

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

TIME IN	13	00	TIME OUT 1500
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: Tienda Y Taqueria La Chaparrita Carla Martinez									Carla Mai	PERSON IN CHARGE: Carla Martinez				
ADDRESS 902 Independence Ave									COUNTY: Du	COUNTY: Dunklin				
CITY/ZIP: Kennett, MO 63857 PHONE: 573-919-5006			006	FAX:				P.H. PRIORIT	P.H. PRIORITY ; H M L					
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUMMER				DELI SUMMER F.P		☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS ☐ TAVERN ☐ TEMP.FOOD								
PURPOSE	The Property of the Property o													
FROZEN DESSERT ☐ Approved ☐ Disapproved ☐ PRIVATE ☐ PRIVATE ☐ PRIVATE ☐ Date Sampled ☐ Results ☐ PRIVATE														
License No 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.														
foodborne il Compliance	liness outl		ealth interventions a Temonstration of Kins		ures to preve	nt foodbar R Co	ne illne: mpliance	ss or injury		Poterhally Hazardo	us Foods	C	D\$	R
OUT Person in charge present, demonstrates knowledge, and performs duties			IN (TUC	N/A Proper cooking, time and temperature									
			Employes Heal				IN OUT N N/A Proper reheating procedures for hot holding							
	OUT	Proper use of	awareness; policy of f reporting, restriction	and exclusion										
OU'	T N/C		Good Hygl enic Prac tasting drinking or				TUO I TUC	N/A N/O N/A	Proper	cold holding temperatured to the cold holding temperature to cold holding and disp	osition			
00°		No disobarge	from eyes, nose and					N/O 🎏	records	s a public health contro				
			enong Contamination							Consumer Adv	istory.			
■ ou	OUT N/O Hands clean and properly washed				IN	IN OUT Consumundercool			mer advisory provided i cooked food					
OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Highly Sustability Populations									
IN	OTT.	Adequate ha	ndwashing facilities s				OUT N/O N/A Pasteurized foods used, prohibited foods not offered							
		accessible	Approved Source	B:			i Chenedal							
OUT Food obtained from approved source				001			additives: approved and substances properly ide		-		-			
	IN OUT N/A Food received at proper temperature						OUT	used	anformance with A Jurox			_	_	
IN T Food in good condition, safe and unadulterated Required records available, shell stock tags, parasite			IN	001	- 100	Compl	ance with approved Sp	ecialized Process			_			
IN OUT	N/O	destruction				11/4	001	1	and HA	ACCP plan				-
Provided the United States and India Continue and India IN TONA Food separated and protected						the left of	f each ite	em indicates that item's	status at the time	of the				
IN T N/A Food-contact surfaces cleaned & sanitized					inspection. IN = in compliance OUT = not in compliance									
IN OU	Proper disposition of returned previously served N/A = not applicable N/O = not abserved													
					(610)0) F#21##									
						troduction	of path	ogens, ch	emicals,	and physical objects in Orche: Use of Usersia	to foods.	cos	R	_
IN OU	Pasi	teurized eggs use	te Foxo and Water: ed where required		COS	×	Voi	In-use u	tensils: p	properly stored		000		
X Water and ice from approved source			×		Utensils handled		ent and linens: properly	y stored, dried,						
Food Temperature Control				×		Single-u	se/single	e-service artides: prope	erly stored, used			_		
X		quate equipment roved thawing me	for temperature cont ethods used	rol		×		Gloves I	used pro	peny sik Bosiomentani Ve	dina:			
X Thermometers provided and accurate			×		Food an	d nonfoc	od-contact surfaces diea ructed, and used	anable, properly						
Food denification					×	Warewa	shing fa	cilities: installed, mainta	ined, used; test					
X Food properly labeled; original container					×	strips us Nonfood	f-contact	surfaces clean						
	Prevention of Food Content stion				×		Hot and	cold wa	Physical Facilities ter available: adequate	Orescuno	_	-	\dashv	
X Insects, rodents, and animals not present Contamination prevented during food preparation, storage				T _x				ed; proper backflow dev			1			
and display Personal cleanliness: clean outer clothing, hair restraint,				×		Sewage	and was	stewater properly dispo	sed		+	-		
X fingernails and jewelry X Wiping doths; properly used and stored				ı ^										
X Fruits and vegetables washed before use				×	×	Garbage	e/refuse	properly disposed; facil s installed, maintained,	ities maintained					
Person in	Person in Charge Title: Carla Martinez KCV ON LON TO Date: 06/15/2022													
Telephone No. 573-888-9008 EPHS No. Follow-up: Yes Imspector Yes Imspector Follow-up Date: 6/22/22						Ø.	No							
MO 58748148	H-193	1		DISTRIBUTION: WH	IDTE - OWNER'S O	OPY		CANARY - FI	LE COPY				E6.3	.7



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TIME IN 1300 TIME OUT 1500

PAGE 2 of 2

ESTABLISHMENT NAME Tienda Y Taqueria La Chaparrita		ADDRESS 902 Independence	ce Ave	ctty/zlp Kennett, MO 63857			
	DD PRODUCT/LOCATION	TEMP, in ° F	FOOD PRODUCT/	LOCATION	TEMP. in	ı°F	
	True 3 Door	37					
	Display Cooler	49					
Pepsi		40					
	2 Door	39					
Code Reference	Priority items contribute directly to the eli- or injury. These items MUST RECEIVE II	PRIORITY uration, prevention of fedical: wmpthATE ACTION within 7	n to an acceptable level hazards i	ssociated with foodborne illness.	Corect by Grater	le le	
4-601 11A	Can opener soiled with food a	6/22/22	KW				
4-601.11A	Microwave soiled with food, c	ean	·		6/22/22	KIL	
4-601.11A	A Hamburger patty maker below warmers soiled with food						
6-501.111	Multiple live roaches observed	next to refrigerator	C. I. C		6/22/22	KM	
4-601.11A	A Heavy grease build up on vent hood,creating potential for cross contamination						
					THE MAN DESCRIPTION OF THE PARTY OF THE PART		
Code Réferènce	Core tems relate to general sanitation of standard operating procedures (SSOPs)	COREIT erational controls facilities of T.	structures, equipment design siens	gel marrierjancë oj sa vlator on nr as stated	Corners by (date)	1983.24	
	Franciara opera, ng procedures condures.	Mese heats are no secons		orradi peo oscitores.	6/22/22		
6-501.11	Missing hood vent filters on le	ft side of vent hood, r	epair		6/22/22	4	
		ed with food, wash rin	se and sanitize		6/22/22	1 40	
4-302.14	No test strips for checking sar	nitizer			6/22/22	KW	
6-202.15	Daylight showing throug rear		6/22/22	D KN			
6-301.12							
NRI	Next Routine Inspection						
			IDED OR COMMENTS		1		
		Discussed proper thawl	ng methods with managment				
Person in Cl	harge /Title: Carla Martinez A	Vailaria	vtmoz	Date: 06/15/2	022		
Inspector:	Alia Martineza	Telephone No	o. EPHS No.	Follow-up:	Yes	☑ No	
LICE STATE OF	Whyh VILL	573-888-90	08 1647	Follow-up Date: 6/2	22/22	E6.37A	