

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

TIME IN	10	30	TIME OUT 1115
PAGE	1	of	2

STATUS   STATEST   STREET	VEXT F	ROUTINE	INSPEC	CTION, OR SU	Y, THE ITEMS NOTI CH SHORTER PER CTIONS SPECIFIED	IOD OF TIME AS	MAY BE	SPEC	IFIED I	N WRI	TING BY T	HE REGU	ACILITIES WHICH MUS ILATORY AUTHORITY. OPERATIONS.	FAILURE 10	CTED E	BY THE LY
CITY/ZIP* KENNETT, MO 53857    PAGE   CATERER   CATERER   DELI   CATERER   DELI   CATERER	ESTABLISHMENT NAME: MI RANCHITO			OWNER:						PERSON IN CHARGE:						
STRIALSHART													COUNTY: 069			
RESTAURN SCHOOL SENDREMENT SUMMER P.   GROCERY STORE   SINDTON   MOSILE VENDORS   RESTAURN SCHOOL   SENDREMENT   SUMMER P.   THEPRY POOL   MOSILE VENDORS   REPOZEN DESSERT   PUBLIC   POWER   PUBLIC   PRIVATE				ETT, MO	53857	973-717-	7070		FAX:				P.H. PRIORITY :	■ H	]м[	] L
Prepayening		BAKERY RESTAUF		C. STOR	E CATERER		ELI JMMER	F.P.	□ G □ T.	ROCE AVER	ERY STOR	E 📙		MOBILE V	ENDO	RS
Disapproved   Disapproved   PUBLIC   PRIVATE   COMMUNITY   NON-COMMUNITY   Results   PRIVATE   PRIVATE   Results   PRIVATE			ng	Routine	☐ Follow-up	☐ Complaint	☐ Ott	ner								
Risk factors are food proportion practices and employee behaviors most commonly reported by the Centres for Disease Control and Prevention as contributing factors in foodborne lineas outbreaks, Public health interventions are centrol measures to prevent foodborne lineas or injury.    Compliance	□Ар	proved	☐ Disa				E							_		
Foodbane illness outbreaks. Public health interventions are control measures to prevent foodbane illness or injury.  Polentially Hazardous Foods  COS R Complance  Out Passon in charge present, demonstrates knowledge, and performed during purpose during purpose the control of			7 Y.												N. B	
Compliance   Demonstration of Knowledge   COS   R   Compliance   Potentially Hazardus Foods   COS   R	Risk f	actors ar	e food p	reparation prac	ctices and employee	behaviors most c are control measu	ommonly res to pr	report	ed to th	e Cent ne iline	ters for Dis ss or injury	ease Conf	trol and Prevention as co	ntributing fact		
and performs duties  Employee Health  OUT Management awareness policy present  OUT NO Proper cooling time and temperatures  OUT NO NA Proper how of reporting, restriction and exclusion  OUT NO NA Proper how of reporting restriction and exclusion  OUT NO NA Proper how of reporting, restriction and exclusion  OUT NO NA Proper how of reporting, restriction and exclusion  OUT NO NA Proper how of reporting, restriction and exclusion  OUT NO NA Proper how of reporting, restriction and exclusion  OUT NO NA Proper how has the restriction and exclusion  OUT NO NA Proper how has the restriction and exclusion  OUT NO NA Proper how has the restriction and exclusion  OUT NO NA Proper how and the restriction and exclusion  OUT NO NA Proper how and the restriction and exclusion in the restriction and the restr				D	emonstration of Kno	wledge	CO								CC	OS R
OUT NO Proper calong time and temperatures		C	UT			strates knowledge	),		_						_	
OUT NO Proper use of reporting, restriction and exclusion Good Hyginer Practices Good Hyginer Practices OUT NO NO Proper ealing, itsniking or tobacco use OUT NO NO Maching expenses of the No OUT NO NO NO discharge from eyes, nose and mouth NO UT NO NO discharge from eyes, nose and mouth NO UT NO NO Maching expenses of the No OUT NO NO NO discharge from eyes, nose and mouth NO UT NO NO NO discharge from eyes, nose and mouth NO UT NO NO NO discharge from eyes, nose and mouth NO UT NO NO NO Maching expenses of the NO OUT NO NO NO NO NO DEATH proper date marking and disposition NO UT NO		0	UT	Management					_						-	
OUT N/O N/O discharge from eyes, nose and mouth N/O N/O N/O discharge from eyes, nose and mouth N/O N/O N/O discharge from eyes, nose and mouth N/O N/O N/O discharge from eyes, nose and mouth N/O					reporting, restriction	and exclusion				TUC	N/O N/A	Proper h	ot holding temperatures			
OUT N/O No discharge from eyes, nose and mouth Preventing Contamination by Hands OUT N/O No Hands clean and properly washed  OUT N/O No barre hard contact with ready-to-eat foods or approved alternate method properly followed and properly followed and properly included and properly followed and properly fol	100	OUT	N/O	Proper eating								Proper o	late marking and disposit	tion		
Preventing Contamination by Hands  OUT N/O Hands clean and properly washed  OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed  Adequate handwashing facilities supplied & coessible  OUT Food obtained from approved source  OUT Food obtained from approved source  OUT Food in good condition, safe and unadulterated  OUT N/O Required records availables: shellstock tags, parasite destruction.  OUT N/O Required records availables: shellstock tags, parasite destructions, and the state of the interpretation of the special property destruction.  OUT N/O Food separated and protectived in proper temperature  OUT N/O Food separated and protectived and unadulterated  Confinance with Approved Procedures  Confinance with Approved Procedures  Confinance with Approved Specialized Process and HACCP plan  The letter to the left of each item indicates that item's status at the time of the inspection.  N = in compliance N/A = not applicable  OUT = not in compliance N/A = not applicable  OUT = not in compliance N/A = not applicable  OUT = not in compliance N/A = not applicable  OUT = not in compliance N/A = not applicable  OUT = not in compliance N/A = not applicable  OUT = not in compliance N/A = not applicable N/D = not observed  OUT = not in compliance N/A = not applicable N/D = not observed  OUT = not in compliance N/A = not applicable N/D = not observed  OUT = not in compliance N/A = not applicable N/D = not observed  OUT = not in compliance N/A = not applicable N/D = not observed  OUT = not in compliance N/A = not applicable N/D = not observed  OUT = not in compliance N/A = not applicable N/D = not observed N/A = not applicable N/D = not observed N/A = not applicable N/D = not in compliance N/A = not applicable N/D = not not constituted, and not not constitut			N/O						IN (	DUT	N/O N			rocedures /		
OUT N/O OUT Adequate handwashing facilities supplied & accessible OUT N/O N/O Adequate handwashing facilities supplied & accessible OUT N/O N/O Adequate handwashing facilities supplied & accessible OUT N/O N/O OUT N/O													Consumer Advisor		0	
OUT NO approved alternate method property followed accessible  OUT Adequate handwashing facilities supplied & accessible  Approved Source  OUT Food obtained from approved source  Food received at proper temperature  OUT N/A Food additives: approved and property used in the property of		OUT	N/O	Hands clean	and properly washed				IN	OU.	T MEA		oked food			
Adequate handwashing facilities supplied & accessible and processible and proc		OUT	N/O										Highly Susceptible Popu	lations		
Approved Source OUT Food obtained from approved source OUT N/A Food deceived at proper temperature OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures Required records available: shellstock tags, parasite destruction destruction of seturation of		0	UT	Adequate har						DUT	N/O N/A		zed foods used, prohibite	ed foods not		
N OUT N/O   Food received at proper temperature									-	OLI.	T 1/4	Food ad		annels send		
OUT Food in good condition, safe and unadulterated  Required records availables: shellstock tags, parasite destruction  Protection from Contamination  OUT N/A Food separated and protected  OUT N/A Food-contact surfaces cleaned & sanitized  N/A = not applicable  OUT N/A Food-contact surfaces cleaned & sanitized  OUT N/A Food-contact surfaces cleaned & sanitized & s	IN O								"" <sub>"</sub>	- OU		Toxic su			d	
Required records available: shellstock tags, parasite destruction Protection from Contamination  OUT N/A Food separated and protected  N/A Food-contact surfaces cleaned & sanitized  N/A Food-contact surfaces cleaned  N/A Food property labeled; original container  N/A Food property labeled; origin	IN O			Ecod in good	condition safe and	unadulterated	-		₩.		001		formance with Approved	Procedures		
Protection from Contamination   Protection from Contamination of Protection from Contamination   Protection from Contamination from Contamination   Protection from Contamination from Contamination   Protection from Contamination from Contamination from Contamination   Protection from Contamination from Contamination from Contamination   Protection from Contamination from Contamination   Protection from Contamination from Contamination from Contamination   Protection from Contamination   Protection from Contamination from Contamination from Contamination from Contamination from Contamination   Protection Contamination from Contamination from Contamination from Contamination from Contamination from Contamination from Contamination   Protection Contamination from Contamin	IN O		-30	Required reco			e		IN	OU.	T N	Complia	nce with approved Speci		š	
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.  Safe Food and Water COS R N OUT Proper Use of Utensils COS R University Served, reconditioned of pathogens, chemicals, and physical objects into foods.  NO UT Safe Food and Water COS R N OUT Proper Use of Utensils COS R University Served Utensils, equipment and linens: properly stored Utensils, equipment and linens: properly stored, dried, handled Utensils, equipment and Vending Warewashing facilities: installed, maintained, used; test strips used  X Adequate equipment for temperature control X Gloves used properly  X Approved thawing methods used Utensils, Equipment and Vending Utensils, Equipment and Vending Warewashing facilities: installed, maintained, used; test strips used  X Food properly labeled; original container X Nonfood-contact surfaces cleanable, properly designed, constructed, and used  X Insects, rodents, and animals not present X Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices Prevention of Food Contamination Prevented during food preparation, storage and display and display and lightly fragments and leventies: Properly disposed facilities maintained  X Personal cleanliness: clean outer clothing, hair restraint, fingermalis and levelly September 1 Available, maintained Nontroled, supplied, cleaned X Physical facilities installed, maintained Preperly disposed facilities maintained  X Pruits and vegetables washed before use X Garbag/refuse properly disposed; facilities maintained  X Physical facilities installed, maintained, and clean	IIV O	01 14/0	, mark		rotection from Conta	mination			+			and HAC	CCP plan			
CUT N/A Food-contact surfaces cleaned & santized  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.  Safe Food and Water COS R IN OUT Proper Use of Utensils COS R IN OUT Proper Use Out Proper U		OUT	N/A									f each iten	n indicates that item's sta	itus at the time	of the	
Proper disposition of returned, previously served, reconditioned, and unsafe food   GOOD RETAIL PRACTICES	OUT N/A Food-contact surfaces cleaned &			sanitized IN:				IN = in	= in compliance OUT = not in compliance							
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   COS   R   IN OUT   Proper Use of Utensils   COS   R   In Use utensils: properly stored   R   In use utensils: properly and used   R   In use utensils: properly and used   R   In use utensils: properly and used   R   In use utensils: proper backflow devices   R   In use utensils: properly used   R   In use utensils: properl				viously served, N/A				/A = nc	. = not applicable N/O = not observed							
N OUT   Safe Food and Water   COS   R   IN OUT   Proper Use of Utensils   COS   R   X   Pasteurized eggs used where required   X   In-use utensils: properly stored   X   In-use utensils: properly stored   X   In-use utensils: properly stored   X   In-use utensils: properly stored, dried, handled   X   In-use utensils: properly stored, dried, handled   X   Single-use/single-service articles: properly stored, used   X   Gloves used properly   X   Adequate equipment for temperature control   X   Gloves used properly   X   Approved thawing methods used   X   Utensils, Equipment and Vending   Y   Thermometers provided and accurate   X   Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used   Warewashing facilities: installed, maintained, used; test strips used   X   Nonfood-contact surfaces clean   Y   Nonfood-contact surfaces clean   Y   Nonfood-contact surfaces clean   Y   Y   Y   Y   Y   Y   Y   Y   Y	reconditioned, and unsafe food															
Pasteurized eggs used where required   X	IN	OUT				tive measures to					nogens, ch			oods.	Cos	R
Food Temperature Control  X		001		rized eggs use	ed where required				-		In-use u	tensils: pro	operly stored			
X Adequate equipment for temperature control X 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 Prevention of Food Contamination X Insects, rodents, and animals not present X Insects, rodents, and animals not present X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingernails 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, used; test strips used X Nonfood-contact surfaces clean X Nonfood-contact surfa	×		Water	and ice from a	pproved source				×				nt and linens: properly st	orea, anea,		
X Approved thawing methods used X Thermometers provided and accurate X Food Identification X Warewashing facilities: installed, maintained, used; test strips used X Food properly labeled; original container X Nonfood-contact surfaces clean X 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, fingernalis and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use X Person in Charge /Title:    Utensils, Equipment and Vending Food and nonfood-contact surfaces clean and fused used used used used used used used			100									- 4		stored, used		
X designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  X Food properly labeled; original container Prevention of Food Contamination  X Insects, rodents, and animals not present  X Insects, rodents, and animals not present  X Contamination prevented during food preparation, storage and display  X Personal cleanliness: clean outer clothing, hair restraint, fingernalls and jewelry  X Wiping cloths: properly used and stored  X Toilet facilities: properly disposed; facilities maintained  X Garbage/refuse properly disposed; facilities maintained  X Physical facilities installed, maintained, and clean  Person in Charge /Title:  Date: 04/02/2024						troi						Utensil	s, Equipment and Vendir			
Food properly labeled; original container Prevention of Food Contamination  X Hot and cold water available; adequate pressure  X Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  X Wiping cloths: properly used and stored  X Warewashing facilities: installed, maintained, used; test strips used  X Nonfood-contact surfaces clean Physical Facilities  X Hot and cold water available; adequate pressure  X Plumbing installed; proper backflow devices  X Sewage and wastewater properly disposed  X Toilet facilities: properly constructed, supplied, cleaned  X Garbage/refuse properly disposed; facilities maintained  X Physical facilities installed, maintained, used; test strips used  X Fruits and vegetables washed before use  X Date: 04/02/2024	×		Therm	ometers provid	led and accurate					×				ble, properly		
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, fingernails and jewelry  X Wiping cloths: properly used and stored  X Fruits and vegetables washed before use  Person in Charge /Title:  Physical Facilities  X Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  X 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				F	ood Identification	. Ten			×		Warewa	shing facil	ities: installed, maintaine	d, used; test		
X   Insects, rodents, and animals not present   X   Hot and cold water available; adequate pressure	X		Food			-t'			X		Nonfood	l-contact s		F-0 L		
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 Plumbing installed; proper backflow devices  X 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: 04/02/2024	×								×				r available; adequate pre			
X		Contamination prevented during food prep and display			paration, storage			×	`							
X   Wiping cloths: properly used and stored   X   Toilet facilities: properly constructed, supplied, cleaned   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:   Date: 04/02/2024	×					, hair restraint,			×		Sewage	and waste	ewater properly disposed			
Person in Charge /Title:    X   Physical facilities installed, maintained, and clean	X fingemails and jewelry X Wiping cloths: properly used and stored															
1 / 1 /	×		Fruits	and vegetables	s wasned before use				L	×		facilities i	nstalled, maintained, and	dean		
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## MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 1030	TIME OUT 1115
PAGE 2	2

ESTABLISHMEI MI RANG	NT NAME CHITO	1730 FIRST STR	EET	CITY/ZIP KENNETT, MO 53857			
FC	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	/ LOCATION	TEMP. i	n ° F	
	Lettuce/Prep Cooler		Chicken/Wa	armer			
	Beans/Warmer						
	Prep Cooler						
	Walk in Cooler						
Code Reference	Priority items contribute directly to the or injury. These Items MUST RECE	PRIORITY I e elimination, prevention or reduction IVE IMMEDIATE ACTION within 72	n to an acceptable level, hazards	associated with foodborne illness	Correct by (date)	Initial	
Code Reference	Core items relate to general sanitatic standard operating procedures (SSC	Ps). These items are to be correc	structures, equipment design, generated by the next regular inspect	eral maintenance or sanitation ion or as stated.	Correct by (date)	Initial	
6-304.11	Exhaust fan not working ir	n mens restroom, repair o	r replace		INIXI		
6-501.11	Floors in kitchen have lost cleanable	t protective coating, floors	shall be smooth, non a	bsorbent and easily	NRI		
NRI	NEXT ROUTINE INSPEC	TION					
cos	CORRECTED ONSITE						
		EDUCATION PROV	IDED OR COMMENTS				
Doman in O	hargo (Title:			Date: 04/02/201	24		
rerson in C	charge /Title:	Tolonhone No	. EPHS No.	Date: 04/02/202		□ No	
1111	de D Pila	Telephone No 573-888-900		Follow-up Date:		E6.37A	