

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

TIME IN 1100	TIME OUT 1215	
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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 PERSON IN CHARGE: ESTABLISHMENT NAME: OWNER: Ceasar Marquez GUSTABO MARQUEZ LAS BRISAS COUNTY: 069 ADDRESS: 1210 N DOUGLASS FAX: CITY/ZIP: MALDEN, MO 63863 PHONE: 573-276-6666 P.H. PRIORITY: ESTABLISHMENT TYPE ☐ INSTITUTION☐ TEMP.FOOD CATERER
SENIOR CENTER ☐ MOBILE VENDORS ☐ BAKERY ☐ C. STORE ☐ \$CHOOL **GROCERY STORE** DELI H SUMMER F.P RESTAURANT TAVERN PURPOSE Pre-opening □ Routine Fallow-up Complaint ☐ Other SEWAGE DISPOSAL WATER SUPPLY FROZEN DESSERT NON-COMMUNITY PRIVATE □ PRIVATE ☐ Approved ☐ Disapproved PUBLIC COMMUNITY Results Date Sampled_ License No. NA 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 COS Patentially Hazardous Proids Demonstration of Knowledge COS Compliance Compliance Proper cooking, time and temperature Person in charge present, demonstrates knowledge, IN OUT IN N/A QUT and performs duties Proper reheating procedures for hot holding Employee Health IN OUT N/A OUT N N/A Proper cooling time and temperatures Management awareness; policy present OUT Proper hot holding temperatures OUT N/O N/A OUT N/A Proper use of reporting, restriction and exclusion OUT Proper cold holding temperatures Sood Hysienic Practices Proper date marking and disposition OUT N/O N/A OUT N/O Proper eating, tasting, drinking or tobacco use Time as a public health control (procedures / No discharge from eyes, nose and mouth OUT N/O N N/O OUT records) Consumer Advisory Preventing Contamination by Hands Consumer advisory provided for raw or Hands clean and properly washed N/O IN OUT OUT undercooked food Highly Susceptible Populations No bare hand contact with ready-to-eat foods or N/O OUT approved alternate method properly followed Pasteurized foods used, prohibited foods not Adequate handwashing facilities supplied & N/O N/A OUT OUT 8 offered accessible Charica Approved Source Food additives: approved and properly used OUT N/A OUT Food obtained from approved source Toxic substances properly identified, stored and Food received at proper temperature OUT IN OUT N/A Contormance with Approved Procedures. Food in good condition, safe and unadulterated OUT Compliance with approved Specialized Process Required records available: shellstock tags, parasite IN OUT IN OUT N/O 圖 and HACCP plan destruction Project on from Contamination The letter to the left of each item indicates that item's status at the time of the Food separated and protected OUT N/A inspection. Food-contact surfaces cleaned & sanitized OUT = not in compliance IN = in compliance 100 OUT N/A N/A = not applicable N/O = not observed Proper disposition of returned, previously served, IN OUT reconditioned, and unsafe food Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Proper Use of Utensis R CO5 Safe Food wit Water cos R IN OUT OUT IN In-use utensils; properly stored × X Pasteurized eggs used where required Utensils, equipment and linens: properly stored, dried, Water and ice from approved source × X handled x Single-use/single-service articles: properly stored, used Food Temporature Control. Adequate equipment for temperature control X Gloves used properly ×× Jiensiis Equipmentand Verding. Approved thawing methods used Food and nonfood-contact surfaces deanable, properly Thermometers provided and accurate × × designed, constructed, and used Warewashing facilities: installed, maintained, used; test Food Identification × strips used Nonfood-contact surfaces clean Food properly labeled: original container × X Physical Facilities Prevention of Food Contamination. X Hot and cold water available; adequate pressure X Insects, rodents, and animals not present Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage × X and display Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, × × fingernails and jewelry Toilet facilities: properly constructed, supplied, cleaned Wiping cloths: properly used and stored X Garbage/refuse properly disposed; facilities maintained Fruits and vegetables washed before use × × Physical facilities installed, maintained, and dean Person in Charge /Title: Ceasar Marquez Date: 01/21/2021 EPHS No. Yes \square No Telephone No Follow-up: 1647 573-888-9008 Follow-up Date DISTRIBUTION: WHITE - OWNER'S COPY



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ESTABLISHMENT NAME LAS BRISAS		ADDRESS MALDEN, MO 6386		33		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Rear Left Walk in Cooler		38	Lettuce		41	
Rear Right Walk in Cooler		38	Kitchen Prep Cooler		40	
Frigidaire		40	Blue Air		36	
Ground Beef		161 Walk in cooler		36		
Peco		40			149	
Code Reference	Priority items contribute directly to the or quiry. These items MUST RECE	PRIORITY I E GETWORLD AT E ACTION WITHIN 72	TEMS no an acceptable level hazards assisted hours on as stated.	ea with loadrome illness	Covrect by (date)	in Haji
Code Reference 3-304.14	Core tems relate to general sanitario standard operating procedures (\$50 Repeat: Wiping clothes no	Ps. These tems are to be correc	MS Burkinse equipment design general ma red by the next regular inspection or a	6 \$1326d.	Carec by delici	inta
COS NRI	CORRECTED ONSITE NEXT ROUTINE INSPECTIO		DED OR COMMENTS			
Person in Charge / Title: Ceasar Marquez Date: 01/21/20						7 No