



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

TIME IN 1100 TIME OUT 1230
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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: Marimar Mexican Grocery		OWNER: Miguel Esquivel		PERSON IN CHARGE: Miguel Esquivel	
ADDRESS: 107 W Commercial Street				COUNTY: 069	
CITY/ZIP: Senath, MO 63876		PHONE: 573-344 0948		FAX:	
ESTABLISHMENT TYPE ☐ BAKERY ☐ RESTAURANT ☐ C. STORE ☐ SCHOOL ☐ CATERER ☐ SENIOR CENTER ☐ DELI ☐ SUMMER F.P. ☐ GROCERY STORE ☐ TAVERN ☐ INSTITUTION ☐ TEMP. FOOD ☐ MOBILE VENDORS		PURPOSE ☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other			
FROZEN DESSERT ☐ Approved ☐ Disapproved		SEWAGE DISPOSAL ☒ PUBLIC ☐ PRIVATE		WATER SUPPLY ☒ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE	
License No. NA		Date Sampled		Results	

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.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
☒ OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/O ☒	Proper cooking, time and temperature		
☒ OUT	Employee Health			IN OUT N/O ☒	Proper reheating procedures for hot holding		
☒ OUT	Management awareness; policy present			IN OUT N/O ☒	Proper cooling time and temperatures		
☒ OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O ☒	Proper hot holding temperatures		
☒ OUT N/O	Good Hygienic Practices			☒ OUT N/A	Proper cold holding temperatures		
☒ OUT N/O	Proper eating, tasting, drinking or tobacco use			☒ OUT N/O N/A	Proper date marking and disposition		
☒ OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O ☒	Time as a public health control (procedures / records)		
☒ OUT N/O	Preventing Contamination by Hands				Consumer Advisory		
☒ OUT N/O	Hands clean and properly washed			IN OUT ☒	Consumer advisory provided for raw or undercooked food		
☒ OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN ☒ OUT	Adequate handwashing facilities supplied & accessible			☒ OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
☒ OUT	Approved Source			☒ OUT N/A	Chemical		
IN OUT ☒ N/A	Food obtained from approved source			☒ OUT	Food additives: approved and properly used		
☒ OUT	Food received at proper temperature				Toxic substances properly identified, stored and used		
☒ OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O ☒	Required records available: shellstock tags, parasite destruction			IN OUT ☒	Compliance with approved Specialized Process and HACCP plan		
☒ OUT N/A	Protection from Contamination			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed			
☒ OUT N/A	Food separated and protected						
☒ OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT ☒	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
☒		Pasteurized eggs used where required			☒		In-use utensils: properly stored		
☒		Water and ice from approved source			☒		Utensils, equipment and linens: properly stored, dried, handled		
☒		Food Temperature Control			☒		Single-use/single-service articles: properly stored, used		
☒		Adequate equipment for temperature control			☒		Gloves used properly		
☒		Approved thawing methods used					Utensils, Equipment and Vending		
☒		Thermometers provided and accurate			☒		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
☒		Food Identification			☒		Warewashing facilities: installed, maintained, used; test strips used		
☒		Food properly labeled; original container			☒		Nonfood-contact surfaces clean		
☒		Prevention of Food Contamination					Physical Facilities		
☒		Insects, rodents, and animals not present			☒		Hot and cold water available; adequate pressure		
☒		Contamination prevented during food preparation, storage and display			☒		Plumbing installed; proper backflow devices		
☒		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			☒		Sewage and wastewater properly disposed		
☒		Wiping cloths: properly used and stored			☒		Toilet facilities: properly constructed, supplied, cleaned		
☒		Fruits and vegetables washed before use			☒		Garbage/refuse properly disposed; facilities maintained		
					☒		Physical facilities installed, maintained, and clean		

Person in Charge /Title: Miguel Esquivel		Date: 04/13/2023	
Inspector: <i>[Signature]</i>	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: ☒ Yes ☐ No
		Follow-up Date: 4/18/2023	

