



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN: 10:30 TIME OUT: 11:00  
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: EL MEXICANO OWNER: ARMANDO GONZALEZ PERSON IN CHARGE: ARMANDO  
 ADDRESS: 407 EAST SOUTH STREET COUNTY: ST. LOUIS  
 CITY/ZIP: ADVANCE MO 63730 PHONE: 722-3707 FAX: \_\_\_\_\_ P.H. PRIORITY:  H  M  L  
 ESTABLISHMENT TYPE  
 BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  MOBILE VENDORS  
 RESTAURANT  SCHOOL  SENIOR CENTER  SUMMER F.P.  TAVERN  TEMP. FOOD  
 PURPOSE  
 Pre-opening  Routine  Follow-up  Complaint  Other  
 FROZEN DESSERT  Approved  Disapproved  Not Applicable License No. \_\_\_\_\_  
 SEWAGE DISPOSAL  PUBLIC  PRIVATE  
 WATER SUPPLY  COMMUNITY  NON-COMMUNITY  PRIVATE  
 Date Sampled \_\_\_\_\_ Results \_\_\_\_\_

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance		Demonstration of Knowledge		COS	R	Compliance		Potentially Hazardous Foods		COS	R
IN	OUT	Person in charge present, demonstrates knowledge, and performs duties				IN	OUT	N/O	N/A		
		Employee Health				IN	OUT	N/O	N/A		
IN	OUT	Management awareness; policy present				IN	OUT	N/O	N/A		
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/O	N/A		
		Good Hygienic Practices				IN	OUT	N/O	N/A		
IN	OUT	N/O	Proper eating, tasting, drinking or tobacco use			IN	OUT	N/O	N/A		
IN	OUT	N/O	No discharge from eyes, nose and mouth			IN	OUT	N/O	N/A		
		Preventing Contamination by Hands				IN	OUT	N/A			
IN	OUT	N/O	Hands clean and properly washed					Consumer Advisory			
IN	OUT	N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Consumer advisory provided for raw or undercooked food			
IN	OUT							Highly Susceptible Populations			
IN	OUT	Adequate handwashing facilities supplied & accessible				IN	OUT	N/O	N/A		
		Approved Source						Chemical			
IN	OUT	Food obtained from approved source				IN	OUT	N/A			
IN	OUT	N/O	N/A	Food received at proper temperature		IN	OUT	Food additives: approved and properly used			
IN	OUT	Food in good condition, safe and unadulterated				IN	OUT	Toxic substances properly identified, stored and used			
IN	OUT	N/O	N/A	Required records available: shellstock tags, parasite destruction		IN	OUT	N/A			
		Protection from Contamination						Conformance with Approved Procedures			
IN	OUT	N/A	Food separated and protected					Compliance with approved Specialized Process and HACCP plan			
IN	OUT	N/A	Food-contact surfaces cleaned & sanitized								
IN	OUT	N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food								

The letter to the left of each item indicates that item's status at the time of the inspection.  
 IN = in compliance      OUT = not in compliance  
 N/A = not applicable      N/O = not observed  
 COS = Corrected On Site      R = Repeat Item

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water		COS	R	IN	OUT	Proper Use of Utensils		COS	R
/	/	Pasteurized eggs used where required				/	/	In-use utensils: properly stored			
/	/	Water and ice from approved source				/	/	Utensils, equipment and linens: properly stored, dried, handled			
		Food Temperature Control				/	/	Single-use/single-service articles: properly stored, used			
/	/	Adequate equipment for temperature control				/	/	Gloves used properly			
/	/	Approved thawing methods used						Utensils, Equipment and Vending			
/	/	Thermometers provided and accurate					X	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used <u>ICE MELTS</u>			
		Food Identification				/	/	Warewashing facilities: installed, maintained, used; test strips used			
/	/	Food properly labeled; original container				/	/	Nonfood-contact surfaces clean			
		Prevention of Food Contamination						Physical Facilities			
/	/	Insects, rodents, and animals not present				/	/	Hot and cold water available; adequate pressure			
/	/	Contamination prevented during food preparation, storage and display				/	/	Plumbing installed; proper backflow devices			
/	/	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				/	/	Sewage and wastewater properly disposed			
/	/	Wiping cloths: properly used and stored				/	/	Toilet facilities: properly constructed, supplied, cleaned			
/	/	Fruits and vegetables washed before use				/	/	Garbage/refuse properly disposed; facilities maintained			
						/	/	Physical facilities installed, maintained, and clean			

Person in Charge/Title: Armando Gonzalez Date: 7-12-17  
 Inspector: William A. Brandel Telephone No. 562-4593 EPHS No. 1582  
 Follow-up:  Yes  No  
 Follow-up Date: N/A



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ESTABLISHMENT NAME <b>EL MEXICANO</b>	ADDRESS <b>407 EAST SOUTH STREET</b>	CITY <b>ADVANCE</b>	ZIP <b>63730</b>
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
3-201.11	FOOD BINS IN COOLERS NOT LABELED - LABEL & DATE PRODUCT IN BINS/BUCKETS	AS	
3-302.11	A4 - FOOD IN COOLERS NOT COVERED TO PROTECT FROM CROSS CONTAMINATION	AS	
4-601.11A	MOLD IN ICE MAKER - CLEAN INSIDE W/ SANITIZER MONTHLY	AS	

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
6-304.11	EXHAUST VENT IN STAFF BATHROOM COVERED IN DUST - CLEAN REGISTER OF DUST	AS	
5-501.17	STAFF RESTROOM TRASH CAN NOT COVERED W/ LID - REPAIR OR REPLACE TO HAVE COVER ON TRASH CAN	AS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <b>Thomas Searles</b>	Date: <b>7-12-17</b>
Inspector: <b>William A. Brandel</b>	Telephone No.: <b>508-4593</b>
EPHS No.: <b>1582</b>	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date: <b>N/A</b>