



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

TIME IN: 10:00 AM
TIME OUT: 12:00 PM
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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: **ON THE GO** OWNER: **AMWARR - USA INVESTMENTS** PERSON IN CHARGE: **JODY BESS**
 ADDRESS: **500 S HWY 25** COUNTY: **STODDARD**
 CITY/ZIP: **BLOOMFIELD 63825** PHONE: **473-568-2313** 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
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper cooking, time and temperature		
		Employee Health			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper hot holding temperatures		
		Good Hygienic Practices			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper cold holding temperatures		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper date marking and disposition		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Time as a public health control (procedures / records)		
		Preventing Contamination by Hands			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Consumer Advisory		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Hands clean and properly washed			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Highly Susceptible Populations		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
		Approved Source			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Chemical		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Food received at proper temperature			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Food in good condition, safe and unadulterated					Conformance with Approved Procedures		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> 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.				
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Food separated and protected					IN = in compliance	OUT = not in compliance	
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Food-contact surfaces cleaned & sanitized					N/A = not applicable	N/O = not observed	
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food					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
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: **OWNER** Date: **11/20/18**
 Inspector: **WILLIAM A. BRANDEL** Telephone No. **573-568-4593** EPHS No. **1582**
 Follow-up: Yes No
 Follow-up Date: _____



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ESTABLISHMENT NAME ON THE GO Bloom		ADDRESS 500 S. Hwy 25		CITY Bloom Field	ZIP 63825
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
HOT HOLD		160°			
SANDW HOT HOLD		160°			
WALK IN COOLER		35°			
FREE STANDING SANDW COOLER		40°			

Code Reference	PRIORITY ITEMS 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.	Correct by (date)	Initial
3-501.18	THICK W SALAD, POTATOE SALAD IN WALK IN COOLER PAST USE BY DATE 11/6-11/14 - VOLUNTARILY DISCARDED	COS	JB
3-701.11			
3-701.11	- 2 SANDWICHES MADE W EXPIRED CHICKEN SALAD DATED 11-21-18 IN SANDWICH COOLER AVAILABLE FOR SALE - VOLUNTARILY DISCARDED	COS	JB
3-302.11	- RAW CHICKEN ABOVE VEGETABLES AND CHOCOLATE PIES - READY TO EAT FOOD ON TOP, RAW MEAT BELOW	COS	JB

Code Reference	CORE ITEMS 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.	Correct by (date)	Initial
4-204.112	- THERMOMETER MISSING FROM SANDWICH COOLER COOLERS W FOOD MUST HAVE THERMOMETER	COS	JB
4-601.11C	- FOOD DEBRIT UNDER SHELVES IN WALK IN COOLER - CLEAN/SWEEP		JB
6-501.11	BEER CASE DOOR SEAL TORN/BROKEN - MUST BE REPLACED - REPEAT ITEM FROM 2017 INSPECTION		JB
6-501.11	CIELING IN KITCHEN WATER DAMAGED, FAINT TEALING HOLE IN DRY WALL ABOVE FREEZER AND FISH BATTER MIX - REPAIR CIELING		JB
6-501.11	CIELING ACCESS HOLE IN KITCHEN, DRY WALL BROKEN - REPAIR/REPLACE		JB

EDUCATION PROVIDED OR COMMENTS
NOTE: TRASH DUMPSTER LID HALF OPEN - MUST REMAIN CLOSED

Person in Charge / Title: *Jody Ben* Date: 11/20/18
Inspector: WILLIAM A. BRANDEL Telephone No. 573-528-4593 EPHS No. 1582
Follow-up: Yes No Follow-up Date: 11-20-18