

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

TIME IN	14	00	TIME OUT 1520
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NEXT ROUTINE INSPE WITH ANY TIME LIMITS	TION THIS DAY, THE ITEMS NOT CTION. OR SUCH SHORTER PER FOR CORRECTIONS SPECIFIED	IOD OF TIME AS MA IN THIS NOTICE M	AY BE SPEC	IFIED I	N WRIT	TING BY T	HE REGULA	TORY AUTHORIT PERATIONS.	Y. FAILURE TO	CTED BY COMPL	Y THE Y
ESTABLISHMENT I Tienda Y Tac		owner: Carla Martinez				PERSON IN CHARGE:   Carla Martinez					
ADDRESS: 902 Independence Ave								COUNTY: Du	nklin		
CITY/ZIP: Kennett, MO 63857		PHONE: 573-919-5006	PHONE: FAX: 573-919-5006				P.H. PRIORITY	7: 🔳 H 🗌	М [	] L	
ESTABLISHMENT TYPE  □ BAKERY ■ C. STORE □ CATERER □ RESTAURANT □ SCHOOL □ SENIOR CENTER □			.I IMER F.P.		GROCE AVERN	RY STOR		ISTITUTION MP.FOOD	☐ MOBILE V	ENDOR	S
FURPOSE ☐ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other											
FROZEN DESSERT  Approved Disapproved PUBLIC PRIVATE  COMMUNITY NON-COMMUNITY PRIVATE  Date Sampled Results											
License No.		RISK FACT	TORS.AND	INTE	RVENT	IIONS :					
Risk factors are food p	preparation practices and employee	behaviors most com	monly report	ed to th	ne Cente	ers for Dis	ease Control	and Prevention as	contributing facto	rs in	
Compliance	Baks. Public health interventions  Demonstrator of Kill	wiedge	COS R		mpliance			ctentially Hazardou	s Foods	COS	ŝ R
OUT	Person in charge present, demon and performs duties			IN G	1 TUC	M) N/A	Proper cool	king, time and temp	erature		
■ OUT	Management awareness; policy i	ly		IN O		N/A D N/A		eating procedures f ing time and tempe		-	
OUT	Proper use of reporting, restriction	and exclusion		-		N/A	Proper hot I	holding temperature holding temperatur	es		=
OUT N/O	Good Hydlenic Pra Proper eating, tasting, drinking or	tobacco use			1 TUC	V/O N/A	Proper date	marking and dispo	sition		
OUT N/O	No discharge from eyes, nose an			IN (	1 TUC	WO 📠	records)	ublic health control			
DUT N/O	Prevention Contamination  Hands clean and properly washed		In	OUT	A	Consumer	advisory provided fo				
	No bare hand contact with ready-	to-eat foods or		1			undercooke	id 1000 Mily SuscelAlbe Po	pulations		
approved alternate method properly follow					DUT A			l foods used, prohib			-
IN Adequate handwashing facilities supplied & accessible  Approved Source			1		JUI	N/O N/A	offered	Chenical			-
TUO	JT Food obtained from approved source			100	OUT		Food additiv	ves: approved and p ances properly iden			
IN OUT N/A Food received at proper temperature						OUT	used				
OUT Food in good condition, safe and unadulterated  Required records available, shellstock tags, parasi				IN	OUT		Compliance	mance with A crow with approved Spe			-
IN OUT N/O destruction destruction (Protection Institut Commentation)				"			and HACCF	plan			
OUT N/A	Food separated and protected					the left of	each item in	dicates that item's s	status at the time	of the	
OUT N/A Food-contact surfaces cleaned & sanitized				inspection.  IN = in compliance  OUT = not in compliance  N/O = not observed							
IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food  N/A = not applicable  N/O = not observed						I ved					
	Good Retail Practices are preventa	five measures to con							o foods.		
IN OUT	Safe Food and Water		cos R	IN	OUT		(Do. y	er Use of Uteralis		COS	R
X Pasteurized eggs used where required  X Water and ice from approved source			_	×		Utensils,		nd linens: properly	stored, dried,		
Food Temperature Control		1		х		handled Single-u		vice articles: proper	ly stored, used		
	X Adequate equipment for temperature control			×		Gloves u	ised properly	a mentard ven	diga:		
Thermometers provided and accurate				×		Food an	d nonfood-co d, constructed	ntact surfaces dear	nable, properly		
Food Identification				×		Warewas	shing facilitie:	s: installed, maintair	ned, used; test		
X Food properly labeled; original container				х		Nonfood	-contact surfa	aces dean			
Prevention of Food Contention  X Insects, rodents, and animals not present				x		Hot and	cold water av	i, ical Facilities allable: adequate p	ressure		
Contamination prevented during food preparation, storage and display				×				oper backflow device			
Personal deanliness: clean outer clothing, hair restraint, fingernals and jewelry				×				iter properly disposi			
Wiping doths: properly used and stored     Fruits and vegetables washed before use				×		Garbage	refuse prope	rly constructed, sup erly disposed; faciliti	ies maintained		
					X	Physical		alled, maintained, a			
Person in Charge /Title Carla Martinez  Inspector:  Date: 06/29/2022  Fellephone No. Follow-up:  Yes  No.											
Inspector:	h 1/1/1	573-88	one No. 88-9008		1	EPHS No <b>647</b>		ow-up: E ow-up Date: 8/24		☑ N	10



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

TIME IN 1400	TIME OUT 1520
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ESTABUSHMENT NAME Tienda Y Taqueria La Chaparrita		ADDRESS 902 Independenc	CITY/ZIP Kennett, MO 6385	33857		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT	LOCATION TEMP. in ° F		
	True 3 Door	37				
	Donni	40				
	Pepsi 2 Door	39			1	
Code Reference	Priority terms doctoribute strendly to the elic or righty. These tiems MUST RECEIVE B	PRIORITY (	sto an acceptable level inazards	as succated with foodborns liness	Cor ext lay scate)	
Ciale Raterarija	tore lare referencian procedures (SSCPs). erandard opera ag procedures (SSCPs).	COREITE Sial Cullude, lecilled of d These demissie to be correct	ructures equipment season der	eitel aleittenenchiprisentellior Iomistras säaledi	Coned by Care	
6-202.15	Daylight showing throug rear of				8/24/22 8/24/22	KM
6-301.12	No papertowels at kitchen har	ndsink			8/24/22	KU
NRI	Next Routine Inspection					
			DED: OR: COMMENTS methods with managment		1	
	harge /Title: Carla Martinez	Karlo	uor ther	Date: 06/29/2		
Inspector	Kulph MAL	Telephone No. 573-888-900		Follow-up: ☐ Follow-up Date: 8/2		✓ No