

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

TIME IN 930 TIME OUT 1015

PAGE 1 of 2

BASED ON AN INSPECTION THIS DAY, THE TIEMS NOTED BELOW DENTIFY NONCOMPLIANCE IN OF EARTHOUS OF PAGE WHICH MISS THE CONTROL OF 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 UMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.													
ESTABLISHMENT NAME: LAS BRISAS OWNER: GUSTABO MARC								PERSON IN CHARGE: Gustabo Marquez					
ADDRESS: 1210 N DOUGLASS									COUNTY: 069				
CITY/ZIP: MALDEN, MO 63863 PHONE: 573-276-6666					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 PUBLIC PRIVATE 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.											T =		
Compliance Demonstration of Knowledge COS R Person in charge present, demonstrates knowledge,					Drangy english time and temperature				R				
■ OUT		UT	and performs duties Employee Leaft!					JUT NED N/A					
-	0	UT		awareness: policy p			IN OUT NO N/A Proper reheating procedures for hot holding IN OUT NO N/A Proper cooling time and temperatures					Н	
		UT	Proper use of	reporting restriction	and exclusion		OUT N/O N/A Proper ho OUT N/A Proper co			nolding temperatures			
	UT	N/O	Procer eating	.Good Hydlenic Prac	tobacco use					ld holding temperatures te marking and disposition			
OUT N/O		Proper eating, fasting, drinking or tobacco use No discharge from eyes, nose and mouth				IN QU	T N/O 1	Time as a p	public health control (procedures /				
			Prev	enprg Contamicatio	hy Hanos					Consumer Advisory			
IN OUT N/O		Hands clean and properly washed						Consumer advisory provided for raw or undercooked food					
OUT N/O		No bare hand contact with ready-to-eat foods or						High	grly Suscept the Populations				
OUT		approved alternate method properly followed Adequate handwashing facilities supplied &							foods used, prohibited foods no			П	
accessible OUT N/A offered Chanacal													
OUT		Food obtained from approved source							ditives: approved and properly used				
IN OUT		N/A	Food receive	d at proper temperat	urá		100	OUT	used	ances properly identified, stored			
		Food in good					nanca with Approved Procedures						
IN OUT N/O Required records available: shellstock tags, parasite destruction IN OUT IN OUT Compliance with approved Specialized Process and HACCP plan								Ш					
	Projection from Contamination. The letter to the left of each item indicates that item's status at the time of the												
OUT N/A		Food separated and protected Food-contact surfaces cleaned & sanitized				inspection.							
OUT N/A			Proper disposition of returned, previously served,				IN = in compliance N/A = not applicable OUT = not in compliance N/O = not observed						
IN OUT reconditioned, and unsafe food													
			Good Potail Pr	notices are prevents		ontrol the inte			emicals and	physical objects into foods.			
IN C	TUC		Sa Sa	te Foso alto Water	ave measures to de	COS R	IN O	UT	7961	e Useo Usersis	CC)8 F	2
×		Paster	ırized eggs use	ed where required pproved source			X	in-use u	tensiis: prope	rly stored ind linens: properly stored, dried,	-		
×							×	handled					
U				Temberature Contic			×		se/single-serv used properly	vice articles: properly stored, use	d		-
X Approx		ate equipment for temperature control ved thawing methods used				1^		signals Equipositians Vending					
		nometers provided and accurate				×			ntact surfaces dieanable, properl f. and used	À			
		Food Identification				×	Warewa	esigned, constructed, and used farewashing facilities: installed, maintained, used; test					
X Food		properly labeled; original container				×	Nonfgoo	strips used Nonfood-contact surfaces dean					
				d Contenii atlan			Hot and	Hot and cold water available; adequate pressure			-		
× Conta			ets, rodents, and animals not present amination prevented during food preparation, storage				×	Plumbin	Plumbing installed; proper backflow devices				
and d			display onal cleanliness: clean outer clothing, hair restraint,				×	Sewage	Sewage and wastewater properly disposed				
fingerna			ails and jewel		×	Toilet fa	Toilet facilities: properly constructed, supplied, deaned						
			/lping cloths: properly used and stored ruits and vegetables washed before use				×	Garbage	e/refuse prope	erly disposed; facilities maintaine			
Person i	in Chr	rge /Ti	tlo:				×	Physical		e: 00 (4.0 (0000		_	\neg
Ferson		ge / 1	7 Gusta	bo Marguez	(JUS)	wal	pre	50		e: 03/10/2022			
Inspecto	1	//	111	11//_	Telep	hone No. 888-9008	(EPHS No.		ow-up:		No	
/		MAN	au II	1/-					7. 011				207



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ESTABLISHME LAS BRI	NT NAME SAS	ADDRESS 1210 N DOUGLAS	S MAL	MALDEN, MO 63863			
	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATI				
Code Reference	Pronty tems controute directly to to or gury. These tems MUST RECE	PRIORITY IT e elimination, prevention of rediction type while characters within 72	EMS to arracceptable level, hazards essociated hours or as stated:	With footborne liness (63te)			
Gode Reference	Core lens relige to general sentral	CORRETE in appraison controls facilities of St	MS tucis as equipme 11 cessor general mai n ad by the next regular instruction of sec	Correct by Trailet (name of the correct by Trailet)			
	STORIGHT OF THE STORY OF THE ST		S				
200	CORRECTED ONSITE						
COS NRI	NEXT ROUTINE INSPECTION	N					
		EDUCATION PROVI	DED OR COMMENTS				
Person in C	Charge /Title: Gustabo Marc	11070 11 1		Date: 03/10/2022			
Inspector	holeh All	Telephone No. 573-888-900	8 EPHS No. 1647 Y CANARY - FILE COPY	Follow-up: Yes No Follow-up Date:			