

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

PAGE / of 2

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INCAL NOUTIN	AL HAOL	CTION THIS DAY, THE ITEMS NO ECTION, OR SUCH SHORTER PE S FOR CORRECTIONS SPECIFIE	RIGULE IMEAS	MAYBES	SPECIE		MDIFINIC DY		ECHIATODY AUTHODITY EA	E CORRECT	TED B	Y THE
BILL	S M	NAME	OWNER:					OUNT	PERSON IN CHARC	GE:		
ADDRESS:	155	5 STATE HWY	51						COUNTY: STODDARD	2		
CITY/ZIP: PUXICO 63960 222-				3192 FAX:						L		
	Y	C. STORE CATERE		l	P	GF GF TA	ROCERY STO	RE		MOBILE VE	NDOR	S
PURPOSE		🕅 Routine 🔲 Follow-up	Complaint									Der der
FROZEN D Approved License No.	Disapp	roved INot Applicable	SEWAGE DISP PUBLIC PRIVATE	OSAL			R SUPPLY MMUNITY		NON-COMMUNITY	PRIVATE Results		
Disk (1							ENTIONS					
Toodbonne min	are food less outbr	preparation practices and employe reaks. Public health interventions	e behaviors most co are control measu	ommonly res to prev	eported	d to the	Centers for D illness or inju	lisease (Iry.	Control and Prevention as contrib	uting factors	s in	
Compliance		Demonstration of Kr	nowledge	COS	R	Comp	liance		Potentially Hazardous Food	is	COS	S R
		Person in charge present, demonstrates knowledge and performs duties		,			UT N/Q N/A		per cooking, time and temperature			
(IN) OUT		Employee Hea Management awareness; policy				IN OUT N/O						
INOUT		Proper use of reporting, restriction				IN OUT N/O N/A Proper cooling tim			er cooling time and temperatures er hot holding temperatures	\$	-	
IN OUT NO		Good Hygienic Pr				IN OUT N/A		Prop	er cold holding temperatures		-	
IN OUT N/O		Proper eating, tasting, drinking on No discharge from eyes, nose an	r tobacco use	_			JT N/O N/A JT N/O N/A	Prop	Proper date marking and disposition Time as a public health control (procedures /			
wateries fills.							JI N/O N/A	reco	rds)	dures /		
IN OUT N/O		Preventing Contamination Hands clean and properly washed				IN OI	JT N/A		Consumer Advisory sumer advisory provided for raw of	Dr.		
IN OUT N/O		No bare hand contact with ready-to-eat foods or			+-+			unde	Highly Susceptible Population			
N OUT		approved alternate method properly followed Adequate handwashing facilities supplied & accessible			+	IN OUT N/QN/A) F) Past	eurized foods used, prohibited for		-	
		Approved Sour	се					offer	Chemical			
IN OUT N/O N/A		Food obtained from approved source Food received at proper temperature				IN_OUT N/A Food additives: approved and properly u IN_OUT Toxic substances properly identified, sto		y used stored and				
IN OUT	N/A	Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite				Used Conformance with Approved Proced IN_OUT		edures				
WE	<u> </u>	destruction Protection from Conta					JT (N/A)	and H	pliance with approved Specialized	d Process		
IN OUT	N/A	Food separated and protected			+-1	The lef	ter to the left	of each	item indicates that item's status a	t the time of	the	
INOUT	N/A	Food-contact surfaces cleaned &				IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed						
IN OUT N/O)	Proper disposition of returned, pr reconditioned, and unsafe food				COS	= Corrected C	on Site	N/O = not observed R = Repeat Item			
		Good Potail Practices are prevent	G	OOD RET	AIL PR	RACTIC	ES					Sec. 10
IN OUT		Good Retail Practices are preventa Safe Food and Water	alive measures to co	COS F	ntroduc R	IN C	pathogens, cl	nemicals	s, and physical objects into foods.	the second se		1
V	Paster	irized eggs used where required			-	V	and the second sec	utensils	Proper Use of Utensils properly stored		cos	R
-	Water	and ice from approved source				1	Utensil	s, equipi	ment and linens: properly stored,	dried,		
16		Food Temperature Contro	ol			600			le-service articles: properly stored	hogu b		
1		ate equipment for temperature con	trol			have	Gloves	used pr	operly	4, 0300		
		ved thawing methods used ometers provided and accurate				1	Food or	Uter	nsils, Equipment and Vending	and the second		
K		•			6	harris	designe	ed, cons	pod-contact surfaces cleanable, p tructed, and used			
	-	Food Identification			1		Warewa strips u	ashing fa sed	acilities: installed, maintained, use	ed; test		
Food properly labeled; original container		ation		4		Nonfoo	d-contac	-contact surfaces clean				
Prevention of Food Contamination Insects, rodents, and animals not present				_	-	Hotand	Physical Facilities					
/	Contan and dis	nination prevented during food pre	paration, storage		1	/	Plumbir	l cold water available; adequate pressure				
1	Person	al cleanliness: clean outer clothing ails and jewelry	, hair restraint,		6	-	Sewage	e and wa	astewater properly disposed			
1	Wiping	cloths: properly used and stored			4		Toilet fa	cilities:	properly constructed, supplied, cli	eaned		
/	Fruits a	and vegetables washed before use	1		6	-	Garbag	e/refuse	properly disposed; facilities main	tained		
Person in Ch	arge /Tit					A	Physica	l facilitie	bate:)		_
Inspector:	10	L. BRANDEL	Telepl	none No.	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~		EPHS N		Follow-up: 🔭 Ye	es 🗖	No	_
WILL A MO 580-1814 (11-14)		I UNTIMALL	DISTRIBUTION: WHITE		-		CANARY-F		Follow-up Date: 2 LEE	K's		
			Contraction of the second seco				CANART - F	LL UUPY				E6 37



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



ESTABLISHME	INT NAME	ADDRESS	CITY	1710	-
Bills	MARKET		FTEHWY57 Puxico	6396	~
The subscription of the local division of th	DOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOCATION		
		and the second se	TOOD FRODUCT/ LOCATION	TEMP	·
	uct DISPLAY X	480			
MULK	DISPLAY A	430			
					126.76
		Alaman and Excellent of			
Code		PRI	ORITY ITEMS	Correct by	Initial
Reference	Priority items contribute directly to the elim or injury. These items MUST RECEIVE IM	nination, prevention or r	reduction to an acceptable level, hazards associated with foodborne illness	(date)	Initial
3-50	1.18 - 23 FACKAGE	VIMEDIATE ACTION W	Athin /2 hours or as stated.		
		VEN-QU	ENTS, HOT DOGS PAST USE BY		
	Dril D	TACIOUT	8-18, 8-13 STILL FOR SALE		
	7-Perio	SED VOLU	wikky (
	a incrace	- DISTOSI	DELIMENT PAST DISCARD		
R	D IFGAGES C	DF BALADI	Mix in PRODuct COOLER PAST		12.75
23	USE DT	PATE D	18 - DISPOSED		
251	11.00 0				
5-001,	16A2 - TRODUCE	COLFEDI	SPLAY WAS 48°, MUST BE KENDSTAT GET AT ALMOST 50°		
	41° 07 Lou	NER - THI	KEMOSTAT GET AT ALMOST 50°	·	
	- ADJUST	- 70 BE 4	1° ST BELOW		
-					_
3-501,	16 AZ - MILK DISPER	Y-OUTER	BatillS OF MILKAT 430		
	- ADJUST	COOLERT	& MAINTAIN 410 ON ALL PRODUC	7	
		the second second			
Carta					
Code Reference	Core items relate to general sanitation one	CO	PRE ITEMS		nitial
Reference	standard operating procedures (550Ps). I	rational controls, facilit These items are to be	ies or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated	Correct by I (date)	nitial
Reference	standard operating procedures (550Ps). I	rational controls, facilit These items are to be	ies or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated		nitial
Reference	5.11 - MEAT DEPAN	erational controls, facilit These items are to be	ies or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.		nitial
Reference	5.11 - MEAT DEAN Can DE	erational controls, facilit These items are to be ETML J FI SATON	ies or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated. REEZIX: FKom COOLING UNIT FALLING		nitial
Reference	5.11 - MEAT DEFAI CONDEN AND B	erational controls, facilit These items are to be ETMLUTFI NSATON archine of a	ies or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated. REEZER: FRam Cool ING UNIT FALLING SN RAXES OF TUXKLUS		nitial
Reference	5.11 - MEAT DEFAIL CONDEND AND B - MOVE	erational controls, facilit These items are to be ETMLUTFI NSATON archine o PROPMCT	ies or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated. ELEZAX FROM COOLING UNIT FALLING SN BOXES OF TWXKLYS TO PROTECT OF REPAR		nitial
Reference	5.11 - MEAT DEFAIL CONDEND AND B - MOVE	erational controls, facilit These items are to be ETMLUTFI NSATON archine o PROPMCT	ies or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated. REEZER: FRam Cool ING UNIT FALLING SN RAXES OF TUXKLUS		nitial
Reference	5.11 - MEAT DEFAI CONDE AND B - MOVE CONDE	rational controls, facilit These items are to be ETMLUTFI NSATON ALDING O PROP wC7 NSATON	ies or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated. KEEZEK: FROM COOLING UNIT FALLING SN BOXES OF TWXFLYS TO PROTECT OF REPAR DRAWN SY STEM		nitial
Reference	- MOUE 112 - MUT. FOR T	Antional controls, facilit These items are to be ETMLATFING NSAT.ON PROPMET NSAT.ON HERMON	ETERS FOUND NOT SHOWING	(date)	nitial
Reference	5.11 - MEAT DEFAI CONDE AND B - MOVE CONDE CONDE 112 - MULT. FOR T ACC-RATE	HERMON HERMON HERMON HERMON HERMON HERMON HERMON HERMON HERMON	ies or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.	(date)	nitial
Reference	- MOUE CONDE AND B - MOUE CONDE CONDE CONDE 112 - MULT.YUK T ACC-RATE DISTLAY, CO	Antional controls, facilit These items are to be ETML J FI NSAT.ON ULDING O PROP WCT NSAT.ON HERMON HERMON TEMTEFI SCD COT D	ies or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.	(date)	nitial
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Reference 3-30 4-204	- MOUE CONDE AND B - MOUE CONDE CONDE CONDE 112 - MULT.YOL T ACC-RATE DISPLAY CO - REFLACE O	rational controls, facilit These items are to be ETMINFINATION USATION HEAD WCT USATION HEEMOON TEMTEEN SCDCOTD DACCUREN	ies or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated. KEEZKX: FROM COOLING UNIT FAILING SN BOXES OF TUXFLYS TO PROTECT OF REPAR DRAIN SY STEM LTERS FOUND NOT SHOWING ATWERS - MILK COOLER DISPL, PRODUC ISPLAY, WALK IN COOLER STE THERMOMETTERS	(date)	nitial
Reference 3-30 4-204	- MOULE COULS (SOURS). 5.11 - MEAT DEFAN CONDE AND B - MOUE CONDE 112 - MULT. FOR T ACCORATE DISTLAY CO - REFLACE O 11 - MENT COOLLER/F	rational controls, facilit These items are to be ETML J FI NSAT.OJ a. (D, NG O PROP wCT NSAT.OJ HERMON HERMON TEMETER J ACCUEN FREEZER	HAS DAMAGLD DOR SEACS	(date)	nitial
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Reference 3-30 4-204 4-581	AUDIT COOLLE/F - MEAT DEFAN CONDE AND B - MOVE CONDE 112 - MUTTYCK T ACC-RATE DISTLAY CO -REFLACE O 11 - MEAT COOLLE/F - REFLACE O	EDUCATION P	ROVIDED OR COMMENTS	(date)	
Reference 3-30 4-204	ADDE DEPAILS PROCEEDIES (SOUPS). I 5.11 - MEAT DEFAIL CONDE AND B - MOVE CONDE CONDE 112 - MULT.YOL T ACC-RATE DISYLAY CO -REFLACE O 11 - MENT COOLLE/F -REFLACE O A. BRANDEC	reliant controls, facilit These items are to be ETMINFI SATON UDING O TROP O TRO	ROVIDED OR COMMENTS		No