



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

TIME IN: 9:00 AM TIME OUT: 10:00 AM  
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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: LA CASCAIDA OWNER: USUALDO ANASTACIO PERSON IN CHARGE: USUALDO (ELIZABETH)  
 ADDRESS: 309 S WALNUT ST COUNTY: STODDARD  
 CITY/ZIP: BERNIE 63822 PHONE: 573 293 3250 FAX: P.H. PRIORITY:  H  M  L  
 ESTABLISHMENT TYPE:  BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  
 RESTAURANT  SCHOOL  SENIOR CENTER  TEMP. FOOD  TAVERN  MOBILE VENDORS  
 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	Proper cooking, time and temperature		
	Employee Health						
IN OUT	Management awareness; policy present			IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/O N/A	Proper hot holding temperatures		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	Proper date marking and disposition		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
IN OUT	Adequate handwashing facilities supplied & accessible				Consumer Advisory		
	Approved Source						
IN OUT	Food obtained from approved source			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Highly Susceptible Populations		
IN OUT	Food in good condition, safe and unadulterated						
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Pasteurized foods used, prohibited foods not offered		
	Protection from Contamination						
IN OUT N/A	Food separated and protected				Chemical		
IN OUT N/A	Food-contact surfaces cleaned & sanitized			IN OUT	Food additives: approved and properly used		
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food			IN OUT	Toxic substances properly identified, stored and used		

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  
 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							
✓		Adequate equipment for temperature control			✓		Single-use/single-service articles: properly stored, used		
✓		Approved thawing methods used			✓		Gloves used properly		
✓		Thermometers provided and accurate			✓		Utensils, Equipment and Vending		
		Food Identification							
✓		Food properly labeled; original container			✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Prevention of Food Contamination							
✓		Insects, rodents, and animals not present			✓		Warewashing facilities: installed, maintained, used; test strips used		
✓		Contamination prevented during food preparation, storage and display			✓		Nonfood-contact surfaces clean		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓		Physical Facilities		
✓		Wiping cloths: properly used and stored			✓		Hot and cold water available; adequate pressure		
✓		Fruits and vegetables washed before use			✓		Plumbing installed; proper backflow devices		
					✓		Sewage and wastewater properly disposed		
					✓		Toilet facilities: properly constructed, supplied, cleaned		
					✓		Garbage/refuse properly disposed; facilities maintained		
					✓		Physical facilities installed, maintained, and clean		

Person in Charge / Title: Elizabeth Anastacio Date: 8-25-2020  
 Inspector: William A. Brandel Telephone No. 568 4593 EPHS No. 1582  
 Follow-up:  Yes  No  
 Follow-up Date: 6 months



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ESTABLISHMENT NAME <b>LA CASCADA</b>		ADDRESS <b>309 S WALNUT</b>		CITY <b>BERNIE</b>	ZIP <b>63822</b>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
<b>TEMP'S GOOD</b>					

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
<b><del>NO PRIORITY ITEMS</del></b>			

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
	<b>NEED SMALL MOPSINK</b>		
	<b>* (IMPORTANT) - SEAL FLOOR IN WALK IN COOLER</b>		
	<b>- PUT DRIP CATCH BINS UNDER MEATS UNTIL SEALED</b>		
	<b>- NO WOOD PALLET IN COOLER</b>		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: **Elizabeth Amador**      Date: **8-25-2020**  
 Inspector: **William A. Brandel**      Telephone No. **548-4598**      EPHS No. **1582**      Follow-up:  Yes     No  
 Follow-up Date: **6 months**