



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *EL MAGUEY* Number: *F134-10070*
Address: *1328 FORUM DR., ROLLA, MO 65401* County Code: *161 PHELPS*
Type: *Restaurant* P.H. Priority: *H* Region: *I*

Owner

Name: *Paso Del Norte Inc.* Phone: *(573) 368-5338*
Email: *elmagueyinrolla@yahoo.com*

Water/Sewage

Water Supply: *Community* Water Sample Taken: *No* Date Water Sampled:
Water Sample Results: Sewage Disposal: *Public*

Frozen Dessert

Approval: *N/A* Expires: Number:

Inspection

Date: *04/08/2021* Time In: *1:45 PM* Time Out: *2:45 PM* Purpose: *Routine*
Education Provided or Additional Comments:
Inspector: *Patrick Stites 573-458-6040* Follow-up: *No* Follow-up Date:

Temperature Log

<u>Food/Water</u>	<u>Temperature</u>	<u>Location</u>
<i>Carnitas</i>	<i>39</i>	<i>Walk-In Cooler</i>
<i>diced tomatoes</i>	<i>41</i>	<i>Reach-In Cooler</i>
<i>steak</i>	<i>40</i>	<i>Prep Table (Bottom)</i>
<i>raw chicken breast</i>	<i>41</i>	<i>Prep Table (Top)</i>
<i>Enchilada sauce</i>	<i>148</i>	<i>Hot Holding</i>
<i>guacamole</i>	<i>40</i>	<i>Prep Table (Top)</i>
<i>cheese sauce</i>	<i>145</i>	<i>Hot Holding</i>
<i>pico de gallo</i>	<i>37</i>	<i>Prep Table (Bottom)</i>
<i>chili verde sauce</i>	<i>39</i>	<i>Prep Table (Top)</i>
<i>salsa</i>	<i>41</i>	<i>Reach-In Cooler</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>

Management and Personnel (continued)

2-4 Hygienic Practices *In Compliance*

Food

3-1 Characteristics *In Compliance*

3-2 Sources, Specifications, and Original Containers and Records *In Compliance*

3-3 Protection From Contamination After Receiving *In Compliance*

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 *In Compliance*

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 *In Compliance*

5-5 Refuse, Recyclables, and Returnables *In Compliance*

Physical Facilities

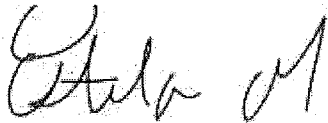
6-1 Materials For Construction and Repair. Indoor Areas	In Compliance
6-2 Design, Construction, and Installation	In Compliance
6-3 Numbers and Capacities	In Compliance
6-4 Location and Placement	In Compliance
6-5 Maintenance and Operation	In Compliance

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

Estela Medina, Assistant Manager

Inspector Signature

Patrick Stites

EPHS No: 1680

Phone: 573-458-6040

Email: Patrick.stites@phelpscounty.org

Agency: Phelps County Health Department