



**Public Health**  
Present. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

Name: *LOS ARCOS MEXICAN FOOD* Number: *F134-10000*  
Address: *1212 EAST HWY 72, ROLLA, MO 65401* County Code: *161 PHELPS*  
Type: *Restaurant* P.H. Priority: *H* Region: *I*

**Owner**

Name: *Jose Lopez* Phone: *(573) 426-4388*  
Email: *j-lopez-1989@hotmail.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: *04/19/2021* Time In: *10:55 AM* Time Out: *11:45 AM* Purpose: *Routine*  
Education Provided or Additional Comments:  
Inspector: *Patrick Stites 573-458-6040* Follow-up: *Yes* Follow-up Date: *05/03/2021*

**Temperature Log**

<u>Food/Water</u>	<u>Temperature</u>	<u>Location</u>
<i>eggs</i>	<i>41</i>	<i>Refrigerator</i>
<i>cauliflower</i>	<i>41</i>	<i>Refrigerator</i>
<i>butter</i>	<i>41</i>	<i>Refrigerator</i>
<i>cooked beef</i>	<i>135</i>	<i>Cabinet Warmer</i>
<i>beef strips</i>	<i>40</i>	<i>Refrigerator</i>
<i>shredded chicken</i>	<i>38</i>	<i>Walk-In Cooler</i>
<i>hamburger</i>	<i>40</i>	<i>Cold Holding</i>
<i>shredded chicken</i>	<i>136</i>	<i>Steam Table</i>
<i>shredded lettuce</i>	<i>40</i>	<i>Prep Table (Top)</i>
<i>chopped jalapenos</i>	<i>41</i>	<i>Prep Table (Top)</i>
<i>green sauce</i>	<i>150</i>	<i>Steam Table</i>
<i>salsa to-go cups</i>	<i>41</i>	<i>Refrigerator</i>
<i>salsa bottles</i>	<i>41</i>	<i>Refrigerator</i>

## Management and Personnel

2-1 Supervision	In Compliance
2-2 Employee Health	In Compliance
2-3 Personal Cleanliness. Hands and Arms	In Compliance
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	<b>Not In Compliance</b>
3.302.11. Food shall be protected from cross contamination.	
3.304.11. Food shall only contact surfaces of equipment and utensils that are cleaned as required.	
3.304.12. During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	
3.304.14. The use of wet and dry wiping cloths must adhere to limitations for use, cleaning and storage.	
Priority	Re-inspection Date: 05/03/2021
<i>Food uncovered in kitchen. Some of the large containers of tortilla chips did not have lids..</i>	
Priority	Re-inspection Date: 05/03/2021
<i>Food contacted unclean surface of utensil used to dispense salt.</i>	
Core	Re-inspection Date: 05/03/2021
<i>Improper storage of dispensing utensil in the salt container.</i>	
Core	Re-inspection Date: 05/03/2021
<i>Limitation regarding the use of wiping cloths not being met as evidenced by wiping cloths not being stored in a sanitizer solution when not in use.</i>	
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

Equipment, Utensils and Linens *(continued)*

4-4 Location and Installation	In Compliance
4-5 Maintenance and Operation	In Compliance
4-6 Cleaning Of Equipment and Utensils	<b>Not In Compliance</b>
4.602.13. Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.	
4.601.11. Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	
Core	Re-inspection Date: 05/03/2021
<i>Food debris has accumulated on the shelving unit used to hold spices.</i>	
Priority	Re-inspection Date: 05/03/2021
<i>Excessive residual food buildup on knives stored on a magnetic wall strip. Pay close attention to residual food build up at the handle blade juncture.</i>	
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	<b>Not In Compliance</b>
5.202.12. A handwashing lavatory shall be equipped to provide water of at least 100°F through a mixing valve or combination faucet. A steam mixing valve may not be used. A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.	
5.205.11. A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	
Core	Re-inspection Date: 05/03/2021
<i>No hot water at employee handsink located in the server station.</i>	
Core	Re-inspection Date: 05/03/2021
<i>The employee handsink in the kitchen is used for purposes other than hand washing.</i>	
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

## Physical Facilities (continued)

## 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

Re-inspection Date: 05/03/2021

*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



*Luis Lopez, Assistant Manager*

## Inspector Signature



*Patrick Stites*

EPHS No: 1680

Phone: 573-458-6040

Email: [Patrick.stites@phelpscounty.org](mailto:Patrick.stites@phelpscounty.org)

Agency: Phelps County Health Department