

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

TIME IN	TIME OUT
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NEXT ROUTINE I	NSPE	CTION, OR SUCH SHORTER PE	RIOD OF TIME AS MA	Y BE SPEC	IFIED I	N WRIT	TING BY T	HE REGULA	LITIES WHICH MUST BE CORRECT TORY AUTHORITY. FAILURE TO PERATIONS		
ESTABLISHMENT NAME: OWNER: CHUNKY BOYS BEO			\			OKTOOD OF	PERSON IN CHARGE:				
ADDRESS:	-7 h			LINI					COUNTY:		
122 W KICHARY DON			FAX:				91077ALT				
PHONE: 722-3113 ESTABLISHMENT TYPE			P.H. PRIORITY : M H M				И 🗆 Г				
BAKERY RESTAURA		C. STORE CATERE SCHOOL SENIOR				ROCE	RY STOR		STITUTION DBILE VENDORS		
Pre-opening	g .	Routine Follow-up	☐ Complaint ☐	Other							
FROZEN DESSERT Approved Disapproved Not Applicable License No. PRIVATE			SAL	WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results				******			
			RISK FACT								
		eaks. Public health interventions	are control measures		oodborr	ne illnes	ss or injury	1.	and Prevention as contributing factor	rs in	S R
Compliance Demonstration of I Person in charge present, dem and performs duties		Tomougo		Compliance IN OUT N/O N/A			Proper cooking, time and temperature		COS	S K	
		Employee Hea	Employee Health				I/O N/A	01			
IN OUT Management awareness; policy IN OUT Proper use of reporting, restriction								pooling time and temperatures of holding temperatures			
IN OUT N/O		Good Hygienic Pr Proper eating, tasting, drinking of	actices		-	IN OUT N/A Proper cold		Proper cold	holding temperatures marking and disposition		
IN OUT N/O		No discharge from eyes, nose a							ublic health control (procedures /		
		Preventing Contaminati	on by Hands	100				records)	Consumer Advisory		
IN OUT N/O		Hands clean and properly wash			IN	OUT	N/A	Consumer a	advisory provided for raw or		
(IN)OUT N/O		No bare hand contact with ready approved alternate method prop							phly Susceptible Populations		
TUOOUT		Adequate handwashing facilities accessible			IN			Pasteurized offered	foods used, prohibited foods not		
		Approved Sou					law const		Chemical		
OUT Food obtained from approved soil IN OUT N/O N/A Food received at proper tempera						Toxic substa	ves: approved and properly used ances properly identified, stored and				
IN OUT Food in good condition, safe and una IN OUT N/O N/A Required records available: shellstoc				IN	IN OUT N/A Compliance		Conform	nance with Approved Procedures with approved Specialized Process			
		destruction Protection from Cont	amination		-			and HACCF	plan		
IN OUT N	/A	Food separated and protected	armation				the left o	f each item in	dicates that item's status at the time	of the	
OUT N	/A	Food-contact surfaces cleaned 8	sanitized sanitized		inspection. IN = in compliance OUT = not in compliance						
IN OUT N/O		Proper disposition of returned, p			N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item						
				OD RETAIL	THE RESERVE OF THE PERSON NAMED IN		W				
IN OUT		Good Retail Practices are preven Safe Food and Water	AND THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUM	trol the intro	duction	of path	logens, ch		physical objects into foods. er Use of Utensils	cos	R
V		urized eggs used where required			V			tensils: prope	rly stored	000	
~	Water	and ice from approved source			1		Utensils handled		nd linens: properly stored, dried,		
	Food Temperature Control			V				vice articles: properly stored, used			
		ate equipment for temperature co ved thawing methods used	ntroi		1		TO BE VER	used properly Utensils, E	Equipment and Vending		
V	Therm	ometers provided and accurate			v			d nonfood-co d, constructed	ntact surfaces cleanable, properly		
		Food Identification			4			shing facilities	s: installed, maintained, used; test		
V	Food p	properly labeled; original containe			4			l-contact surfa			
<u></u>	Prevention of Food Contamination Insects, rodents, and animals not present			- Barrer		Hot and		ysical Facilities vailable; adequate pressure			
	Contamination prevented during food preparation, storage			~				oper backflow devices			
W	and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			6		Sewage	and wastewa	ater properly disposed			
V	Wiping	cloths: properly used and stored			m				rly constructed, supplied, cleaned		
-	Fruits	and vegetables washed before us	е		المسا	×			erly disposed; facilities maintained alled, maintained, and clean		
Person in Char	rge /Ti	tle:					. riyaloa	Date			
Inspector:	7	The state of the s	Teleph	one No.			EPHS N	o. Follo	ow-up! Yes	É N	10
Willit	AL.	A. BRANDEC		one No.	3	- 1	1582	Foll	ow-up Date:	.0 "	
MO 580-1814 (11-14)			DISTRIBUTION: WHITE -	OWNER'S COP	r		CANARY - FI	LE CUPY			E6.37



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TIME!NOOA	TIMEOUT
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011	IT NAME	ADDRESS	of Bha I	CITY	ZIP	1		
CHUN	OD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/	10CATION				
	OB I ROBOOTIZOO/RITOR	T LIVIT .	TOOD FRODUCT/	LOCATION	TEMP			
ALC	TEN 3 600				***********			
	The Garage							
Code Reference	Priority items contribute directly to the elic or injury. These items MUST RECEIVE I	mination, prevention or r	DRITY ITEMS eduction to an acceptable level, hazards a ithin 72 hours or as stated.	associated with foodborne illness	Correct by (date)	Initial		
	No FR	OPITY	ITEN 5					
	OBSERVED							
	OPSERED							
					AL RESIDE			
Code		CC	DRE ITEMS		Correct by 1	Initial		
Reference	Core items relate to general sanitation, op- standard operating procedures (SSOPs).	perational controls, facilit	ties or structures, equipment design, gene	ral maintenance or sanitation	(date)	Illiudi		
0	·	The section of the se	directed by the next regular mapped.	on as stated.				
600	1-12A					177		
11 121	9 4-16)		1 21 1 2 2	0-3/12				
4:10	-101.19 - KITCHENSWING DOOR A-D NEW COOLER NOT SEALED							
	1001) ENC'L L)						
	- PAINT/VENTANK-SEAC DOODS & WALCS RAN WOOD TO PREVENT CLEANING 155 WES							
	- PA.WI,	A de l'Aller	-) EIL FORS	TWINCE				
	14.A7	GOOGI C	TO PREVENT CI	EANING1550E	5			
	- PA.NI	GOOGI CA	TO PREVENT CI	EANING1550E	5			
	PA.WY	GOOGI CA	TO PREVENT CI	EANING 155 WE	5			
	FA.NI	GOOG C	70 PREVENT CI	EANING 1530E	5			
	PA.WI	GOOGI CA	TO PREVENT CE	EANING 153 WE	5			
	FA.NI	4000 C	TO PREVENT CI	EANING 153 UK	5			
	PA.NI	GOOG CA	TO PREVENT CE	EANING 153 WE	5			
	FA.NI	9000 C	TO PREVENT CI	EANING 153 WE	5			
	PA.NI	-	PROVIDED OR COMMENTS	EANING 153 WE	5			
	FA.NI	-		EANING 153 WE	5			
		-		EANING 153 WE	5			
Person in Ch		-		EANING 153 UK	19			