

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

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: OWNER: PERSON IN CHARGE: MIKE ADDRESS: COUNTY: CITY/ZIP PHONE FAX. P.H. PRIORITY: MH ML **ESTABLISHMENT TYPE** ☐ BAKERY
☐ RESTAURANT GROCERY STORE
TAVERN C. STORE ☐ INSTITUTION ☐ MOBILE VENDORS CATERER DELI SENIOR CENTER TEMP. FOOD ☐ SCHOOL PURPOSE ☐ Pre-opening **Routine** ☐ Follow-up ☐ Complaint ☐ Other FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY ☐ Approved ☐ Disapproved ☐ Not Applicable NON-COMMUNITY PUBLIC PUBLIC COMMUNITY ☐ PRIVATE 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 Compliance IN OUT Person in charge present, demonstrates knowledge, IN OUT N/O N/A Proper cooking, time and temperature and performs duties IN OUT N/O N/A Proper reheating procedures for hot holding IN OUT Management awareness; policy present IN OUT N/O N/A Proper cooling time and temperatures Proper use of reporting, restriction and exclusion IN OUT Proper hot holding temperatures IN OUT N/O N/A IN OUT N/A Proper cold holding temperatures IN OUT N/O Proper eating, tasting, drinking or tobacco use IN OUT N/O N/A Proper date marking and disposition IN OUT N/O Time as a public health control (procedures / No discharge from eyes, nose and mouth IN OUT N/O N/A records) IN OUT N/O Hands clean and properly washed IN OUT Consumer advisory provided for raw or undercooked food IN OUT N/O No bare hand contact with ready-to-eat foods or 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 IN OUT Food obtained from approved source IN OUT Food additives: approved and properly used OUT N/O N/A Food received at proper temperature IN OUT Toxic substances properly identified, stored and Food in good condition, safe and unadulterated IN OUT Conformance with Approved Procedures IN OUT N/O N/A Required records available: shellstock tags, parasite IN OUT Compliance with approved Specialized Process destruction and HACCP plan 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 N/A Food-contact surfaces cleaned & sanitized IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed IN OUT NO Proper disposition of returned, previously served, COS = Corrected On Site R = Repeat Item reconditioned, and unsafe food Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods COS R IN OUT COS Proper Use of L Pasteurized eggs used where required In-use utensils: properly stored Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled Food Temperature Contr Single-use/single-service articles: properly stored, used Adequate equipment for temperature control Gloves used properly Approved thawing methods used Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Food Identification Warewashing facilities: installed, maintained, used; test strips used Food properly labeled; original container Nonfood-contact surfaces clean Insects, rodents, and animals not present Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage Plumbing installed; proper backflow devices and display Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed 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: Inspector: EPHS No. Telephone No. Follow-up: Yes No CANARY - FILE COPY Follow-up Date: MO 580-1814 (11-14) DISTRIBUTION: WHITE - OWNER'S COPY



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PAGE 2 of	4

ESTABLISHMENT NAME	ADDRESS			CITY	ZIP
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Person in Charge /Title: Michael King	Letice			Date: 10-6-	2020
Inspector:	Tel	lephone No.	EPHS No.	Follow-up:	Yes □ No
MO 580-1814 (11-14)	DISTRIBUTION: WHITE	68-7973	CANARY - FILE COPY	Follow-up Date: /d	1-01-2020



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PAGE 3 of	4			

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Code Reference	Core items relate to general sanitation, op standard operating procedures (SSOPs).	erational controls, facilit	ies or structures, equipment design, gene	oral maintenance or sanitation	Correct by Initial (date)
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## MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 15	TIME OUT
PAGE 4 of	4

ESTABLISHMENT NAME HOTES	ADDRESS O	peaalty Dr	CITY	U3841	
FOOD PRODUCT/LOCATION	TEMP.		ODUCT/ LOCATION	TEMP.	
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1501.12 Stooms under and around equipment soiled w					
dobris (build up) - in Front a back deli aroas					
9-501, 12 Stooms in the wark in Freezen sovied w/Soon oldis					
1-101.11 Shelving under cookies has lots of sood rebris					
Also in milk cooler displays					
10-2021 no hont shields above availed in modure case					
In proported salar case + scelzer cases 4-7 (6 LOS Broth					
4-101, 11 shelving under sweet too has spilled too on H					
western pilings till o	MIZZINOX	OUTSINO	of restroom		
11-501.11	ALLES SIV OF	) 00/3/02	05 135110UV	V .	
	EDUCATION I	PROVIDED OR COMMENTS	S		
Person in Charge /Title: 10/1/1/1/1/1/1/	105.11		Doto: 1/	1 2.20	
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	MILLIUCK			6-2020	
Inspector: WILLIAM A BRANDEL	Telepho 568	one No. EPHS N	lo. Follow-up:	Yes   No	