



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

TIME IN: 2:45 TIME OUT: 3:30
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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: Chelene's Original Salads OWNER: Jane Bennett PERSON IN CHARGE: Jane
 ADDRESS: 16830 Saddle Lane COUNTY: Stoddard
 CITY/ZIP: Dexter 63847 PHONE: 8203531 FAX: _____
 P.H. PRIORITY: H M L
 ESTABLISHMENT TYPE:
 BAKERY C. 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	Proper cooking, time and temperature		
		Employee Health					Proper reheating procedures for hot holding		
IN	OUT	Management awareness; policy present			IN	OUT	Proper cooling time and temperatures		
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT	Proper hot holding temperatures		
		Good Hygienic Practices					Proper cold holding temperatures		
IN	OUT	Proper eating, tasting, drinking or tobacco use			IN	OUT	Proper date marking and disposition		
IN	OUT	No discharge from eyes, nose and mouth			IN	OUT	Time as a public health control (procedures / records)		
		Preventing Contamination by Hands					Consumer Advisory		
IN	OUT	Hands clean and properly washed			IN	OUT	Consumer advisory provided for raw or undercooked food		
IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Highly Susceptible Populations		
IN	OUT	Adequate handwashing facilities supplied & accessible			IN	OUT	Pasteurized foods used, prohibited foods not offered		
		Approved Source					Chemical		
IN	OUT	Food obtained from approved source			IN	OUT	Food additives: approved and properly used		
IN	OUT	Food received at proper temperature			IN	OUT	Toxic substances properly identified, stored and used		
IN	OUT	Food in good condition, safe and unadulterated					Conformance with Approved Procedures		
IN	OUT	Required records available: shellstock tags, parasite destruction			IN	OUT	Compliance with approved Specialized Process and HACCP plan		
		Protection from Contamination					The letter to the left of each item indicates that item's status at the time of the inspection.		
IN	OUT	Food separated and protected					IN = in compliance		
IN	OUT	Food-contact surfaces cleaned & sanitized					OUT = not in compliance		
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food					N/A = not applicable		
							COS = Corrected On Site		
							R = Repeat Item		

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

Person in Charge / Title: _____ Date: 11-16-16
 Inspector: [Signature] Telephone No. 568-4593 EPHS No. 1539
 Follow-up: Yes No
 Follow-up Date: _____

Routine



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ESTABLISHMENT NAME <i>Chickheads Original Subs</i>	ADDRESS <i>16830 Saddle Creek</i>	CITY <i>Dexter</i>	ZIP <i>63824</i>
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.		
<i>Approved Commercial Kitchen</i>			

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.		
	<i>Items Needed</i>		
	<i>* Is in process of purchasing cold holding unit</i>		
	<i>* thermometer</i>		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title <i>[Signature]</i>	Date: <i>11-16-16</i>
Inspector: <i>Sara Rick Alger</i>	Telephone No. <i>5684592</i> EPHS No. <i>1539</i>
	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date: