



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

TIME IN: 1:00 TIME OUT: 2:50  
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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: Las Brisas OWNER: \_\_\_\_\_ PERSON IN CHARGE: \_\_\_\_\_  
 ADDRESS: 294 Duck Circle COUNTY: Mississippi  
 CITY/ZIP: East Prairie 63845 PHONE: 647-6009 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	Person in charge present, demonstrates knowledge, and performs duties			IN	Proper cooking, time and temperature		
	<b>Employee Health</b>			IN	Proper reheating procedures for hot holding		
IN	Management awareness; policy present			IN	Proper cooling time and temperatures		
IN	Proper use of reporting, restriction and exclusion			IN	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			IN	Proper cold holding temperatures		
IN	Proper eating, tasting, drinking or tobacco use			IN	Proper date marking and disposition		
IN	No discharge from eyes, nose and mouth			IN	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
IN	Hands clean and properly washed			IN	Consumer advisory provided for raw or undercooked food		
IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>		
IN	Adequate handwashing facilities supplied & accessible			IN	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
IN	Food obtained from approved source			IN	Food additives: approved and properly used		
IN	Food received at proper temperature			IN	Toxic substances properly identified, stored and used		
IN	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
IN	Required records available: shellstock tags, parasite destruction			IN	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance N/A = not applicable COS = Corrected On Site OUT = not in compliance N/O = not observed R = Repeat Item			
IN	Food separated and protected						
IN	Food-contact surfaces cleaned & sanitized						
IN	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

Person in Charge / Title: Veronica Salazar Date: 1-13-2022  
 Inspector: George Marziani Telephone No. 513-683-2191 EPHS No. 1681  
 Follow-up:  Yes  No  
 Follow-up Date: 1-18-2022



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ESTABLISHMENT NAME Las Brisas		ADDRESS 294 Duck Circle		CITY East Prairie	ZIP 63845
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Ambient Air (AA) salsa cooler		41°F	Beef, Chicken, Shrimp/cooler under grill		39°F
AA True refrigerator		39°F	white queso/steamwell		125°F
AA walk-in cooler		37°F	refried beans/walk-in cooler		44°F
Pico de gallo/machine cooler		39°F	shredded chicken/walk-in cooler		44°F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.

7-102.11	Unlabeled spray bottles under tea machine and under sink in bar area.	1/18/22	
4-305.11	Space across from canned goods stored in non-		
4-101.11	food grade containers		
4-202.11	Some large white chip containers melted/damaged & no longer cleanable		
3-501.11	White queso in steamwell @ 125° → steamwell setting increased & temp ↑ to 145° (OS)		
3-501.11	Refried beans & shredded chicken in walk-in cooler @ 44° → discussed forming in smaller pans to ensure proper cooling		
2-401.11	Uncovered employee drink on table across from canned goods		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.

3-304.12	Ice scoops are being stored improperly between use. They should be stored in a clean container with handle upright.	2/10/22	
3-602.11	Unlabeled bulk containers of rice and spices.	2/10/22	
4-404.601.11(r)	Plastic lid cracked/broken and duct taped on bulk rice container.	2/10/22	
4-305.11	Taco shells are being stored uncovered.	2/10/22	
4-305.11	Shrimp and rice in walk-in cooler are being stored uncovered	2/10/22	
4-904.11	Single service items are not being stored inverted.	2/10/22	

EDUCATION PROVIDED OR COMMENTS  
Discussed storage of mops.

Person in Charge /Title: Veronica Salazar	Date: 1-13-2022
Inspector: Judie Matcum	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Telephone No: 573-683-2191	Follow-up Date:
EPHS No: 11081	

