

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

ĺ	TIME IN	93	0	TIME OUT 1100				
İ	PAGE	1	of	2				

WITH ANY TIME LI	SPECTION. OR SU MITS FOR CORRE	Y, THE ITEMS NOTI CH SHORTER PER CTIONS SPECIFIED	IOD OF TIME A IN THIS NOTE	AS MAY BE	SPECIF	FIED II	4 WRIT	ING BY T	HE REGUL	ALURY AUTHUR	KIIY. F	AILURE IV	CTED B	Y THE _Y
ESTABLISHME LAS BRISA	4S		OWNER: GUSTA	BO MA	ARQU	JEZ				Gustabo) Ma	rquez		
ADDRESS: 12	10 N DOUG	LASS								COUNTY: 0	69			
CITY/ZIP: MAI	LDEN, MO		PHONE: 573-276-6	6666		FAX:				P.H. PRIOR	ITY:	■ H]м [] L
ESTABLISHMENT TO BAKERY RESTAURAL	C. STOR	E CATERER L SENIOR C	ENTER D	DELI SUMMER			ROCE	RY STOR		NSTITUTION EMP.FOOD		MOBILE	VENDOF	RS
PURPOSE Pre-opening	Routine	□ Follow-up	☐ Complaint	☐ Ot	her									
FROZEN DESS		SEWAGE DISPO	OSAL PRIVA	ATE	WATE C		JPPLY UNITY		NON-COI Date Sar	MMUNITY mpled		PRIVAT Results		
License No. NA				FACTORS										
Digk factors are f	ood preparation pra-	ctices and employee	behaviors mos	t commonly	y reporte	d to th	e Cente	ers for Dis	ease Contro	l and Prevention	as con	tributing fac	tors in	
foodbarne illness of Compliance		ealth interventions lemonstration of Kri	iwiedą =	co	S R	Con	npliance	S OF HITCH		Poteribally Hazer			CC	S R
■ OU		arge present, démon	strates knowled	ige,		IN C	OUT N	N/A	Proper cod	oking, time and te	emperat	ure		
		Elviptoja e Heat						N/A		heating procedur bling time and ter				
001	Proper use o	awareness; policy p Freporting, restriction	and exclusion				UT N	//O N/A	Proper hot	holding tempera	itures	1100		
TUO I		Good Hivelenic Pra tasting, drinking or				IN C	OUT	N/A		d nolding lemper te marking and di		on		
		from eyes, nose an				IN C	N TUC	VO 1		public health cor	٠,			
		entina Contaminatio								Cons. mer A				
N TUO NI	N/O	and properly washed				IN	OUT	1	undercook	ed food			stanati	
TUO I		i contact with ready- ernate method prope								igally Susceptible				
IN C		ndwashing facilities					1 TUC	1/0 N/A	offered	ed foods used, pr				
		Approved Sour					OUT	N/A	:	Chene lives: approved a	add	od used		
IN OUT	Egod receive	d from approved sou d at proper temperal					l OUT	OUT	Taxic subs	stances properly			nd	
OUT	-045.5	condition, safe and	unadulterated							mansa with App				
	Required rec	ords available, shells	stock tags, para	site		IN	OUT	1	Compliand	ce with approved P plan	Special	lized Proces	58	
	P	rotection from Conta	menalkan								1 ()			
OUT N		led and protected					letter to ection.	the left o	f each item i	indicates that iter			ie of the	
DUT N	WO	surfaces cleaned & sition of returned, pro		_	_			compliand : applicabl		OUT = not in N/O = not a				
IN OUT	reconditioned	l. and unsafe food					(Herein)							*************
	Good Retail P	ractices are preventa	itive measures !	to control th	he introdu	RACE uction	of path	oaens, ch	emicals, and	d physical objects	s into fo	ods.		
IN OUT	Sa	te Food and Walet		cos	R	IN	OUT		tensils: prop		ils		COS	R
1 1	Pasteurized eggs us Water and ice from a	pproved source			+-1	x		Utensils	, equipment	and linens: prop	erly sto	red, dried,	1	
^		Tamperature Conta	6			×		handled Single-u		ervice articles: pro	sperly s	tored, used		
X A	Adequate equipment	for temperature con				X		Gloves	used proper					
	Approved thawing m Thermometers provid					×		Food an	id nonfood-c	contact surfaces of	deanab	le, properly	**	
-		ood temilication				×		designe Warewa	d, constructe ishing faciliti	ed, and used es: installed, mai	intained	, used; test	1	
	.,	d: original container		,,,,	\vdash	X		strips us		rfaces dean			+-	
	Preventi	on of Foc.2 Contain						:		hesical Facilities	¥			
		animals not present inted during food pre		je		×				available: adequa proper backflow (
^ 8	and display	: clean outer clothing			-			Sewage	and wastev	vater properly dis	posed		-	
X f	indemails and lewel	ry	, ,		-	×	×					d. deaned		
X	Wiping doths: properly used and stored Fruits and vegetables washed before use					X Garbage/refuse prop			erly constructed, supplied, deaned perly disposed; facilities maintained stalled, maintained, and dean					
Person in Char	ge /Title:	ha Mauarra	A	1	1	[X]		Physica		ate: 03/03/				
	Gusta	bo Marquez		ole phone	No		$\overline{}$	EPHS N		ollow-up:	ZUZ.	Yes		No
Inspector:	alela 1	DHILL.	57	73-888-9	9008		1	647	Fo	llow-up Date:		10/0	250	
MO 58 (9-13)	1	,	DISTRIBUTION: V	VHITE - OWNE	R'S COPY			CANARY - F	ILE COPY		,	4.		E6.37



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TIME IN 930 TIME OUT 1100

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ESTABLISHME LAS BRI	NT NAME ISAS	1210 N DOUGLAS	SS CITY/ZIP MALDEN,	MO 63863				
	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP- in ° F				
F	Rear Left Walk in Cooler	38	Lettuce	40				
	Rear Right Walk in Cooler	36	Kitchen Prep Cooler	41				
	Ground Beef/Stove top	202	40					
	Peco	39	Walk in cooler Chicken Fajitas/Stove top	225				
Code Reference	<u> </u>	PRIORITY		Correct by firms				
	or righty. These items MUST RECE	VE IMMEDIATE ACTION within 72	iNMEDIATE ACTION within 72 hours or as stated n cooler not dated (chicken, sliced tomatoes etc)					
3-501.17 5-203.11	All ready to eat food in wa Handsink blocked in kitche		cken, sliced tomatoes etc)	3/10/22				
Code Reference 5-501.17 3-305.11 3-302.12	Core tems relate to general sanita of standard operating procedures \$550 Missing lid to trash can in Missing lids to bulk dry goods in Unlabled bulk dry goods in	Ps. These librar are to be correctly womens restroom ods in kitchen	MS trictures. স্ট্ৰাসকৰ কিন্তুল গুৰু হ'বা শাৰণ ভিগ্ৰান্ত হ' feel by the next regular inspection or as stated.	Someosity maid 3/10/22 3/10/22				
cos	CORRECTED ONSITE							
NRI	NEXT ROUTINE INSPECTIO	N						
		EDUCATION PROVI	DED OR COMMENTS					
Person in C	harge /Title: Gustabo Marq	uez CM	Date: (03/03/2022				
Inspector:	holyh Off	Telephone No. 573-888-900	EPHS No. Follow-1 8 1647 Follow-1					