

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

TIME IN 1000 TIME OUT 1130

PAGE 1 of 2

NEXT DOLLTIME	INICHEC	TION OF SH	ICU CUODTER DERI	OD OF TIME AS MA	AY RE SPEC	XFIED II	u wrii	ING BY I	HE KEG	BULATORY AUTHORI D OPERATIONS.	TY. FAILURE TO	COMPL	LY
with any time Limits for corrections specified in this notice may result in ESTABLISHMENT NAME:  Marimar Mexican Restaurant  OWNER:  Miguel Esquivel						Miguel Esquivel							
ADDRESS: 1	07 W	/ Comme	ercial Street	-						COUNTY: 00	69		
					HONE: 73-344 0948 FAX:					P.H. PRIORITY: H M L			] L
ESTABLISHMENT BAKERY RESTAU		C. STOR		DEL	I MER F.P.		ROCE	RY STOR		INSTITUTION TEMP.FOOD	☐ MOBILE	√ENDOF	<b>RS</b>
PURPOSE Pre-openi		Routine	☐ Follow-up		<b>O</b> ther								
FROZEN DE	☐ Disa		SEWAGE DISPO	DSAL PRIVATE		TER SI COMM	Contract to the second			COMMUNITY Sampled	PRIVAT	E 5	
License No. N	Α			RISK FACT	TOPS AND	INTER	2VENT	IONS	775		777		
District on a	fd -	tien nm	otions and amployee						ease Co	ontrol and Prevention a	as contributing fac	tors in	
foodborne illnes	ss outbre	eaks. <b>Public h</b>	ealth interventions	are control measures	s to prevent	10000011	ie iiiies	s or injury					OS R
Compliance Demonstration of Kno				COS F	_	npliance		Proper	Potentially Hazard r cooking, time and ter		-	23 1	
OUT		Person in charge present, demonstrates knowledge, and performs duties				IN C	1 TUC	1/0	, i				_
		Employee Health				IN C		N/O Proper reheating procedures for hot holding N/O Proper cooling time and temperatures				_	$\rightarrow$
	DUT		t awareness; policy p of reporting, restriction			IN C		I/O N/A		r hot holding temperat			
	,01		Good Hygienic Prac	ctices			OUT	N/A			d holding temperatures		
OUT	N/O	Proper eating	g, tasting, drinking or	tobacco use			_ Time as a			r date marking and dis as a public health cont	te marking and disposition public health control (procedures /		
■ OUT	N/O	No discharge	e from eyes, nose and	i mouti		IN C	1 TUC	1/0	record	s)			
			enting Contamination			+-			Concu	Consumer Ad		_	_
■ OUT	OUT N/O Hands clean and properly washed		1		IN	OUT	r N		cooked food				
■ OUT	N/O	No bare hand	d contact with ready-	to-eat foods or						Highly Susceptible	Populations	3-	
	OUT	Adequate ha	emate method proper indwashing facilities s	supplied &			1 TUC	N/O N/A		urized foods used, pro	hibited foods not		
2.5		accessible	Approved Source	e e	-	+			offered	Chemica	al soul soul	- 1	
	UT	Food obtains	ed from approved sou				OUT	N/A		additives: approved ar			
	N/A		ed at proper temperat				1	OUT	Toxic :	substances properly id	tentified, stored ar	1d	
	UT	Food in good	d condition, safe and	unadulterated		+			Co	onformance with Appro	oved Procedures		
IN OUT N/C		Required rec	cords available: shells	stock tags, parasite		IN	OUT	A MIN		liance with approved S	Specialized Proces	38	
IN OUT N/C	- Tables	destruction	rotection from Conta	mination	_	+		10-14	and n	ACCP plan			
- OUT	NI/A		ited and protected	milation		The	letter to	the left o	f each it	em indicates that item	's status at the tim	e of the	
Food content surfaces classed 8			sanitized		inspection.  !N = in compliance				OUT = not in	compliance			
OUT OUT	N/A		sition of returned, pre			-  N		t applicabl		N/O = not ob			
IN OUT		reconditione	d, and unsafe food										
					OD RETAIL			25252 ab	omioolo	and physical phiacts	into foods		
III OUT	_				COS R	IN	OUT	ogens, cn	ernicais,	, and physical objects Proper Use of Utensi	ls	cos	R
IN OUT	Paste		afe Food and Water sed where required		1000	X		In-use u	tensils:	properly stored			
×	Water		r and ice from approved source							nent and linens: prope	rly stored, dried,		
<u> </u>	-	Food	d Temperature Contro			×		handled Single-u	se/singl	e-service articles: proj	perly stored, used		
x	Adedi		t for temperature con			×		Gloves	used pro	perly			
x		ved thawing m				1			Uten	isils, Equipment and V od-contact surfaces cl	ending	_	+
×	Therm	nometers provi	ded and accurate			×				od-contact surfaces co ructed, and used	eanable, property		
			Food Identification	-		×		Warewa	shing fa	cilities: installed, main	tained, used; test		
×	Food	property labele	ed; original container			×				t surfaces clean			
		Preventi	ion of Food Contamin			Ι			10.	Physical Facilities		_	_
X	Insect	s, rodents, and	d animals not present	or of Food Contamination  or of Food Contamination  Thysical Facilities  Hot and cold water available; adequate particularly proper backflow device.			_	+					
×	Conta and di		entea aunng rooa pre	parauon, storage		×							
×	Perso		s: clean outer clothing	g, hair restraint,		×		-		stewater properly disp			
X	Wipin	g cloths: prope	erly used and stored					Toilet facilities: properly constructed, supplied, cleane			supplied, cleaned	-	-
X	Fruits	and vegetable	es washed before use			×	×	Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean			d, and clean	_	
Person in Ch	рагое Л	itle:	1 =	1.1.		4			raciille	Date: 03/19/20			-
I GISOIT IT OF	ange i i	"" Migue	el Esquivel	MUNK		nol	m						NIa
lp/spector/	11	11	11/1-	U Teleph	none No. 388-9008	•	<i>'</i>	EPHS N 1647	о.	Follow-up: Follow-up Date:	☐ Yes		No
140 5 184 (0.13)	1///		1	DISTRIBUTION: WHITE				CANARY - F	ILE COPY	i Onow-up Date.			E6.37



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TIME IN 1000	TIME OUT 1130				
DACE 2	2				

ESTABLISHMEN Marimar	T NAME Mexican Restaurant	107 W Commerc	ial Street	Senath, MO 63876	Senath, MO 63876				
	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU		TEMP. in ° F				
	GE	36 Rice/Stove Top			202				
	Mt Dew Cooler	38		/Warmer Varmer	187				
	Prep Cooler	35	183						
	Coke	36	139						
	Lettuce/ Prep Cooler	39	34  Correct by Initial						
Code Reference	Priority items contribute directly to the or injury. These items MUST RECENT	PRIORITY elimination, prevention or reductive IMMEDIATE ACTION within 7	Tiems on to an acceptable level, haza 2 hours or as stated.	rds associated with foodborne illness	(date)				
Code Reference 6-201.11	Core items relate to general sanitatio standard operating procedures (SSO Wall soiled with food and o	CORE I' n, operational controls, facilities of Ps). These items are to be com debris next to kitchen ha	r structures, equipment design, ected by the next regular ins	general maintenance or sanitation section or as stated.	Correct by (date)	Initial			
CIP	Correction in progress								
		EDUCATION PRO	VIDED OR COMMENTS						
Person in (	Charge /Title: Miguel Esquiv	el 2 d	Unor MIN	Date: 03/19/20	24				
Roede	I.h. ADA	Telephone 573-888-9		Follow-up: Follow-up Date:	Yes	□ No			