



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

TIME IN 1300 TIME OUT 1410
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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.

ESTABLISHMENT NAME: **El Patron Restaurant** OWNER: **Mariana Arredondo** PERSON IN CHARGE: **Mariana Arredondo**
ADDRESS: **307 East Commercial Street** COUNTY: **Dunklin**
CITY/ZIP: **Senath, MO** PHONE: 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 TEMP. FOOD

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT Approved Disapproved SEWAGE DISPOSAL PUBLIC PRIVATE WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE
Date Sampled _____ Results _____
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.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R				
<input checked="" type="checkbox"/>	OUT			IN	OUT	<input checked="" type="checkbox"/>	N/A	Person in charge present, demonstrates knowledge, and performs duties	Proper cooking, time and temperature		
<input checked="" type="checkbox"/>	OUT			IN	OUT	<input checked="" type="checkbox"/>	N/A	Management awareness; policy present	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/>	OUT			IN	OUT	<input checked="" type="checkbox"/>	N/A	Proper use of reporting, restriction and exclusion	Proper cooling time and temperatures		
<input checked="" type="checkbox"/>	OUT	N/O		<input checked="" type="checkbox"/>	OUT	N/O	N/A	Proper eating, tasting, drinking or tobacco use	Proper hot holding temperatures		
<input checked="" type="checkbox"/>	OUT	N/O		<input checked="" type="checkbox"/>	OUT	N/O	N/A	No discharge from eyes, nose and mouth	Proper cold holding temperatures		
<input checked="" type="checkbox"/>	OUT	N/O		IN	OUT	N/O	<input checked="" type="checkbox"/>	Hands clean and properly washed	Proper date marking and disposition		
<input checked="" type="checkbox"/>	OUT	N/O		IN	OUT	<input checked="" type="checkbox"/>		No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/>	OUT			<input checked="" type="checkbox"/>	OUT	N/O	N/A	Adequate handwashing facilities supplied & accessible	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/>	OUT			<input checked="" type="checkbox"/>	OUT	N/A	N/A	Food obtained from approved source	Pasteurized foods used, prohibited foods not offered		
IN	OUT	<input checked="" type="checkbox"/>	N/A	IN		<input checked="" type="checkbox"/>		Food received at proper temperature	Food additives: approved and properly used		
<input checked="" type="checkbox"/>	OUT			<input checked="" type="checkbox"/>	OUT			Food in good condition, safe and unadulterated	Toxic substances properly identified, stored and used		
IN	OUT	N/O	<input checked="" type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Required records available: shellstock tags, parasite destruction	Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/>	OUT	N/A		The letter to the left of each item indicates that item's status at the time of the inspection.							
<input checked="" type="checkbox"/>	OUT	N/A		IN = in compliance							
IN	OUT	<input checked="" type="checkbox"/>		N/A = not applicable							
				OUT = not in compliance							
				N/O = not observed							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	COS	R	IN	OUT	COS	R				
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				Pasteurized eggs used where required	In-use utensils: properly stored		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				Water and ice from approved source	Utensils, equipment and linens: properly stored, dried, handled		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				Adequate equipment for temperature control	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				Approved thawing methods used	Gloves used properly		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				Thermometers provided and accurate	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				Food properly labeled: original container	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				Insects, rodents, and animals not present	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				Contamination prevented during food preparation, storage and display	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				Wiping cloths: properly used and stored	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				Fruits and vegetables washed before use	Toilet facilities: properly constructed, supplied, cleaned		
				<input checked="" type="checkbox"/>					Garbage/refuse properly disposed; facilities maintained		
				<input checked="" type="checkbox"/>					Physical facilities installed, maintained, and clean		

Person in Charge / Title: **Mariana Arredondo** *MARIANA ARREDONDO* Date: **04/14/2021**
Inspector: *[Signature]* Telephone No. **573-888-9008** EPHS No. **1647** Follow-up: Yes No
Follow-up Date: _____



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ESTABLISHMENT NAME El Patron Restaurant		ADDRESS 307 East Commercial Street		CITY / ZIP Senath, MO	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Fresh Food Cooler		35	Chicken Fajitas/Warmer		171
Frigidaire		-5	Ground Beef/Warmer		168
Prep Cooler		40	Beans/Warmer		172
Whirlpool		-10			
Coldtech		2.7			

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
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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
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4-302.14	No test kit for sanitizer in kitchen or watre area	CIP	

COS	Corrected onsite
CIP	Correction in progress
	Approved for opening

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Mariana Arredondo <i>MARIANA ARREDONDO</i>	Date: 04/14/2021		
Inspector: <i>Chapman</i>	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No