opener soiled with food and d	8/12/20	4//						
7-202.12(2) 3-302.11	Raid pesticide in kitchen, must be Raw shrimp above cooked potatoe	8/12/20 8/12/20	165						
Code Reference 6-301.14	Core items relate to general salafation standard operating procedures (SSOP No soap at kitchen handsink	CORE ITS appeational controls, facilities or s s). These items are to be correct	ids fructures, equipment design, gamers monitered ted by the hext regular inspection or as state	Correct core					
6-301.12	Repeat: TOWELS UNAVAILA	BLE AT REAR KITCHEN I	ANDWASHING SINK	8/12/20	128				
4-302.14	No test kit for sanitizer	8/12/20	20 2/						
4-601.11C	Food soiled around dishwasher	8/12/20	020						
5-205.11A	,,								
6-202.11A									
4-601.11C	Raw concrete in kitchen, must b	e smooth, non porous and	easily cleanable	8/12/20	020 7/				
N.D.	NEVT DOUTING INCOCCION								
NRI COS	NEXT ROUTINE INSPECTION CORRECTED ONSITE								
005	CORRECTED ONSITE								
		EDUCATION PROV	DED OR COMMENTS						
Person in C	harge /Title: BRIANNA Kidw	oll M.	Da Da	ate: 08/05/2020					
Inspector:	The Dhie	Telephone No. 573-888-900	. EPHS No. Fo	ollow-up:	□ No				