



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

TIME IN 12:00 PM	TIME OUT 7:00 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: PEKING	OWNER: SANDI	PERSON IN CHARGE: SANDI LIN
ADDRESS: 1622 W BUSINESS 5560	COUNTY: STODDARD	
CITY/ZIP: DEXTER 63841	PHONE: 6246888	FAX:
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP. FOOD		P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other		
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> 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
IN <u>OUT</u>	Person in charge present, demonstrates knowledge, and performs duties			IN <u>OUT</u> N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN <u>OUT</u> N/O N/A	Proper reheating procedures for hot holding		
IN <u>OUT</u>	Management awareness; policy present			IN <u>OUT</u> N/O N/A	Proper cooling time and temperatures		
IN <u>OUT</u>	Proper use of reporting, restriction and exclusion			IN <u>OUT</u> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN <u>OUT</u> N/A	Proper cold holding temperatures		
IN <u>OUT</u> N/O	Proper eating, tasting, drinking or tobacco use			IN <u>OUT</u> N/O N/A	Proper date marking and disposition		
IN <u>OUT</u> N/O	No discharge from eyes, nose and mouth			IN <u>OUT</u> N/O <u>N/A</u>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <u>OUT</u> N/O	Hands clean and properly washed			IN <u>OUT</u> <u>N/A</u>	Consumer advisory provided for raw or undercooked food		
IN <u>OUT</u> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <u>OUT</u>	Adequate handwashing facilities supplied & accessible			IN <u>OUT</u> N/O <u>N/A</u>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN <u>OUT</u>	Food obtained from approved source			IN <u>OUT</u> N/A	Food additives: approved and properly used		
IN <u>OUT</u> N/O N/A	Food received at proper temperature			IN <u>OUT</u>	Toxic substances properly identified, stored and used		
IN <u>OUT</u>	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <u>OUT</u> N/O <u>N/A</u>	Required records available: shellstock tags, parasite destruction			IN <u>OUT</u> <u>N/A</u>	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. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item		
IN <u>OUT</u> N/A	Food separated and protected						
IN <u>OUT</u> N/A	Food-contact surfaces cleaned & sanitized						
IN <u>OUT</u> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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
✓		Pasteurized eggs used where required			✓		In-use utensils: properly stored		
✓		Water and ice from approved source				X	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			✓		Single-use/single-service articles: properly stored, used		
✓		Adequate equipment for temperature control			✓		Gloves used properly		
✓		Approved thawing methods used					Utensils, Equipment and Vending		
✓		Thermometers provided and accurate				X	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				X	Warewashing facilities: installed, maintained, used; test strips used		
✓		Food properly labeled; original container				X	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
	X	Insects, rodents, and animals not present			✓		Hot and cold water available; adequate pressure		
✓		Contamination prevented during food preparation, storage and display			✓		Plumbing installed; proper backflow devices		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				X	Sewage and wastewater properly disposed		
✓		Wiping cloths: properly used and stored			✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Fruits and vegetables washed before use				X	Garbage/refuse properly disposed; facilities maintained		
						X	Physical facilities installed, maintained, and clean		

Person in Charge/Title: Lin Lin	Date: 9-24-19
Inspector: WILLIAM A BRANDEL	Telephone No. 562-4593
EPHS No. 1582	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: 9/27/19

William A Brandel



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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TIME IN 12:00pm TIME OUT 4:00
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ESTABLISHMENT NAME PEKING	ADDRESS 1622 W BUSINESS 60	CITY DEXTER	ZIP 63841
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.
<i>[Crossed out]</i>		<i>[Crossed out]</i>	

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
2-301.12	EMPLOYEES NOT WASHING HANDS THROUGH		f
7-201.11	ORANGE CLEANER STAYED NEXT TO RICE COOKER		f
6-501.111	NUMEROUS FLIES OBSERVED IN KITCHEN AREA		f
6-501.11	Excessive amount of mouse droppings present in outside dry storage... evidence of nesting.		f
4-601.11	Mold growing on inside of ice machine... scoop stored directly out of dirty ice machine.		f
<u>Corrections</u>			
4-501.14	Dishwasher dirty and has lime buildup		f
2-102.11	UNABLE TO DEMONSTRATE KNOWLEDGE OF FOOD CODE		f

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
6-501.12 A	DIRT/GREASE ON DOORS, INTERIOR, EXTERIOR - CLEAN		f
6-501.114	DIRT/TRASH/BOARDS BEHIND BACK DOOR OUTSIDE - KEEP CLEAN		f
5-205.15-B	ICE MAKER DRAIN SUMP NOT DRAINING PROPERLY - CONTACT LANDLORD/PLUMBER TO CLEAN DRAIN		f
3-302.11A4	FOOD (EGG ROLLS, AND CUT VEGETABLES, LOBSTER TAILS, CHICKEN NOT COVERED), PROTECTED FROM CONTAMINATION		f
6-501.12A	Sugar in dry storage spilled all over floor.		f
6-501.114	Dry storage excessively cluttered.		f
6-501.11	Ceiling tiles in dry storage and in establishment show		f

EDUCATION PROVIDED OR COMMENTS
of damage / and to missing.

Person in Charge / Title: *[Signature]* Date: *9-25-19*
 Inspector: **WILLIAM A. BRANDEL** Telephone No. **528-4593** EPHS No. **1582**
 Follow-up: Yes No
 Follow-up Date: **9/27/19**

Ann Winkler



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ESTABLISHMENT NAME PEKING		ADDRESS 1622 W BUSINESS 60		CITY DEXTER	ZIP 63841
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
WALK IN COOLER		39	MAKE LINE CHICKEN		58°
CHICKEN/BEEF WALK IN COOLER		39/40°	MAKE LINE PORK		58°
EGG DROP SOUP		150°	MAKE LINE BEEF		59°
SHELL EGGS		64°	RAW SHRIMP		38°

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
4-501.114	INSUFFICIENT SANITIZER - WAREWASH MACHINE		
4-501.114	INSUFFICIENT SANITIZER - MANUAL WASH SYSTEM		
4-202.11	CUTTING BOARDS DEEPLY GOUGED / DEEP CUTS - REPLACE		
4-601.11A	DISHES WASHED NOT CLEAN, STILL COVERED IN RESIDUE / GREASE <i>hand out labels in hand</i>		
4-702.11	UTENSILS AND FOOD CONTACT SURFACES NOT SANITIZED BEFORE USE		
4-601.11(A)	VENT HOOD DIRTY - GREASE DRIPPING ONTO COOKING SURFACES		
3.501.10	Shell eggs settings next to work area were cool ^(at)		
3.501.12	PHT's stored above work potentially hazardous foods i.e. shell eggs above soy sauce ^{Raw Chicken above pork}		

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4-501.16	IMPROPER USE OF 3 VATS SINK SYSTEM - PROCESS EXPLAINED		
4-601.16(A)	IMPROPER SANITIZER FOR 3 VAT SYSTEM - USING SCENTED AND SPLASH PROOF BLEACH. <i>(Priority)</i>		
4-901.11	DISHES NOT AIR DRIED BEFORE STACKING <i>(wet up steam)</i>		
4-101.17	WOOD SIFTER - WOOD NOT PERMITTED AS FOOD CONTACT SURFACE		
6-202.13(B)	FLY STRIPS HANGING OVER FOOD PREP TABLES - CANNOT BE OVER FOOD OR FOOD CONTACT SURFACES <i>(Priority)</i>		
6-501.2A	GREASE / FOOD ON FLOOR, UNDER COOK EQUIP ON COOKING EQUIPMENT, TABLES, FOOD STORAGE BINS - CLEAN ALL		

EDUCATION PROVIDED OR COMMENTS
(Cooked) Chicken, pork, beef in small bowls, store on veg. make line cooler were put to cool on top of make line cooler, and had it always in the walk in.

Person in Charge / Title: _____ Date: 4/24/19

Inspector: **WILLIAM A. BRANDEL** Telephone No. **573-568-4593** EPHS No. **1582**

Follow-up: Yes No
 Follow-up Date: **09/27/19**

Ann Winkler