



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

TIME IN 1:35p	TIME OUT 2:00p.
PAGE 1 of 1	

ESTABLISHMENT NAME Lapunita Mexican Restaurant		ADDRESS 108 Main Street		CITY Bunker	ZIP 63629
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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.			

Code Reference	CORE ITEMS	Correct by (date)	Initial
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.			
4-101.19	Obs: at least three tables that need sealed.	11-15-24	[Signature]
4-302.14	Obs: no test strips		[Signature]
6-301.14	Obs: no hand signage at bathroom sink.		[Signature]
6-501.12A	Obs: floor in grill area dirty.		[Signature]
6-202.15	Obs: back door not tight fighting. top, side, bottom		[Signature]
6-202.14	Obs: bathroom door not self closing.	11-15-24	[Signature]
4-302.12	Obs: no thermometer	11-15-24	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Roberto C. Aguinal
 Date: 10-28-2024
 Inspector: Linda Jones EPHS II
 Telephone No: 513-129-3106
 EPHS No: 1168
 Follow-up: Yes No
 Follow-up Date: 11-15-2024



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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TIME IN 10:00A	TIME OUT 11:17
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ESTABLISHMENT NAME La Bonita Mexican Restaurant		ADDRESS 108 Main St.		CITY Bunker Salina	ZIP 63629
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

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
501.12A	Obs: cobwebs in window above grill. OK	11-15-24	RP
501.16(c)	Obs: no trash can at hand sink food prep area. OK		RP
502.15	Obs: back door not tight fitting, top, side bottom.		RP
502.14	Obs: bathroom door not self closing.		RP
	Obs: no mechanical ventilation in bathroom. OK		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Roberto C Esquivel	Date: 10-28-2024
Inspector: Anna Jones EPHS II	Follow-up: <input type="checkbox"/> Yes <input type="checkbox"/> No
Telephone No. 615-121-3106	Follow-up Date: 11-15-24
EPHS No. 1168	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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TIME IN: 10:00A TIME OUT: 11:17
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ESTABLISHMENT NAME <i>Laborita Mexican Restaurant</i>		ADDRESS <i>108 Main Street</i>		CITY <i>Bunker</i>	ZIP <i>63629</i>
FOOD PRODUCT/LOCATION <i>Ambient air / beer cooler</i>		TEMP. <i>34°</i>	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
4-601.11A	Obs: grill was needs cleaned and seasoned. <i>OK</i>	10-28-24	
4-601.11A	Obs: inside of prep table cooler has cooler in trailer, beer cooler all with debris. with sanitizer water. <i>OK</i>	10-28-24	D
4-601.11A	Obs: tops of stainless steel surfaces, equipment etc with dust & debris. <i>OK</i>	10-28-24	D
2-401.11	Obs: open beverage container <i>OK</i>	COS	
4-601.11A	Obs: beer cooler needs wiped out. <i>OK</i>	10-28-24	
4-601.11A	Obs: all dishes dirty in trailer. <i>OK</i>	10-28-24	D
4-202.11	Obs: chipped dishes in trailer. <i>OK</i>	10-28-24	D

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
4-601.11C	Obs: non contact food surfaces need wiped down.	11-5-24	
4-101.19	Obs: at least three tables that need sealed.		D
3-302.14	Obs: no test strips sanitizer. (Bleach) <i>OK</i>		D
4-302.14	Obs: no test strips		
4-501.43	Obs: 3 vat sink dirty <i>OK</i>		
4-301.40	Obs: no hand signage at bathroom sink		
4-601.11C	Obs: outside of microwave sticky to touch. <i>OK</i>		D
4-204.11A	Obs: no thermometers for ovens or hot holds. <i>OK</i>		D
4-501.12A	Obs: floor in grill area dirty.		

EDUCATION PROVIDED OR COMMENTS
Bleach test strips need to be 50-100 ppm.

Person in Charge / Title: *Roberto C. Asquivel* Date: *10-28-2024*
Inspector: *Diana Jones EPHS II* Telephone No. *573-124-3106* EPHS No. *1168*
Follow-up: Yes No
Follow-up Date: *10-28-2024*