



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

TIME IN: 1:00
TIME OUT: 1:30
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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: Amurment #29 OWNER: Gar P PERSON IN CHARGE: _____
 ADDRESS: 518 North one mile Rd COUNTY: Stoddard
 CITY/ZIP: Dexter 63841 PHONE: 624 4085 FAX: _____ P.H. PRIORITY: H M L
 ESTABLISHMENT TYPE
 BAKERY G. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS
 RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP. FOOD
 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					Highly Susceptible Populations		
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					Consumer Advisory		
IN	OUT N/O	Proper eating, tasting, drinking or tobacco use			IN	OUT 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					Chemical		
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			IN	OUT N/O N/A	Time as a public health control (procedures / records)		
IN	OUT	Adequate handwashing facilities supplied & accessible					Consumer Advisory		
		Approved Source					Highly Susceptible Populations		
IN	OUT	Food obtained from approved source			IN	OUT N/A	Pasteurized foods used, prohibited foods not offered		
IN	OUT N/O N/A	Food received at proper temperature			IN	OUT	Consumer advisory provided for raw or undercooked food		
		Protection from Contamination					Chemical		
IN	OUT	Food in good condition, safe and unadulterated			IN	OUT	Food additives: approved and properly used		
IN	OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN	OUT	Toxic substances properly identified, stored and used		
		Protection from Contamination					Conformance with Approved Procedures		
IN	OUT N/A	Food separated and protected			IN	OUT N/A	Compliance with approved Specialized Process and HACCP plan		
IN	OUT N/A	Food-contact surfaces cleaned & sanitized			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	OUT N/O	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.

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

Person in Charge / Title: [Signature] Date: 10-17-16
 Inspector: [Signature] Telephone No. 568 4593 EBHS No. 1559
 Follow-up: Yes No
 Follow-up Date: _____



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ESTABLISHMENT NAME Clement #29		ADDRESS 518 N One Mile Rd		CITY Dexter	ZIP 65841
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
4601.11A(1)	Ice Machine interior cabinet - mold and mineral build-up - clear	10/31	
4601.11A(2)	Ice scoop - stored incorrectly		

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
4801.16	Improper use of 3-uart sink - food inventory - Drink etc - blocked sink	10/31	
4601.11C	Floor under ice machine and equipment dirty		
4202.15	Shield light near ice machine and 3-uart		
4101.19	Exposed wood throughout walk area - near ice machine		
3305.11	Soda crates (Bags for fountain soda) stored on floor Beer - all drinks in cooler stored on floor - store properly		

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: *[Signature]* Date: 10-17-16
 Inspector: *[Signature]* Telephone No: 368 4593 EPHS No: 1559
 Follow-up: Yes No
 Follow-up Date: *[Signature]*