



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *LOS MENDIOLAS GRILL*

Number: *F161-10060*

Address: *601 STATE ROUTE B, ST. JAMES, MO 65559*

County Code: *161 PHELPS*

Type: *Restaurant*

P.H. Priority: *H*

Region: *I*

Owner

Name: *Roy Medolias*

Phone: *(786) 334-7434*

Email: *n/a*

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: *04/06/2021*

Time In: *1:30 PM*

Time Out: *3:15 PM*

Purpose: *Routine*

Education Provided or Additional Comments: *Repair of the hot water heater is underway. Owner volunteered to close the establishment until the heater is repaired if the hot water is not restored.*

Follow-up: *Yes*

Follow-up Date: *04/20/2021*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>salsa</i>	<i>41</i>	<i>Cold Holding</i>
<i>jalapenos</i>	<i>37</i>	<i>Cold Holding</i>
<i>guacamole</i>	<i>40</i>	<i>Prep Table (Top)</i>
<i>refried beans</i>	<i>139</i>	<i>Hot Holding</i>
<i>raw chicken breast</i>	<i>36</i>	<i>Reach-In Cooler</i>
<i>cooked pork</i>	<i>38</i>	<i>Cold Holding</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 **Not In Compliance**

3.302.11. Food shall be protected from cross contamination.

3.305.11. Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.

Priority *Re-inspection Date: 04/20/2021*

Raw meats stored above ready-to-eat food, Food uncovered in cold holding units throughout the kitchen.

Core *Re-inspection Date: 04/20/2021*

Food not protected from contamination. Food containers stored on the floor in the walk-in cooler and dry storage.

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**

3.501.13. Potentially Hazardous Foods shall be thawed under refrigeration at 41 degrees or below or completely submerged under running water at 70 degrees or below, with sufficient water velocity to agitate and float loose particles.

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.

Core *Re-inspection Date: 04/20/2021*

Improper thawing of Potentially Hazardous Foods. Frozen shrimp thawing at ambient temperature on a cart in the kitchen.

Priority *Re-inspection Date: 04/20/2021*

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 **Not In Compliance**

4.302.14. A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

Core *Re-inspection Date: 04/20/2021*

Absence of proper test kit or other device to measure the concentration of sodium hypochlorite sanitizing solutions.

Equipment, Utensils and Linens *(continued)*

4-4 Location and Installation *In Compliance*

4-5 Maintenance and Operation **Not In Compliance**

4.501.19. The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 110° or the temperature specified on the cleaning agent manufacturer's

4.501.114. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows:

Core Re-inspection Date: 04/20/2021

Incorrect temperature of wash solution in three compartment sink due to hot water heater broken.

Core Re-inspection Date: 04/20/2021

Hot water sanitizing mechanical warewashing equipment does not meet chemical sanitizing solution concentration requirement.

4-6 Cleaning Of Equipment and Utensils **Not In Compliance**

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.

Priority Re-inspection Date: 04/20/2021

Excessive grease buildup on grill hood.

4-7 Sanitization Of Equipment and Utensils **Not In Compliance**

4.703.11. After being cleaned, equipment food-contact surfaces and utensils shall be sanitized.

Priority Re-inspection Date: 04/20/2021

Wares and utensils improperly sanitized. Mechanical dishwasher not working.

4-8 Laundering *Not Applicable*

4-9 Protection of Clean Items **Not In Compliance**

4.901.11. After equipment and utensils are cleaned and sanitized, they shall be air-dried.

Core Re-inspection Date: 04/20/2021

Equipment and utensils not being air-dried. Wares are being wet stacked.

Water, Plumbing and Waste

5-1 Water **Not In Compliance**

5.103.12. Water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use water.

Core Re-inspection Date: 04/20/2021

Absence of water under pressure at hand wash sink behind the bar.

5-2 Plumbing System **Not In Compliance**

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.

5.205.15. A plumbing system shall be repaired according to law and maintained in good repair.

5-2 Plumbing System (continued)**Not In Compliance**

Core

Re-inspection Date: 04/20/2021

No hot water at employee handsink.

Priority

Re-inspection Date: 04/20/2021

*Establishment's plumbing in disrepair. Drain is leaking under the three bay sink. Two of the floor drains in the kitchen are not draining.***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****Not In Compliance**

6.501.11. The physical facilities shall be maintained in good repair.

6.501.12. The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.

6.501.14. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, air, and other materials. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge.

Core

Re-inspection Date: 04/20/2021

Ceiling in disrepair located in the kitchen. Insulation is hanging down out of a hole over a food prep and storage area.

Core

Re-inspection Date: 04/20/2021

Excessive grease accumulations buildup at floor to wall junctures in the kitchen behind the grill line.

Core

Re-inspection Date: 04/20/2021

*Air ducts and filters dirty causing contamination by dust, dirt, and other materials.***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



Roy Mendolias, Owner

Inspector Signature



Patrick Stites

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Agency: Phelps County Health Department