



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

DATE 09/05/2017	Page 1 of 3
TIME IN 11:00 AM	TIME OUT 01:06 PM

ESTABLISHMENT NAME El Maguey		OWNER Pasa Del Norte, Inc	PERSON IN CHARGE Pablo Lopez	
ADDRESS 1328 Forum Drive		ESTABLISHMENT LICENSE NO.	COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401	TELEPHONE NUMBER (573) 368-5338	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A		FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE							PURPOSE
<input type="checkbox"/> Bakery	<input type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	<input type="checkbox"/> Mobile	Routine
<input checked="" type="checkbox"/> Restaurant	<input type="checkbox"/> School	<input type="checkbox"/> Senior Center	<input type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern	<input type="checkbox"/> Temporary		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	39	Walk In Cooler	Queso Cheese	121	Hot Hold Unit
Ambient Air	32	Prep Unit	Ground Beef	205	Hot Hold Unit
Sliced Tomatoes	43	Single Door Prep Unit	Sour Cream	38	M3 Prep Unit
Chicken	43	Saturn Prep Unit	Ambient Air	37	True Single Door R/I

**PRIORITY ITEMS**

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
3-302.11	<i>Food uncovered in the walk in cooler.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
7-102.11	<i>Unlabeled spray bottle found on supply rack adjacent to the bulk ice machine.</i> 7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.	Immediate
4-601.11(A)	<i>Observed excessive residual product on the base of the table mounted can opener.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate
4-101.11	<i>Construction material for utensil or food contact surface(s) is not smooth, easily cleanable; resistant to deterioration.</i> Observed prep unit shelving to be covered in aluminum foil. 4-101.11 Materials used in the construction of utensils and food-contact surfaces of equipment may not allow migration of deleterious substances or impart colors, odors, or tastes to food.	09/12/2017
4-701.10	<i>The food-contact surface of the wares and utensils not sanitized.</i> 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized.	Corrected On-site
7-202.11	<i>Toxic item present that is not approved for use in a establishment.</i> 7-202.11 Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment.	Immediate
3-302.11	<i>Food uncovered in the kitchen prep area.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate



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**PRIORITY ITEMS**

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
3-501.16	<i>Failure to maintain hot potentially hazardous foods at a safe hot holding temperature of 135 degrees Fahrenheit.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Corrected On-site
4-601.11(A)	<i>Observed grease accumulation on the wall panel behind the fryers.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	09/12/2017
4-601.11(A)	<i>Observed grease and residual food product on the shelf under griddle.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	09/12/2017
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the True refrigerators in the wait station and bar.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	09/12/2017

**CORE ITEMS**

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
3-302.12	<i>Bulk ingredients not labeled.</i> 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.	09/12/2017
6-501.110	<i>Employees' personal items stored on food contact equipment, and above food prep area.</i> 6-501.110 Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.	09/12/2017
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed the ware washing machine is not properly calibrated to dispense sanitizing agent.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	Corrected On-site
3-304.12	<i>Improper storage of ice scoop in wait station.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	09/12/2017



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**CORE ITEMS**

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
4-501.11	Equipment not maintained in a state of good repair or proper adjustment. Observed standing water in the bottom of the refrigerator housing glasses, and in the keg cooler in the bar. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	09/12/2017

**ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS**

By initialing here you, as the person in charge, acknowledge the following:  
 I am receiving the inspection report based on today's inspection, this inspection denoted 11 priority violations and 5 core violations of the food code. P.L  
 I am aware of each violation and the compliance date for each violation.  
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

**EDUCATION PROVIDED OR COMMENTS**

Queso Cheese - 141- Hot Hold Unit

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Pablo Lopez / Owner	<i>PABLO LOPEZ</i>	DATE 09/05/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 09/12/2017