

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

TIME IN 800			TIME OUT 915		
PAGE	1	of	2		

NEXT ROUTINE INSF	ECTION THIS DAY, THE ITEMS NOTE PECTION. OR SUCH SHORTER PERI TS FOR CORRECTIONS SPECIFIED T NAME:	OD OF TIME AS MAY IN THIS NOTICE MAY OWNER:	' BE SPEC Y RESULT	JFIED	IN WRITING BY	THE REGULA	NTORY AUTHORITY: FAILURE T PERATIONS: PERSON IN CHARGE:	ECTED BY THE O COMPLY
ADDRESS: 929	Kendall Street	Eric Grimalo	JO				Angel Grimaldo COUNTY: Dunklin	
CITY/ZIP: Popla	ar Bluff, 63901	PHONE: 573-300-509	99	FAX:			P.H. PRIORITY: H]М [] L
ESTABLISHMENT TYPE BAKERY RESTAURANT	E ☐ C. STORE ☐ CATERER	DELI	EDED		GROCERY STO		ISTITUTION MOBILE	VENDORS
PURPOSE Pre-opening	☐ Routine ☐ Follow-up	☐ Complaint ☐		ш	IAVERN		MP.FOOD	
FROZEN DESSER Approved D License No.	RT SEWAGE DISPO	SAL PRIVATE	WAT	COMP		NON-COM Date Sam		
		FISK FACTO	RS AND	NTE	RVENTIONS			
foodborne illness out	d preparation practices and employee boreaks. Public health interventions a	re control measures to	prevent for	podbo	me illness or inju	у.		
Compliance	Demonstrator of Know Person in charge present, demons	rates knowledge,	COS R	-	ompliance OUT N/O 🕾		itentially Hazardous Foods ing, time and temperature	cos
	and performs duties			_	OUT N/O		eating procedures for hot holding	
OUT	Management awareness; policy bra Proper use of reporting, restriction	esent		IN	OUT N/O	Proper coali	ng time and temperatures	
IN OUT	Good Hyplanic Pract	ces.			OUT N/A	Proper cold	holding temperatures marking and disposition	
IN OUT	No discharge from auga nage and				OUT N/O	Time as a pu	ublic health control (procedures /	
	Prevening Contan matter:	by Hands				records)	Consultée Advisory	
OUT N/O	Hands clean and properly washed			IN	OUT 📠	undercooked		
IN OUT 働	No bare hand contact with ready-to approved alternate method properly	y followed				Highly Susceptible Populations		
■ OUT	Adequate handwashing facilities su accessible				OUT N/O N/A	Pasteurized offered	foods used, prohibited foods not	
OUT	Food obtained from approved source	e			OUT N/A	Food additiv	Cheriscal es: approved and properly used	
IN OUT 💼 N/A	Food received at proper temperatur	e			OUT		nces properly identified, stored an	d
OUT	Food in good condition, safe and ur Required records available, shellsto						aines with Approved Procedures : with approved Specialized Proces	
IN OUT N/O	destruction Protection From Contain			IN	OUT M	and HACCP		5
IN OUT	Food separated and protected	i carrica:				f each item ind	licates that item's status at the time	e of the
OUT N/A	Food-contact surfaces cleaned & s) i	ection. IN = in compliand		OUT = not in compliance	
IN OUT	Proper disposition of returned, prev reconditioned, and unsafe food				/A = not applicabi		N/O = not observed	
	Good Retail Practices are preventativ	e measures to control	the introd	RACT uction	of nathonens, ch	emicals and n	husical objects into foods	
IN OUT	Safe Food and Water	COS	R R	!N	OUT	Pro N	r Use of Utersils	COS R
	eurized eggs used where required er and ice from approved source			×		tensils: properl equipment an	y stored id linens: properly stored, dried,	-
	Food Temperature Control			×	handled Single-u	se/singla-sard	ce articles: properly stored, used	
	uate equipment for temperature contro			X		ised properly	25M226-2631011-	
	oved thawing methods used mometers provided and accurate			×		d nonfood-con	isibnwintard Verdich:ii tact surfaces deanable, properly	i
	Food Gentificator			×		 constructed, shing facilities: 	and used installed, maintained, used; test	
	properly labeled; original container			×	strips us Nonfood	-contact surfac	es dean	
	Prevention of Food Conteninations of Prevention of Food Contenination of Present	G(1)		×			sical Facilities ilable: adequate pressure	
× Conta	amination prevented during food prepa	ation, storage		×			per backflow devices	
¥ Perso	lisplay onal cleanliness: clean outer clothing, h mails and jewelry	air restraint,		×	Sewage	and wastewate	er properly disposed	
X Wipin	ng doths: properly used and stored			×			constructed, supplied, deaned	
	and vegetables washed before use			X			y disposed; facilities maintained led, maintained, and clean	
Person in Charge /1	Title: Angel Grimaldo	FAMEL CO	MAL		1 11731041		06/27/2022	-
Inspector	h. I. A Breela	Telephone	No.	DU	EPHS No	. Follov	w-up: 🔲 Yes	☑ No
MO 580-13 (6-13)		573-888- STRIBUTION: WHITE-OWN			1647 CANARY - FIL		w-up Date:	E6.37



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TIME IN 8	00	TIME OUT 915
DACE	of.	2

Teresita's Tacos FOOD PRODUCT/LOCATION		929 Kendall Street		Poplar Bluff, 63901			
				DUCT/ LOCATION		TEMP. in ° F	
	Kool it	37					
	Prep Cooler	38					
Çoqle Reference	Pronty same contribute directly soft	PRIORITY IT	EMS Pranacentalia ia al hatams	sekoreika oviko kingvisida obje	Owner by See (date)	' #'	
	or many These Hems MUST RECE	e a midton, prevedlog of rediction IVE IMMEDIATE ACTION within 72 (ours or as stated.				
						-	
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		500 S					
Code ference	Core tems relate to general semilar o	CORETTEN	chietic per inment Spains work	rsi maintenance or sanitation	Correct by (cate)	14	
	siandard operating procedures (SSO	s. These items are to be corrected	I by the next regular inspection	on or as stated.			
						-	
					-		
	Approved for opening						
,	Approved for opening						
,	Approved for opening						
,	Approved for opening						
,	Approved for opening	EDUCATION PROMINE	D OR COMMENTS				
,	Approved for opening	EDUCATION PROVIDE	D OR COMMENTS				
			D OR COMMENTS				
	Approved for opening		DOR COMMENTS	Date: 06/27/2	2022		