



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>Frida's Cantina and Grill</i>		Number: <i>F134-10224</i>	
Address: <i>201 West Route 72, Rolla, MO 65401</i>		County Code: <i>161 PHELPS</i>	
Type: <i>Restaurant</i>	Sewage Disposal: <i>Public</i>	Region: <i>I</i>	P.H. Priority: <i>H</i>

Water Supply

Type: <i>Community</i>	Date Sampled:	Results:
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Frozen Dessert

Approval: <i>N/A</i>	Expires:	Number:
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Owner

Name: <i>Salvador Briceno</i>	Phone: <i>(573)660-3796</i>	Fax:
Email: <i>lashector348@gmail.com</i>		

Inspection

Date: <i>07/14/2020</i>	Time In: <i>8:50 AM</i>	Time Out: <i>9:50 AM</i>	Purpose: <i>Pre-opening</i>
Follow-up: <i>Yes</i>	Follow-up Date: <i>07/21/2020</i>		
Education Provided or Additional Comments: <i>None</i>			

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>reach-in cooler</i>	<i>36</i>	<i>Cold Holding</i>
<i>walk-in cooler</i>	<i>40</i>	<i>Cold Holding</i>
<i>under grill cooler</i>	<i>41</i>	<i>Cold Holding</i>
<i>hot holding</i>	<i>137</i>	<i>Hot 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>
3-3 Protection From Contamination After Receiving	<i>In Compliance</i>

Food (continued)

3-4 Destruction Of Organisms Of Public Health Concern	In Compliance
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	In Compliance
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
4-5 Maintenance and Operation	Not In Compliance

4.501.11. Equipment shall be maintained in a state of repair and condition that meets the requirements.

Core

Re-inspection Date: 07/21/2020

Equipment not maintained in a state of repair or proper adjustment. Ice machine has two large cracks in the food contact surface that needs to be repaired.

4-6 Cleaning Of Equipment and Utensils	In Compliance
4-7 Sanitization Of Equipment and Utensils	In Compliance
4-8 Laundering	Not Applicable
4-9 Protection of Clean Items	In Compliance

Water, Plumbing and Waste

5-1 Water	In Compliance
5-2 Plumbing System	In Compliance
5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	Not Applicable
5-4 Sewage, Other Liquid Waste and Rainwater	Not In Compliance

5.402.11. Unless allowed by law, a direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.

Priority

Re-inspection Date: 07/21/2020

A direct connection exists between the sewage system and drain originating from the three bay sink.

5-5 Refuse, Recyclables, and Returnables	In Compliance
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Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas **Not In Compliance**

6.101.11. Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted; closely woven and easily cleanable carpet for carpeted areas; and nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile food establishment servicing areas, and areas subject to flushing or spray cleaning methods.

Core **Re-inspection Date: 07/21/2020**
Material used for floor not smooth.

6-2 Design, Construction, and Installation *In Compliance*

6-3 Numbers and Capacities **Not In Compliance**

6.301.14. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

Core/Corrected Onsite
Absence of handwashing signage at all sinks used by employees.

6-4 Location and Placement *In Compliance*

6-5 Maintenance and Operation *In Compliance*

Poisonous or Toxic Materials

7-1 Labeling and Identification *In Compliance*

7-2 Operational Supplies and Applications *In Compliance*

7-3 Stock and Retail Sale *Not Applicable*

Compliance and Enforcement

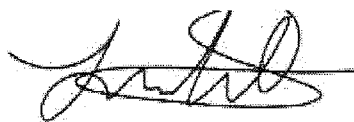
8-1 Modifications *Not Applicable*

8-2 HACCP Plan *Not Applicable*

8-3 Qualifications and Responsibilities *In Compliance*

8-4 Ceasing Operations and Reporting *In Compliance*

Received By (Person in Charge) Signature



Person In Charge: *Luis Angel*

Inspector's Signature

A handwritten signature in black ink, appearing to read 'Patrick Stites', written over a horizontal line.

Name: *Patrick Stites*