



Public Health
Present. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *EL CHARRO* Number: *F125-10031*
Address: *409 S. ALVARADO, BELLE, MO 65013* County Code: *125 MARIES*
Type: *Restaurant* Sewage Disposal: *Public* Region: *I* P.H. Priority: *H*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *LORENZO CASTRO* Phone: *(573) 859-3146* Fax:
Email: *christianrodriguez@ada.com*

Inspection

Date: *05/29/2020* Time In: *12:00 PM* Time Out: *12:45 PM* Purpose: *Routine*
Follow-up: *Yes* Follow-up Date: *06/12/2020*
Education Provided or Additional Comments: *None*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>raw chicken</i>	<i>33</i>	<i>Cold Holding</i>
<i>fish fillets</i>	<i>41</i>	<i>Cold Holding</i>
<i>eggs</i>	<i>34</i>	<i>Cold Holding</i>
<i>sour cream</i>	<i>41</i>	<i>Cold Holding</i>
<i>enchilada sauce</i>	<i>139</i>	<i>Hot Holding</i>
<i>salsa</i>	<i>41</i>	<i>Cold Holding</i>

Management and Personnel

2-1 Supervision	<i>In Compliance</i>
2-2 Employee Health	<i>In Compliance</i>
2-3 Personal Cleanliness. Hands and Arms	<i>In Compliance</i>
2-4 Hygienic Practices	<i>In Compliance</i>

Food

3-1 Characteristics	<i>In Compliance</i>
3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>

Food (continued)**3-3 Protection From Contamination After Receiving****Not In Compliance**

3.302.11. Food shall be protected from cross contamination.

Priority**Re-inspection Date: 06/12/2020***Food uncovered in coolers throughout.*

3.305.12. Food may not be stored: in locker rooms; in toilet rooms; in dressing rooms; in garbage rooms; in mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources contamination.

Core**Re-inspection Date: 06/12/2020***Food stored under the drain lines for a hand wash sink.*

3.305.14. During preparation, unpackaged food shall be protected from environmental sources of contamination.

Core**Re-inspection Date: 06/12/2020***Unpackaged food unprotected from environmental contamination during preparation. During a pause in food preparation, food was left uncovered on a food prep table.*

3.304.14. The use of wet and dry wiping cloths must adhere to limitations for use, cleaning and storage.

Core**Re-inspection Date: 06/12/2020***Limitation regarding the use of wiping cloths not being met as evidenced by same wiping cloth used to wipe several surfaces without rinsing, wiping cloths not being stored in a sanitizer solution when not in use, dry cloths are soiled.***3-4 Destruction Of Organisms Of Public Health Concern***In Compliance***3-5 Limitation Of Growth Of Organisms Of Public Health Concern****Not In Compliance**

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.

Priority**Re-inspection Date: 06/12/2020***Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.***3-6 Food Identity, Presentation, and On-Premises Labeling***In Compliance***3-7 Contaminated Food***In Compliance***3-8 Special Requirements for Highly Susceptible Populations***Not Applicable***Equipment, Utensils and Linens****4-1 Materials for Construction and Repair***In Compliance***4-2 Design and Construction***In Compliance***4-3 Numbers and Practices***In Compliance***4-4 Location and Installation***In Compliance*

Equipment, Utensils and Linens *(continued)*

4-5 Maintenance and Operation	<i>In Compliance</i>
4-6 Cleaning Of Equipment and Utensils	<i>In Compliance</i>
4-7 Sanitization Of Equipment and Utensils	<i>In Compliance</i>
4-8 Laundering	<i>Not Applicable</i>
4-9 Protection of Clean Items	<i>In Compliance</i>

Water, Plumbing and Waste

5-1 Water	<i>In Compliance</i>
5-2 Plumbing System	<i>In Compliance</i>
5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	<i>Not Applicable</i>
5-4 Sewage, Other Liquid Waste and Rainwater	<i>In Compliance</i>
5-5 Refuse, Recyclables, and Returnables	<i>In Compliance</i>

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	<i>In Compliance</i>
6-2 Design, Construction, and Installation	<i>In Compliance</i>
6-3 Numbers and Capacities	<i>In Compliance</i>
6-4 Location and Placement	<i>In Compliance</i>
6-5 Maintenance and Operation	<i>In Compliance</i>

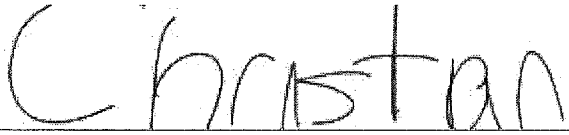
Poisonous or Toxic Materials

7-1 Labeling and Identification	<i>In Compliance</i>
7-2 Operational Supplies and Applications	<i>In Compliance</i>
7-3 Stock and Retail Sale	<i>Not Applicable</i>

Compliance and Enforcement

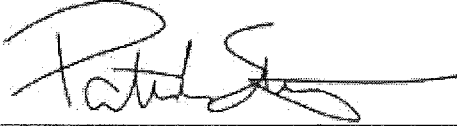
8-1 Modifications	<i>Not Applicable</i>
8-2 HACCP Plan	<i>Not Applicable</i>
8-3 Qualifications and Responsibilities	<i>In Compliance</i>
8-4 Ceasing Operations and Reporting	<i>In Compliance</i>

Received By (Person in Charge) Signature

A handwritten signature in black ink that reads "Christian". The letters are cursive and somewhat stylized.

Person In Charge: *Christian Rodriguez*

Inspector's Signature

A handwritten signature in black ink that reads "Patrick Stites". The signature is highly stylized and cursive.

Name: *Patrick Stites*