

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

TIME IN	TIME OUT
10:50 Acr	11.50gm
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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** OWNER: PERSON IN CHARGE: 62NZACE2 ONATE TAT NICK ADDRESS: 60 CITY/ZIP PHONE: FAX: P.H. PRIORITY: M H M L ESTABLISHMENT TYPE ☐ BAKERY C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS PURPOSE ☐ Pre-opening M Routine Follow-up ☐ Complaint ☐ Other FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY ☐ Approved ☐ Disapproved ☐ Not Applicable PUBLIC PUBLIC COMMUNITY **NON-COMMUNITY** ☐ PRIVATE License No. □ 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 Potentially Hazardous Food Compliance R IN OUT N/O N/A IN OUT Person in charge present, demonstrates knowledge, Proper cooking, time and temperature and performs duties Employee Health IN OUT N/O N/A Proper reheating procedures for hot holding IN) OUT N/O N/A IN OUT Proper cooling time and temperatures Management awareness; policy present IN') OUT Proper use of reporting, restriction and exclusion IN OUT N/O N/A Proper hot holding temperatures Proper cold holding temperatures IN)OUT N/A IN OUT N/O Proper date marking and disposition IN OUT N/O N/A Proper eating, tasting, drinking or tobacco use IN OUT N/O N/A IN OUT N/O No discharge from eyes, nose and mouth Time as a public health control (procedures / records) Preventing Contamination by Hands Consumer advisory provided for raw or IN OUT N/O Hands clean and properly washed IN OUT CN/A undercooked food IN OUT NO No bare hand contact with ready-to-eat foods or Highly Susceptible Populations approved alternate method properly followed IN OUT Adequate handwashing facilities supplied & IN OUT N/O N/A Pasteurized foods used, prohibited foods not accessible offered Approved Source IN OUT Food obtained from approved source IN OUT N/A Food additives: approved and properly used IN OUT N/O N/A Food received at proper temperature IN OUT Toxic substances properly identified, stored and used IN OUT Food in good condition, safe and unadulterated rmance with Approved Procedures IN OUT N/O N/A N/A Compliance with approved Specialized Process IN OUT Required records available: shellstock tags, parasite and HACCP plan destruction Protection from Contamination The letter to the left of each item indicates that item's status at the time of the IN OUT N/A Food separated and protected inspection. IN OUT IN = in compliance OUT = not in compliance N/A Food-contact surfaces cleaned & sanitized N/A = not applicable N/O = not observed IN (OUT) N/O Proper disposition of returned, previously served, COS = Corrected On Site R = Repeat Item ANS reconditioned, and unsafe food Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods OUT COS R IN OUT COS IN R Pasteurized eggs used where required In-use utensils: properly stored Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled Single-use/single-service articles: properly stored, used Gloves used properly Adequate equipment for temperature control Approved thawing methods used Food and nonfood-contact surfaces cleanable, properly Thermometers provided and accurate designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Food properly labeled; original container Prevention of Food Contami Insects, rodents, and animals not present Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage and display Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: Date: EPHS No. Follow-up: Inspector: Telephone No. Yes 100 No Follow-up Date:

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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TIME IN	TIME OUT
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ESTABLISHMEN		ADDRESS	111	BUSINESS	10	6 384 DEXTER	ZIP 2638	111	
	OD PRODUCT/LOCATION	767 A			OOD PRODUCT/	LOCATION			
				FOOD PRODUCT/ EGGATION			TEMP.		
	WALK IN PEF 36° PREP TABLE #1 38°								
	PRES TABLE #2 390								
(FE)	THULLA	21							
Code			PRIO	RITY ITEMS			Correct by	Initial	
Reference	Priority items contribute directly to the elin or injury. These items MUST RECEIVE II					ssociated with foodborne illness	(date)		
4-101.						NE TATE			
1 1011	- GET FOOD GRADE TOTES								
	BLACK BLANS STORED IN NEGRADE TOTE-								
	- PUTIN FOOD GRADE CONTAINER								
4-601	HA - MOLD/SLINE	FRELL		- 1 7 - 1	MAYER S	SAFTE!	1	,	
1-601	- CLKA:						0		
	C C F T 2	- 110	1011	HC1 W	DEERCH	UAICK			
	-POTATOE 3LI	-84	CIE	14/104	7				
	101 Frae 3U			MI DRIL					
					110				
Code	Cara itame ralate to general equitation, and	porational control		RE ITEMS	signment design, geno	ral maintanance or equitation	Correct by	Initial	
Code Reference	Core items relate to general sanitation, op standard operating procedures (SSOPs).		ols, facilitie	es or structures, equ			Correct by (date)	Initial	
Reference	standard operating procedures (SSOPs).	These items a	rols, facilitie are to be o	es or structures, equ corrected by the ne	ext regular inspection	on or as stated.		Initial	
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