PIKE COUNTY HEALTH DEPARTMENT  
OFFICE: 573-324-2111  FAX: 573-324-5517  
FOOD ESTABLISHMENT REPORT

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 Mercado  
**Address**: 900 Georgia St  
**City/State**: Louisiana (63353)  
**Telephone Number**: 573-728-5201  
**Fax Number**: N/A  
**Establishment License No.**: N/A  
**County**: Pike  
**Region**: N/A  
**Establishment Type**:  
- Bakery  
- C. Store  
- Caterer  
- Deli  
- Grocery Store  
- Institution  
- Mobile  
- Restaurant  
- School  
- Senior Center  
- Summer F.P.  
- Tavern  
- Temporary

**Seawage Disposal**: Public  
**Water Supply**: Private  
**FROZEN DESSERT**: Approved  
**License Number**: N/A

**Purpose**:  
- Pre-Opening  
- Follow-Up  
- Routine  
- Complaint  
- Other

<table>
<thead>
<tr>
<th>Food Product</th>
<th>Temp</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>tortillas</td>
<td>29°F</td>
<td>small cooler</td>
</tr>
<tr>
<td>tortillas</td>
<td>44°F</td>
<td>large cooler</td>
</tr>
</tbody>
</table>

**Risk Factors and Interventions**

- **Compliance**:  
- **Demonstration of Knowledge**:  
  - Designated PIC, demonstration of knowledge and PIC duties  
  - Management awareness, policy present. Proper use of reporting restrictions and exclusion  
  - Eating, tasting, drinking or tobacco use  
  - Discharges from eyes, nose, or mouth  
  - Clean condition, cleaning procedure, when to wash, and where to wash  
  - Bare hand contact with ready-to-eat foods  
  - Food obtained from approved source  
  - Receiving temperature / condition  
  - Records: shelf_RECV tags, parasite destruction, required HACCP plan  
  - Food segregated, separated and protected  
  - Food contact surfaces cleaned & sanitized: cleaning frequency  
  - Food display, consumer self-service, returned food / re-service of food  
  - Preventing contamination from equipment  
  - Discarding / reconditioning unsafe food

- **Compliance**:  
- **Potential Hazards and Foods**:  
  - Proper cooking, time and temperature  
  - Reheating for hot holding  
  - Cooling  
  - Parasite destruction  
  - Hot holding  
  - Cold holding  
  - Date marking and disposition  
  - Time as a public health control (procedures / records)

**Consumer Advisory**:  
- Consumer Advisory for raw or undercooked food

**Highly Susceptible Populations**:  
- Pasteurized foods used, prohibited foods not offered

**Chemical**:  
- Toxic substances properly identified, stored and used

**Conformance with Approved Procedures**:  
- Compliance with HACCP plan, variance / specialized process

**Receivables**:  
- By [Person in Charge/Title]: [Signature]

**DATE**: 8/20/19

**DISTRIBUTION**:  
- WHITE - OWNERS COPY  
- CANARY - FILE COPY