



Public Health
Prevent. Promote. Protect.

Gasconade County Health Department

300 Schiller Street, Hermann, MO 65401

(573) 486-3129 FAX (573) 486-3745 County # 073

Food Inspection Report

SITE NO.	INV NO.	IR NO.	DATE	INSPECTION TIME	INSPECTOR
10034	1		01/08/2024	1:00 PM - 1:50 PM	Struttmann, Drew

SITE INFORMATION

EL TAPATIO
500 HOMETOWN PLAZA
OWENSVILLE MO 65066
573-437-2045

INVENTORY/MANAGER/OWNER

100 Restaurant
Owner:
JESUS GARCIA
636-744-2808

SERVICE TYPE/FREQUENCY

Regular Inspection
High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures
	Hand Sink 123F, 122F Milk 36F Tomatoes 39F Peppers 40F Freezer -5F Walk-In Cooler 35F
999	Education Provided OR Comments
	No priority violations during this inspection. GCHD recommends keeping lids down at prep station when not in use to keep temperatures lower. GCHD has provided sanitization test strips to correct missing indicators.

Violations: Core - 4

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food seperated and protected	01/08/2024
35	Contamination prevented during food prep, storage & display	_____
40	Utensils, equipment & linens:properly stored, dried, handled	01/08/2024
44	Warewashing facilities:	01/08/2024

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
13	<p>Risk Factors and Interventions</p> <p>3-302.11(A)4 Observed food in freezer that was uncovered. (Corrected 01/08/24)</p> <p>Food must be covered to prevent cross-contamination.</p>
35	<p>Good Retail Practices</p> <p>3-305.11 Observed case of food on floor in walk-in cooler.</p> <p>Food must be stored 6" above floor.</p>
40	<p>Good Retail Practices</p> <p>6-501.16 Observed mop drying in mop bucket. (Corrected 01/08/24)</p> <p>Mop must be stored in a manor that allows it to air dry.</p>
44	<p>Good Retail Practices</p> <p>Warewashing facilities: installed, maintained, used; test strips used</p> <p>4-603.16(A) Observed incorrect order for warewashing sanitization. (Corrected 01/08/24)</p> <p>Warewashing must be done in correct order 1. Wash 2. Rinse 3. Sanitize</p> <p>4-302.14 Observed no test strips for sanitizing strength. (Corrected 01/08/24)</p> <p>Sanitization test strips are required to be onhand at all times.</p>

I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Inspection Report.

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE