

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

TIME IN 1030			TIME OUT 1130		
PAGE	1	of	2		

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: MI RANCHITO OWNER: JESUS JASSO				Arnol Gonzalez						
ADDRESS: 1730 FIRST STREET				COUNTY: 069						
CITY/ZIP: KENNETT, MO 53857 PHONE: 573-717-7070				FAX:			P.H. PRIORITY: H M L		-]	
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS										
RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN FEMP. FOOD PURPOSE Pre-opening Routine Follow-up Complaint Other										
FROZEN DESSERT Approved Disapproved SEWAGE DISPOSAL PUBLIC PRIVATE COMMUNITY NON-COMMUNITY Date Sampled Results										
License No. NA RISK FACTORS AND INTERVENTIONS										
Risk factors are food foodborne illness out	f preparation practices and employee preaks. Public health interventions	are control measures	to prevent f	oodborn	e illness or injur	y				
Compliance	Demonstration of Kno Person in charge present, demons		COS R	1	pliance UT N/O N/A		Potentially Hazardous Foods oking, time and temperature	cos	R	
- Out	and performs duties Employee Heal	7		_	UT NO N/A	Proper re	heating procedures for hot holding		\Box	
OUT	Management awareness; policy p	esent		IN O	UT N N/A	ND N/A Proper cooling time and temperatures				
OUT	Proper use of reporting, restriction	tices		91	OUT N/O N/A Proper hot holding temperatures OUT N/A Proper cold holding temperatures				Ħ	
OUT N/C	No discharge from eves nose and	tobacco use I mouth			OUT N/O N/A Proper date marking and disposition IN OUT N/O Image as a public health control (procedures /			/	П	
OUT N/C	Preventing Containing of			1110	01 14/0 1	records)	Const mar Alavisory.			
IN OUT	Heada aloon and propady washes			IN	undercooked toba				Ш	
IN OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					H	ighty Susceptible Populations			
IN Adequate handwashing facilities supplied & accessible			OUT N/O N/A Pasteurized foods used, prohibited foods not offered							
Approved Schirce					OUT N/A	Food addi	tives: approved and properly used			
OUT Food obtained from approved source IN OUT D N/A Food received at proper temperature				IN	di T		stances properly identified, stored			
OUT	Food in good condition, safe and					Confo	marks with Approved Procedure		\Box	
IN OUT N/O Required records available: shellstock tags, parasite destruction IN OUT N/O Required records available: shellstock tags, parasite and HACCP plan Compliance with approved Specialized Process and HACCP plan						ess				
_	Frosection from Contact Food separated and protected	H IXBAIDH		The li	etter to the left o	f each item i	indicates that item's status at the t	ime of the		
OUT N/A	WA			inspection.						
IN OUT	Proper disposition of returned previously served			IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed						
IN COI	reconditioned, and unsafe food	<u>Ejeje</u>	DRETAL	PRACTI	e es					
	Good Retail Practices are preventa	tive measures to cont	rol the intro	duction o	of nathogens ch	emicals, and	d physical objects into foods.	cos	R	
IN OUT Pas	Safe Food and Water leurized eggs used where required	C	OS R	IN X		itensils: prop		COS		
	er and ice from approved source			×	Utensils	, equipment	and linens: properly stored, dried			
Flood Temperature Control				Single-use/single-service articles: properly stored, used						
Adequate equipment for temperature control Approved thawing methods used			-	×	Gloves	Bloves used properly Uterists, Equipment and Yelschip				
X Approved thawing methods used X Thermometers provided and accurate				×	Food and nonfood-contact surfaces deanable, properly					
Food Identification				×	designed, constructed, and used Warewashing facilities: installed, maintained, used; test					
X Food properly labeled; original container				×	strips us Nonfood	t-contact sur	faces clean			
Prevention of Food Containination				×	Hot and	cold water	TYKKA FASINIKE available; adequate pressure			
Insects, rodents, and animals not present Contamination prevented during food preparation, storage			×			proper backflow devices				
Personal deanliness: clean outer dothing, hair restraint,			×	Sewage	and wastev	vater properly disposed				
Wiping cloths; properly used and stored			×	Toilet fa	cilities: prop	erly constructed, supplied, cleane	d			
X Fruits and vegetables washed before use			×	Garbag	e/refuse proj I facilities ins	perly disposed; facilities maintaine stalled, maintained, and dean	ed	-		
Person in Charge /Title: Arnol Gonzale Date: 3/16/2021										
Inspector:										
MO 580-18 14 (9-13)	Jan 11 - C	DISTRIBUTION: WHITE-		Y	CANARY - F			E	6.37	



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Potential Process combined dispetitives on the dispensation for reduction to an acceptable report in acceptance and the second s	ESTABLISHMEN	NT NAME CHITO	1730 FIRST STREI	ET KE	NNETT, MO 538	357	
DICED TOMATCES/PREP COOLER LETTUCE 40 Bedf/Stove Top 168 Chicken Fajitas/Stove Top 188 Chicken Fajitas/Stove Top 188 Chicken Fajitas/Stove Top 188 Chicken Fajitas/Stove Top Promy James conflictly to the elevation pre-antition or induction, an anticeptable finest induced state and with footburn fillness of taken from the elevation pre-antition or induction and induced state and with footburn fillness of taken from the elevation of th	FO	OD PRODUCT/LOCATION	TEMP. in ° F				
LICTUCE 40 Beef/Stove Top 158 OR PEPPER COOLER 38 Chicker Egisas/Stove Top 186 Chicker Egisas/Stove Top 186 Description Principle and Confeduration of the Principle and Confeduration of t					ir		
DR PEPPER COOLER Chicken Fajilas/Stove To 186 Chicken Fajilas/Stove To 187 Prony illens construit directly in me disease on the control of the color of an acceptable head. Pleased alease also with todocome filenses Control of recy; these stores Mulas/MECRIFE MANERATE ACTION within the following requirements of the color of recy; these stores Mulas/MECRIFE MANERATE ACTION within the following stores stores for the color of recy; these stores Mulas/MECRIFE MANERATE ACTION within the following stores for the color of recy; these stores Mulas/MECRIFE MANERATE ACTION within the following stores for the color of recy; these stores Mulas/MECRIFE MANERATE ACTION within the following stores for the color of recy; these stores for the color of recy; the color of recy	DICED						
Chicken Fajitas/Stove Top PRIORITY/TEMS PRI				Beef/Stove Top		150	
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Priory please contribute (intell) to the distribution of processor as a backgrown or as a stated. Contribution of the contrib			PRIORITY IT	ins.		Coxtest by	Initial
Reference Core terms relate to person as stated. Core terms related to person as stated. Core terms rel	Pelerence	CONTRACTOR OF THE SECOND MUST RECEIVE	Enwishen, prevention or reduction is IMMEDIATE ACTION within 72 h	o an acceptable level if ezamis assist ours by as statect.			factal
Person in Charge /Title: Arnol Gonzalez Date: 3/16/2021 Legendor: Arnol Gonzalez Person in Charge /Title: Arnol Gonzalez Date: 3/16/2021		Core terms relate to general sanitation, standard operating procedures (SSCP)	operational controls, facilities or str sj. These items are to be correcte	uctures equipment design, general mi	air le nort de (y gor lia licr as slaveci	(dele)	
Inspector: Celegrone No. EPHS No. Follow-up: Yes N				ED OR COMMENTS			
Inspector: Celegrone No. EPHS No. Follow-up: Yes N					L Date:		
Inspector Velegione No. EPHS No. Follow-up: Yes No.	Person in C	harge /Title: Arnol Gonzalez	> 1 ()				
		1/1/1/		EPHS No. 1647	Follow-up:	Yes	☑ No