

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

TIME IN	TIME OUT
PAGE / of 6	2

NEXT ROUTINE INS	PECTION THIS DAY, THE ITEMS NOTEI SPECTION, OR SUCH SHORTER PERIC MITS FOR CORRECTIONS SPECIFIED I	DD OF TIME AS MAN THIS NOTICE M	AY BE SPEC	CIFIED II	N WRIT	TING BY T	HE REGULA	ATORY AUTHORITY. FAILURE TO PERATIONS.		
ESTABLISHMEN	NT NAME: QUEEN	OWNER:	Has	UKIN	5			PERSON IN CHARGE:		
ADDRESS:	09 W BUSINES	55 60						COUNTY: STODDARI	>	
CITY/ZIP: DE	XTER 63841	PHONE: 624-23	330	FAX:				P.H. PRIORITY: H		
ESTABLISHMENT TY  BAKERY  RESTAURAN	PE C. STORE CATERER	☐ DEL			ROCE	RY STOR		NSTITUTION OBILE VENDORS		
PURPOSE  Pre-opening	Routine  Follow-up	☐ Complaint ☐	Other							
FROZEN DESSI Approved Diss License No.	approved  Not Applicable	EWAGE DISPOS PUBLIC PRIVATE		WATE C				N-COMMUNITY PRIVA	ΓΕ s	
		RISK FACT								
foodborne illness o	ood preparation practices and employee b utbreaks. <b>Public health interventions</b> ar		to prevent	foodborr	ne illnes	ss or injury	1.		rs in	
Compliance	Demonstration of Know Person in charge present, demonst		COS F	of the 3	npliance	I/O N/A		otentially Hazardous Foods king, time and temperature	cos	R
IIV OUT	and performs duties			6	,					
IN OUT	Employee Health  Management awareness; policy pre			The state of the s		I/O N/A		leating procedures for hot holding		
NOUT	Proper use of reporting, restriction a	and exclusion		(IN)	N TUC	I/O N/A	Proper hot	holding temperatures		
IN OUT N/O	Good Hygienic Practi Proper eating, tasting, drinking or to			IN		N/A I/O N/A		d holding temperatures e marking and disposition		
IN OUT N/O	No discharge from eyes, nose and					I/O N/A		public health control (procedures /		
	Preventing Contamination	by Hands		199				Consumer Advisory		
IN OUT N/O	Hands clean and properly washed		*	HA	DUT	N/A	Consumer undercooke	advisory provided for raw or		
IN OUT N/O	No bare hand contact with ready-to							ghly Susceptible Populations		
(IN) OUT	approved alternate method properly  Adequate handwashing facilities su			(IN)	N TUC	I/O N/A		d foods used, prohibited foods not		
	accessible Approved Source			-			offered	Chemical		
IN OUT	Food obtained from approved source	ce		IN	-	N/A		ives: approved and properly used		
NOUT N/O N/A	Food received at proper temperatur	e		(N)	001		used	tances properly identified, stored and		
IN OUT N/O N/A	Food in good condition, safe and ur  Required records available: shellsto			IN	OLIT	(N/A)		mance with Approved Procedures e with approved Specialized Process		
110 001 10/0 10/74	destruction				001		and HACC			
IN OUT N/A	Protection from Contam Food separated and protected	ination				the left o	f each item in	ndicates that item's status at the time	of the	
IN OUT N/A		anitized			ection. IN = in	complianc	e	OUT = not in compliance		
IN OUT NO	Proper disposition of returned, prev			N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item						
	reconditioned, and unsafe food		OD DETAIL			incolod Oi	Tolle	TV - Repeat nem		
	Good Retail Practices are preventative		OD RETAIL			ogens, ch	emicals, and	physical objects into foods.		
IN OUT	Safe Food and Water		COS R	IN	OUT		Prop	per Use of Utensils	cos	R
	asteurized eggs used where required /ater and ice from approved source			1/			tensils: prope , equipment a	and linens: properly stored, dried,		
	Food Temperature Control			-	100	handled		rvice articles: properly stored, used		
	dequate equipment for temperature control	ol			×		used properly	/		
	pproved thawing methods used hermometers provided and accurate				14	Food an		Equipment and Vending ontact surfaces cleanable, properly		
				*	×	designe	d, constructe	d, and used	1	
	Food Identification			V		strips us		es: installed, maintained, used; test		
Fo	ood properly labeled; original container  Prevention of Food Contaminal	tion			×	Nonfood	l-contact surf	faces clean hysical Facilities		
	sects, rodents, and animals not present			1		Hot and cold water available; adequate pressure				
	ontamination prevented during food prepand display	aration, storage		1		Plumbin	g installed; p	roper backflow devices		
Pe	ersonal cleanliness: clean outer clothing, ngernails and jewelry	hair restraint,		2		Sewage and wastewater properly disposed				
W	iping cloths: properly used and stored			. ,	X	Toilet facilities: properly constructed, supplied, cleaned				
Fr	ruits and vegetables washed before use			land .	×			erly disposed; facilities maintained talled, maintained, and clean		
Person in Charge	e Title						Dat			
Inspector:	01110	Teleph	one No.			EPHS N	o. Fol	low-up: Yes	□ N	0
WILLIA	- A. BRANDEL	568	one No 9	15		1580	Fol	low-up Date: Jack 10, 3		



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

TIME INDOA	TIME OUT
PAGE 2 of	2

ESTABLISHMEN	T NAME \	ADDRESS			CITY		ZIP	
DEXTER OUTEN		1109 WE	09 W BUSINESS LO DE			THE 63841		
FO	FOOD PRODUCT/LOCATION TEMP. FOOD PRODUCT/ LOCATION				TEMP.			
	PEP TABLE NOTE A	400						
	TEL TAPLE	330						
	Am PEEP-	360						
MACK	in coolth	>6						
Code Reference	Priority items contribute directly to the elin or injury. These items MUST RECEIVE II	nination, prevention or			ssociated	with foodborne illness	Correct by (date)	Initial
2-301.	12 OBSERVED EM	FUYEK CHE	+NOE FOODE	SLOVES W	VO W	ASHING		
	HANDS - MI	UST WAS	H BEFORE	GLOVES	/			
	HANDS - MI	W CHAN W	+3H. NG/GL	DUING a	) Em	TOOYEES		
			(	-FL				
The same of the sa	*		and the same of th					
			-					
			T. I					
7								
								_
Code Reference	Core items relate to general sanitation, op	perational controls, facil					Correct by (date)	Initial
Reference	standard operating procedures (SSOPs).	perational controls, facili These items are to b	lities or structures, equip e corrected by the nex	t regular inspection	on or as st	ated.		Initial
	standard operating procedures (SSOPs).  11 COLD FREP SAM	rerational controls, facilities items are to b	lities or structures, equipe corrected by the nex	t regular inspection	on or as st	ated.		Initial
Reference	standard operating procedures (SSOPs).  11 COLD FREP SAM	perational controls, facili These items are to b	lities or structures, equipe corrected by the nex	t regular inspection	on or as st	ated.		Initial
4-501,	standard operating procedures (SSOPs).  11 COLD FREF SA-  - REFA.	rerational controls, facilities items are to b	e corrected by the nex	tregular inspection	on or as st	A C	(date)	Initial
4-501,	standard operating procedures (SSOPs).  11 COLD FREF SA-  - REFA.	rerational controls, facilities items are to b	e corrected by the nex	tregular inspection	on or as st	A C	(date)	Initial
4-501,	Standard operating procedures (SSOPS).  11 COLD FREF SAM  — REFA.  11 C GREASK/DIETT  1 - DOO	rerational controls, facilities items are to be with the property of the prope	ESEAL  NEEDS CLE	ANING:	on or as st J S k	atedAC	(date)	Initial
4-501,	Standard operating procedures (SSOPS).  II COLD FREF SAM  — REFA  II C GREASK/DIRTY  I - DOO  2 - DOO	PERPLACE  BULDER  BULDER  CORY WA	ESEAL  NEEDS CLE  LISTER BETWEEN  TO GRILL	ANING: EN DINII	on or as st U S k W 6 RO W A L L	on of Kitch	(date)	Initial
4-501,	Standard operating procedures (SSOPS).  II COLD FREF SAM  — REFA  II C GREASK/DIRTY  I - DOO  2 - DOO	PERPLACE  BULDER  BULDER  CORY WA	ESEAL  NEEDS CLE	ANING: EN DINII	on or as st U S k W 6 RO W A L L	on of Kitch	(date)	Initial
4-501, 4-601,	Standard operating procedures (SSOPS).  II COLD FREF SAM  — REFA  II C GREASK/DIRTY  I - DOO  2 - DOO	PREPLACE	ESEAL  NEEDS CLE  LLS BETNE  TO GRILL  R - NEEDS	ANING: EN BINII  ROOM - 1	NG RO	on of Kitch	(date)	Initial
4-501, 4-601,	Standard operating procedures (SSOPS).  II COLD FREF SAM  — REFA.  II C GREASE/DIRTY  I - DOO  2 - DOO  3 - ME	PERFLACE  SULDA P  RUSAY WA  SRWAY IN  ATT SLICE	ESEAL  NEEDS CLE  LISTO GRILL  R - NEEDS  2017 1 N SP	ANING: EN BINII  ROOM - (  ECTION 7	NG ROLL CL	on a Kitch	(date)	Initial
4-501, 4-601,	Standard operating procedures (SSOPS).  II COLD FREF SAM  — REPA  II C GREASK/DIRTY  I - DOO  2 - DOO  3 - ME  I - COUIN	Perational controls, facilities items are to be when the perational controls, facilities items are to be when the perational controls, facilities items are to be when the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are the perational controls in the perat	ESEAL  NEEDS CLE  LIS BETWE  TO GRILL  R - NEEDS  PL WASH R	ANING: EN BINII EN DINII ECTION TOOM FLOOM	NG ROUND LCL	on & KITCH S/TRIM KANING	(date)	Initial
4-501, 4-601,	Standard operating procedures (SSOPS).  II COLD FREF SAM  - REFA.  II C GREASK/DIRTY  I - DOO  2 - DOO  3 - ME  I - COUIN  2 - WOOD	PERLACE  SULDAP  RUSHY  BULDAP  RUSHY  RUS	ESEAL  NERDS CLE  LIS BETNE  TO GRILL  R - NEED  2017 INSP  RL WASH R  WAY TO G	ANING: EN DINII ECTION TOOM FLOOR	NG ROWALL LCL	ated.  AL  OM & KITCH  S/TRIM  KANING  KLANING  KEPAIR/SEA	(date)	Initial
4-501, 4-601,	Standard operating procedures (SSOPS).  II COLD FREF SAM  — REFA.  II C GREASE/DIRTY  I - DOO  2 - DOO  3 - ME  I - COUIN  2 - WOOD  3 - WOOD  3 - WOOD	PERMITAL CONTROLS, Facility of the peralional co	ESEAL  NEEDS CLE  LUS BETNE  DTO GRILL  R - NEEDS  LUS BETNE  DTO GRILL  R - NEEDS  NEEDS SEA	ANING:  EN DINI  ECTION TO  ECTIO	NG ROWALL LCL P VERE	ated.  AL  OM & KITCH  S/TRIM  EANING  ILL Justin  REPAIR/SEA	(date)	Initial
4-501, 4-601,	Standard operating procedures (SSOPS).  II COLD FREF SAM  — REFA  II C GREASE/DIRTY  I - DOO  2 - DOO  3 - ME  I - COUIN  2 - WOOD  4 - CARRY -	PERLEDING  These items are to be when the items are to be items are the items are t	ESEAL  NEEDS CLE  LUS BETNE  DITO GRILL  R - NEEDS  EL WASH BE  WAY TO G  NEED SEAL  LUS BETNE  DO SEAL  HE WALL HE	ANING:  EN DINII  ENDOM - 10  ECTION TO  CITY ROOM  ELE D CO  AS PAINT O	NG ROWALL  CL  CL  VERE  NORN	ALL JUCTOR REPAIR/SEA	(date)	Initial
4-501, 4-601,	Standard operating procedures (SSOPS).  II COLD FREF SAM  — REFA  II C GREASE/DIRTY  I - DOO  2 - DOO  3 - ME  I - COUIN  2 - WOOD  4 - CARRY -	PERLEDING  These items are to be when the items are to be items are the items are t	ESEAL  NEEDS CLE  LUS BETNE  DTO GRILL  R - NEEDS  LUS BETNE  DTO GRILL  R - NEEDS  NEEDS SEA	ANING:  EN DINII  ENDOM - 10  ECTION TO  CITY ROOM  ELE D CO  AS PAINT O	NG ROWALL  CL  CL  VERE  NORN	ALL JUCTOR REPAIR/SEA	(date)	Initial
4-601, 4-101,	Standard operating procedures (SSOPS).  II COLD FREF SAM  - REFA.  II C GREASK/DIRTY  I - DOO  2 - DOO  3 - ME  I - COUIN  2 - WOOD  3 - WOOD  4 - CARRY - 6  BEA	Perational controls, facilities items are to be with the items are to be items are the items are to be items are to be items are to be items are the items are to be items are the items are	ESEAL  NEEDS CLE  LUS BETNE  DOIT INSP  RENASH RE  NEED SEA  WALL HE  SEAL/PA	ANING: EN DINII  ENDOM - I  COTION FLOOR  LED CO  AS PAINT I  INT/COVE	NG ROWALL LCL VERENORN	ated.  AL  OM & KITCH  S/TRIM  LANING  LANING  REPAIR/SEA  OFF EXPON  KOGING TAM	(date)	Initial
4-601, 4-101,	Standard operating procedures (SSOPS).  II COLD FREF SAM  — REFA.  II C GREASK/DIRTY  I - DOO  2 - DOO  3 - ME  I - COUIN  2 - WOOD  3 - WOOD  4 - CARRY - O  BEA	Perational controls, facilities items are to be with the perational controls, facilities are to be with the perational controls, facilities are to be with the perational controls, facilities are to be with the perational controls are perational controls. The perational controls are perational controls.	ESEAL  NEEDS CLE  LUS BETNE  DOIT IN SP  ELL WASH ELL  NEEDS SEAL  AND SEEDS SEAL  NEEDS SEAL  LUS BETNE  DOIT IN SP  ELL WASH ELL  NEEDS SEAL  LUS BETNE  DOIT IN SP  ELL WASH ELL  NEEDS SEAL  LUS WALL HI  SEAL/PA	ANING:  EN DINII  ENDOM - I  ECTION T  CONFINE  LE D CO  AS PAINT I  INT/COVE  L, A-DII	NG ROWALL LCL VERENORN	ated.  AL  OM & KITCH  S/TRIM  LANING  LANING  REPAIR/SEA  OFF EXPON  KOGING TAM	(date)	Initial
4-601, 4-101,	Standard operating procedures (SSOPS).  II COLD FREF SAM  - REFA.  II C GREASK/DIRTY  I - DOO  2 - DOO  3 - ME  I - COUIN  2 - WOOD  3 - WOOD  4 - CARRY - 6  BEA	Perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls in the perational c	ESEAL  NEEDS CLE  LIS BETWE  TO GRILL  R - NEEDS  EL WASH  WAY TO G  NEED SEA  L WALL HE  SEAL/PA  Y WOOD RACE  TO CORTICATE OF THE MINING  TO SEAL/PA  TO WOOD RACE  TO SEAL/PA	ANING:  ANING:  EN BINII  ENDOM - I  COM FLOO  RILL ROOS  LE D CO  AS PAINT U  INT/COVE  IL, A-DI	NG ROWALL LCL VERENORN	ated.  AL  OM & KITCH  S/TRIM  LANING  LANING  REPAIR/SEA  OFF EXPON  KOGING TAM	(date)	Initial
4-601, 4-101,	Standard operating procedures (SSOPS).  II COLD FREF SAM  — REFA.  II C GREASK/DIRTY  I - DOO  2 - DOO  3 - ME  I - COUIN  2 - WOOD  3 - WOOD  4 - CARRY - O  BEA	Perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls in the perational c	ESEAL  NEEDS CLE  LUS BETNE  DOIT IN SP  ELL WASH ELL  NEEDS SEAL  AND SEEDS SEAL  NEEDS SEAL  LUS BETNE  DOIT IN SP  ELL WASH ELL  NEEDS SEAL  LUS BETNE  DOIT IN SP  ELL WASH ELL  NEEDS SEAL  LUS WALL HI  SEAL/PA	ANING:  ANING:  EN BINII  ENDOM - I  COM FLOO  RILL ROOS  LE D CO  AS PAINT U  INT/COVE  IL, A-DI	NG ROWALL LCL VERENORN	ated.  AL  OM & KITCH  S/TRIM  LANING  LANING  REPAIR/SEA  OFF EXPON  KOGING TAM	(date)	Initial
4-601, 4-101,	Standard operating procedures (SSOPS).  II COLD FREF SAM  — REFA.  II C GREASK/DIRTY  I - DOO  2 - DOO  3 - ME  I - COUIN  2 - WOOD  3 - WOOD  4 - CARRY - O  BEA	Perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls in the perational c	ESEAL  NEEDS CLE  LIS BETWE  TO GRILL  R - NEEDS  EL WASH  WAY TO G  NEED SEA  L WALL HE  SEAL/PA  Y WOOD RACE  TO CORTICATE OF THE MINING  TO SEAL/PA  TO WOOD RACE  TO SEAL/PA	ANING:  ANING:  EN BINII  ENDOM - I  COM FLOO  RILL ROOS  LE D CO  AS PAINT U  INT/COVE  IL, A-DI	NG ROWALL LCL VERENORN	ated.  AL  OM & KITCH  S/TRIM  LANING  LANING  REPAIR/SEA  OFF EXPON  KOGING TAM	(date)	Initial
4-601, 4-101,	Standard operating procedures (SSOPS).  II COLD FREF SAM  - REPA  II C GREASK/DIETT  I - DOO  2 - DOO  3 - ME  II - COUIN  2 - WOOD  3 - WOOD  4 - CARRY - OPERAUL CLM  THE MOULE CLM  TO BE MOUL	Perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls, facilities items are to be with the perational controls in the perational c	ESEAL  NEEDS CLE  LIS BETWE  TO GRILL  R - NEEDS  EL WASH  WAY TO G  NEED SEA  L WALL HE  SEAL/PA  Y WOOD RACE  TO CORTICATE OF THE MINING  TO SEAL/PA  TO WOOD RACE  TO SEAL/PA	ANING:  ANING:  EN BINII  ENDOM - I  COM FLOO  RILL ROOS  LE D CO  AS PAINT U  INT/COVE  IL, A-DI	NO RO WALL LCL VERE NORN ERBI	ated.  AL  OM & KITCH  S/TRIM  LANING  LANING  REPAIR/SEA  OFF EXPON  KOGING TAM	(date)	Initial
4-601, 4-101, Person in Ch	Standard operating procedures (SSOPS).  II COLD FREF SAM  - REPA  II C GREASK/DIETT  I - DOO  2 - DOO  3 - ME  II - COUIN  2 - WOOD  3 - WOOD  4 - CARRY - OPERAUL CLM  THE MOULE CLM  TO BE MOUL	Perational controls, facilities items are to be with the items are to b	ESEAL  NEEDS CLE  LIS BETWE  TO GRILL  R - NEEDS  EL WASH  WAY TO G  NEED SEA  L WALL HE  SEAL/PA  Y WOOD RACE  TO CORTICATE OF THE MINING  TO SEAL/PA  TO WOOD RACE  TO SEAL/PA	ANING:  ANING:  EN BINII  ENDOM - I  COM FLOO  RILL ROOS  LE D CO  AS PAINT U  INT/COVE  IL, A-DI	NG ROWALL LCL  PREFUR  VERE  NORN  NORN  NORN	TETALES EXPOSED  REFAIR/SEA  OFF EXPOSED  RESTAURANT	(date)	Initial