

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

TIME IN	183	0	TIME OUT 1000				
PAGE	1	of	2				

THE TERMINATED DVITTE

Lupinas Mexican Resaurant Jorge Mendoza Jorge Mendoza Jorge Mendoza	NEXT ROUTINE I	NSPEC	TION, OR SU	CH SHORTER PERI	OD OF TIME AS I	MAY BE:	SPEC	IFIED I	N WRI	TING BY T	HE REGL	ACILITIES WHICH MUST BE CORRE JLATORY AUTHORITY. FAILURE TO OPERATIONS	COMPL	Y
ADDRESS 1009 St Francis COUNTY: 069 P.H. PRICITY:	ESTABLISHMENT NAME: OWNER:				PERSON IN CHARGE:									
CITYLEP*Kennett, MO 63857 STASS3-2086 PAX:	ADDRESS: 1009 St Francis			Jorge Me	Huoza						COUNTY: 069			
SENDERS INSPECTION SENDED CENTER SUMMER F.P. GROCERY STORE GROCERY GROCE	CITY/ZIP: Kennett, MO 63857 PHONE: 573-263-29			PHONE: 573-263-208	6	FAX: P.H. PR				P.H. PRIORITY : H	М	L		
Routine Follow-up Complaint Other WATER SUPPLY Date Sumpted PRIVATE PRIVATE PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Results PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Results PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Results PUBLIC PRIVATE PUBLIC	ESTABLISHMENT TYPE					ELI GROCERY STORE INSTITUTION MOBILE VENDORS						S		
Desproved Desproved Desproved Desproved Desproved Desproved Desproved Desproved Description De	PURPOSE													
Risk factors and programation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in condoctoreal lines or programation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in condoctoreal lines or programation of the control and programation of the control a	□ Approved □ Disapproved ■ PUBLIC □ PRIVATE ■ COMMUNITY □ NON-COMMUNITY □ PRIVATE													
Risk Retent ans food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contituting fiscions in noticities and instruction and accordance and the prevention of the prevention o	License No. NA			W. C	DICKEN	CTORS	AND	INITE	DV/ENI	TIONS	. Date 0	ampled 1000mb		
footborne litres outbreaks. Public health interventions are control measures to prevent footborne litres or drupt. Demonstration of Knowledge	Diele fe et e e e e e	food n		stices and ampleyes							ease Con	trol and Prevention as contributing fact	rs in	
Deministration of nothings present, demonstrates knowledge, and the properties of the performance of the per	foodborne illness	outbre	aks. Public h e	ealth interventions	are control measur	es to pre	vent f	oodbon	ne illne:	ss or injury	100			
Benjoyee Health IN OUT No. W. Proper rehealing procedures for hot holding OUT Management awareness, policy present OUT No. OUT No. W. Proper cooling time and temperatures OUT No. OUT No. W. Proper cooling time and temperatures OUT No. OUT No. No. OUT No. No. Proper cooling time and temperatures OUT No. OUT No. No. OUT No. No. Proper cooling time and temperatures No. OUT No. No. OUT No. No. OUT No. No. Proper cooling time and temperatures OUT NO. No. Proper cool holding temperatures No. OUT No. No. No. Proper cooling temperatures OUT No. No. No. Proper cool holding temperatures No. OUT No. No. No. Proper cool holding temperatures No. OUT No. No. No. No. Proper cool holding temperatures No. OUT No. No. No. No. No. Proper cool holding temperatures No. OUT No. No. No. No. No. Proper cool holding temperatures No. OUT No.	Compliance					cos	R	+	•		Beener		COS	SR
OUT NO Proper use of reporting, territoria and exclusion OUT NIO NIA Proper cooling time and representatives OUT NIO NIA Proper colding temperatures OUT NIO NIA Proper cold holding temperatures OUT NIO NIA Proper cold making and disposition of records OUT NIO NIA Proper cold making and disposition of records out of the cold cold out of the cold o	III OL	JT		duties										_
OUT NO NA Proper cot hoding temperatures Good Hyglenic Practices Good Hyglenic Practices OUT NIO NA Proper cot hoding temperatures N OUT NIO NA Proper date marking and dispession Time as a public health control (procedures / records) The letter to the left of each item indicates that item status at the time of the inspection. No UT NIA Food separated and protected The letter to the left of each item indicates that item status at the time of the inspection. No Time as a public procedure of the introduction of pathogens, chemicals, and physical objects into foods. The letter to the left of each item indicates that item status at the time of the inspection. No Time as a public procedure of the introduction of pathogens, chemicals, and physical objects into foods. The letter to			Management			-	-	_					-	+
IN OUT 10 Proper eating, tasting, drinking or tobacco use 10 OUT NO NA Proper eate marking and disposition Proper discharge from eyes, nose and mouth NO NA No discharge from eyes, nose and mouth NO NA Proper eate marking and disposition Proper discharge from eyes, nose and mouth NO NA No late hands cleas and properly washed OUT NA Out NA Out NA No late hand cortact with ready-lo-eal tooks or approved attends in enthord properly followed Adequate hands each took or approved attends in enthord properly followed Adequate hands each took NA Proper each took or approved attends in enthord properly followed Adequate hands each took NA Proper each took or approved attends in enthord properly followed NA Proper each took or approved attends in enthord properly followed Adequate hands each took NA Proper each took or approved attends in enthord properly used OUT NA Production from Contamination NA Production from Contamination Proper disposition of returned previously served, reconditioned, and unsafe food OUT NA Production from Contamination NA Production from Contamination NA Proper each took								-	OUT N/O N/A Proper hot holding temperatures					
No OUT NO No discharge from eyes, nose and mouth Preventing Contamination by Hands OUT NO Hands deem and properly washed OUT NO Hands deem and properly washed OUT NO No bare hand contact with ready-to-eat foods or approved alternate method properly followed with the properly followed and properly followed and properly followed and received and the properly followed and properly followed and properly designed in the properly followed and properly designed in the properly followed and properly designed in the properly followed and the proper form properly source and the proper form properly followed and the properly followed and the properly followed and the proper form properly followed and the properly fol			D			ы	+		OUT N/A Proper cold holding temperatures				-	+
Preventing Contamination by Hands OUT NO No bare hand contact with ready-to-eat footd or approved alternate method properly beath of the properly beath							+	1			Time as	a public health control (procedures /		
OUT NO hand sclean and properly washed	IN OUT	-	Denu	entina Contamination	by Hande	-	-	" '			records)			+
No bare hand contact with ready-to-ast foods or provedy followed sproved alternale method property followed a Adequate handwashing facilities supplied & Coesible Approved alternale method property followed a Adequate handwashing facilities supplied & Coesible Approved Source Chemical Coesible Approved Source Approved Source Chemical C	■ OUT	N/O					1	100	OUT N/A Consumer an			er advisory provided for raw or		
Adequate handwashing facilities supplied & accessible OUT NO N/A Approved Source OUT N/A Approved Source OUT N/A Food obtained from approved source NOUT N/A Food obtained from approved Procedures Protection from Contamination Protection from Contamination Protection from Contamination NOUT N/A Food soutstances properly identified, stored and used destruction Protection from Contamination Protection from Contamination NOUT N/A Food separated and protected OUT N/A Food soparated and protected OUT N/A Food soparated and protected OUT N/A Pood soparated and protected N/A Prode soparated N/A Protect Status at the time of the inspection. N In In compliance N/A Prode status at the time of the inspection. N In In compliance N/A Prode status at the time of the inspection. N In In compliance N/A Prode status at the time of the inspection. N In In Court N/A Prode status at the time of the inspection. N In In Court N/A Prode status at the time of the inspection. N In In Court N/A Prode status at the time of the inspection. N In In Court N/A Prode status at the time of the inspection. N In		-	No bare hand contact with ready-to-eat foods or							Highly Susceptible Populations				
Chemical OUT Food obtained from approved source OUT N/A Food additives: approved and property used OUT Tools substances properly identified, stored and used in the control of the cont	■ OL	OUT Adequate handwashing facilities supplied &										ized foods used, prohibited foods not		
N OUT NO Pood in good condition, safe and unadulterated Required records available: shelistock tags, parasite destruction Protection from Contamination OUT N/O Proper disposition of returned, previously served, recorditioned, and unafer food GOOD RETAIL PRACTICES Cood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. N OUT N/O Pasteurized gas used where required Weter and ice from approved source N A paproved thawing methods used N A provided and accurate N A provided and a			accessible	Approved Source	е				SSI					
OUT N/A OUT N/A OUT N/A OUT N/A OUT N/A Food in good condition, safe and unadulterated OUT N/A Required records available: shellstock tags, parasite destruction Protection from Contamination OUT N/A OUT N/A Food separated and protected OUT N/A Food-contact surfaces cleaned & sanitized OUT N/A 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. N OUT Safe Food and Water Water and ice from approved source Water and ice from approved source X Adequate equipment for temperature control X Approved thawing methods used X Approved thawing methods used X Food Identification X Food indentification X Food in good condition, safe and unadulterated OUT n/A OUT N/A OUT N/A 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. N OUT Proper Use of Utensils V Utensils, equipment and linens: properly stored, dried, handled N Nonfood-contact surfaces cleaned & Single-use/single-served articles: properly stored, used V Utensils, Equipment and Vending V Values used property V V V V V V V V V V V V V V V V V V V	OU							Toxic substances properly identified stored and				+		
NOUT N/O Protection from Contamination Protection from Contamination Protection from Contamination N/O Food-separated and protected destruction OUT N/A Food separated and protected inspection. N/O Food-contact surfaces cleaned & sanitized OUT N/A Food-contact surfaces cleaned & sanitized OUT N/O 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. N/O 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. N/O Prasteurized eggs used where required N/O Proper Use of Utensils N/O Proper	IN OUT MED	N/A	Food received	a at proper temperati	ire				used					
Nout Nout Nout Protection from Contamination Protect	■ OU	Т				-	+		Compliance with approved Specialized Process				-	
OUT N/A Food separated and protected	IN OUT N/O	NEW .	destruction				_	IN	and HACCP plan					
OUT N/A Food-contact surfaces cleaned & sanitized Inspection. In serior compliance N/A Food-contact surfaces cleaned & sanitized In serior compliance N/A = not applicable N/O = not observed N/O = not o					nination		-	The letter to the left of each item indicates that item's status at the time of the						
OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food OOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. N OUT Safe Food and Water COS R N OUT Proper Use of Utensils COS R N Utensils, equipment and linens: properly stored Utensils, equipment and linens: properly stored Utensils, equipment and linens: properly stored, died, handled ha		To be desired as a second of a			+	+	inspection.							
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. N		Proper disposition of returned previously served			+	+	ar ar company							
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. N OUT	OUT	N/O							uoro					_
Note		_	Cood Retail Pr	actices are prevental						ogens, ch	emicals, a	and physical objects into foods.		
Water and ice from approved source	IN OUT	CHO.											cos	R
Single-use/single-service articles: properly stored, used Single-use/single-service articles: properly stored, used	×							×						-
X	×	vvater	and ice from a	pproved source				×	handled					
Approved thawing methods used X														
Thermometers provided and accurate X Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used X Food properly labeled; original container X Food properly labeled; original container X Nonfood-contact surfaces clean Prevention of Food Contamination X Insects, rodents, and animals not present X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use Person in Charge /Title: Jorge Mendoza X Felephone No. 573-888-9008 X Food and nonfood-contact surfaces cleanable, properly designed waster surfaces, and unimated, used; test strips used X Nonfood-contact surfaces clean X Nonfood-contact surfaces clean X Nonfood-contact surfaces clean X Nonfood-contact surfaces clean X Nonfood-contact surfaces, and used X Nonfood-contact surfaces, and used X Nonfood-contact surfaces, clean designed, constructed, superity disposed X Sewage and waster available; adequate pressure Plumbing installed; proper backflow devices X Sewage and wastewater properly disposed X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean Date: 11/09/2023 Telephone No. 573-888-9008					rol			+×			Utensil	s, Equipment and Vending		
Food Identification X Warewashing facilities: installed, maintained, used; test strips used X Food properly labeled; original container X Nonfood-contact surfaces clean Prevention of Food Contamination X Insects, rodents, and animals not present X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use Person in Charge /Title: Yes No Telephone No. 573-888-9008 X Warewashing facilities: installed, maintained, used; test strips used X Nonfood-contact surfaces clean Physical facilities: installed, maintained, used; test strips used X Sewage and wastewater properly disposed Toilet facilities: properly constructed, supplied, cleaned X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean Date: 11/09/2023 Telephone No. 573-888-9008 EPHS No. Follow-up: Yes No No								×						
X Food properly labeled; original container X X Nonfood-contact surfaces clean								×	Warewa	shing facilities: installed, maintained, used; test				
X	×	Food properly labeled; original container			×		×							
X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingermails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use X Fruits and vegetables washed before use Person in Charge /Title: Jorge Mendoza Telephone No. 573-888-9008 Plumbing installed; proper backflow devices X Sewage and wastewater properly disposed Sewage and wastewater properly disposed Y Toilet facilities: properly constructed, supplied, cleaned X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean Date: 11/09/2023 Telephone No. 573-888-9008 EPHS No. Follow-up: Yes No Follow-up Date:	Prevention of Food Contamination					V		Hot and	cold wate					
And display X Personal cleanliness: clean outer clothing, hair restraint, fingermails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use X Fruits and vegetables washed before use Person in Charge /Title: Jorge Mendoza Telephone No. 573-888-9008 Sewage and wastewater properly disposed X Toilet facilities: properly constructed, supplied, cleaned X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean Date: 11/09/2023	Contamination prevented during food preparation, storage													
fingemails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean Person in Charge /Title: Jorge Mendoza Telephone No. 573-888-9008 Telephone No. 573-888-9008 Toilet facilities: properly constructed, supplied, cleaned X Garbage/refuse properly disposed; facilities maintained Date: 11/09/2023 Person in Charge /Title: Jorge Mendoza Telephone No. 573-888-9008 Telephone No. 573-888-9008	and display					-		Sewage	and wast	ewater properly disposed				
X Fruits and vegetables washed before use	fingemails and jewelry													
Person in Charge /Title: Jorge Mendoza Telephone No. 573-888-9008 Physical facilities installed, maintained, and clean Date: 11/09/2023 Follow-up: Yes No. Follow-up Date:	X Wiping cloths: properly used and stored X Fruits and vegetables washed before use							Garbage	et tacilities: properly constructed, supplied, cleaned hage/refuse properly disposed: facilities maintained					
Telephone No. 573-888-9008 EPHS No. Follow-up: Yes No. Follow-up Date:					Physical facilities installed, maintained, and clean									
Telephone No. 573-888-9008 EPHS No. Follow-up: Yes No. Follow-up Date:	Person in Cha	rge /Ti	tle: Jorge	Mendoza <	orgo	mo	120	(0)	701			Date: 11/09/2023		
	Instructor.	1	. /	101	Teler	phone N	lo.				o. F	ollow-up: Yes		10
	MD 580-1814 (9-13)	YW	2. N	IN !				′				onow-up Date:		E6.37



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

TIME IN 830	TIME OUT 1000
PAGE 2	of 2

ESTABLISHMEN Lupitas I	Mexican Resaurant	ADDRESS 1009 St Francis	CITY/Z Ken	Kennett, MO 63857			
	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCA	FOOD PRODUCT/ LOCATION			
	Walk in Cooler	39	2 Door Cooler		36		
	True Prep	36					
	· · · · · · · · · · · · · · · · · · ·						
Code Reference	Priority items contribute directly to the or injury. These items MUST RECE	PRIORITY ITE e elimination, prevention or reduction t IVE IMMEDIATE ACTION within 72 h	o an acceptable level, hazards associate	ed with foodborne illness	Correct by (date)	Initial	
						-	
Code Reference							
4-302.14	No test kit for checking sa				COS	JM	
3-302.12	Unlabeled bulk dry goods	in rear storage			COS	7 W	
						-	
	Approved for opening						
		EDUCATION PROVID	ED OR COMMENTS				
		Λ					
		1	1	Dotos			
Person in C	^{harge /Title:} Jorge Mendoz	a orge me	adole	Date: 11/09/2			
Inspector:	1111	Telephone No.	EPHS No. 1647	Follow-up:	Yes	☑ No	
LANG	Mar II Fuller	573-888-9008	3 1047	Follow-up Date:		E6.37A	