

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

NEXT ROUTINE	INSPE	TION THIS DAY, THE ITEMS NO CTION, OR SUCH SHORTER PE FOR CORRECTIONS SPECIFIE	RIOD OF TIME AS M	AY BE SPEC	CIFIED	IN WRI	TING BY T	HE REGUI	CILITIES WHICH MUST BE CORRECT LATORY AUTHORITY. FAILURE TO	COMP	3Y THE
ESTABLISHM	IENT I	NAME:	OWNER:			10.0		JK FOOD	PERSON IN CHARGE:		
ADDRESS:	481	N BED FORD							COUNTY:		
		co 63960	PHONE: 573 272	3762	FAX	:			P.H. PRIORITY : H	и 🗆	L
ESTABLISHMENT BAKERY RESTAUR		☐ C. STORE ☐ CATERE ☐ SCHOOL ☐ SENIOR	R DEI	LI 1P. FOOD		GROCE AVERI	ERY STOR		INSTITUTION MOBILE VENDORS		
PURPOSE Pre-openin	ng	Routine Follow-up	☐ Complaint [Other							
FROZEN DES Approved DE License No.		roved Not Applicable	SEWAGE DISPO D PUBLIC PRIVATE	SAL			PPLY JNITY		DN-COMMUNITY PRIVAT te Sampled Results		
Risk factors are	e food r	preparation practices and omploye		TORS AND				agas Contr	ol and Prevention as contributing factor		
foodborne illness	s outbre	eaks. Public health intervention Demonstration of K	s are control measure	s to prevent	foodbor	ne illne	ss or injury	r.			00 5
IN OUT		Person in charge present, demo		003	Lucia	en Postaniere	N/O N/A	Proper co	Potentially Hazardous Foods poking, time and temperature	CC	OS R
IN OUT		Employee He Management awareness; policy			IN OUT N/O				eheating procedures for hot holding poling time and temperatures		
IN OUT		Proper use of reporting, restricti	on and exclusion		IN	IN OUT N/O N/A Proper h		Proper ho	ot holding temperatures		
IN OUT N/O		Good Hygienic Pr Proper eating, tasting, drinking of	or tobacco use		IN		N/A N/O N/A	Proper da	old holding temperatures ate marking and disposition		
OUT N/O		No discharge from eyes, nose a			IN	OUT N	N/O N/A	Time as a records)	a public health control (procedures /		
IN OUT N/O		Preventing Contaminati Hands clean and properly wash			IN	OUT	N/A		Consumer Advisory er advisory provided for raw or		
OUT N/O		No bare hand contact with read						undercoo	ked food Highly Susceptible Populations		
IN OUT		approved alternate method prop Adequate handwashing facilities			IN	OUT N	N/O N/A	Pasteuriz	ed foods used, prohibited foods not		
		accessible Approved Sou						offered	Chemical		
IN OUT N/O N	I/A	Food obtained from approved so Food received at proper temper.			Contract of the last of the la	OUT	N/A	Food add Toxic sub	itives: approved and properly used estances properly identified, stored and		
IN OUT		Food in good condition, safe and	d unadulterated					used	ormance with Approved Procedures		
IN OUT N/O N	I/A	Required records available: she destruction	lstock tags, parasite		IN	OUT	N/A')		ce with approved Specialized Process		
IN OUT N	I/A	Food separated and protected	amination		The	letter to	o the left of	each item	indicates that item's status at the time	of the	
	I/A	Food-contact surfaces cleaned a	sanitized		inspection. IN = in compliance OUT = not in compliance						
IN OUT N/O		Proper disposition of returned, preconditioned, and unsafe food					t applicable prected Or		N/O = not observed R = Repeat Item		
			GO	OD RETAIL							
IN OUT		Good Retail Practices are preven Safe Food and Water		ntrol the intro	duction	of path	nogens, che		d physical objects into foods.	cos	I R
1		urized eggs used where required			book		In-use u	ensils: pro	perly stored	000	
	Water	and ice from approved source			1		Utensils, handled	equipmen	t and linens: properly stored, dried,		
Laure .	Adequ	Food Temperature Cont ate equipment for temperature co			Branch .			se/single-se sed proper	ervice articles: properly stored, used		
1	Approv	ved thawing methods used	ndor				E E E	Utensils	, Equipment and Vending		
6	Therm	ometers provided and accurate			4				contact surfaces cleanable, properly ted, and used		
		Food Identification			Sanda Sanda		Warewa		ies: installed, maintained, used; test	St.	
	Food p	properly labeled; original contained Prevention of Food Contami			1			-contact su	rfaces clean		
V	Insects	s, rodents, and animals not preser			1000		Physical Facilities Hot and cold water available; adequate pressure				
-	Contar and dis	mination prevented during food property	eparation, storage		bound				proper backflow devices		
1	fingern	nal cleanliness: clean outer clothin nails and jewelry	g, hair restraint,		book			wage and wastewater properly disposed			
		cloths: properly used and stored and vegetables washed before us	e	-	Barren		Toilet fac	refuse pro	perly constructed, supplied, cleaned perly disposed; facilities maintained		
				-		K		facilities in	stalled, maintained, and clean		
Person in Char	rge /Ti	er allerson	DNS					Da	ate: 2-6-2020		
Inspector:	R	RDA. NEV	Teleph	one No.	12-0	7	EPHS No				No
MO 580-1814 (11-14)	~ [+	, DEUNDIL	DISTRIBUTION: WHITE -	700	1) /		CANARY - FIL		ollow-up Date: FAIC 2020		E6.37



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TIME IN 15 Am	TIME OUT
PAGE of	2

ESTABLISHMEN	- · · · · · · · · · · · · · · · · · · ·	ADDRESS	12 4 6	CITY		ZIP	
FOOD PRODUCT/LOCATION			BINBEDFORD PUXIC				
	A MAN TO SEE THE PROPERTY OF T	TEMP.	1	OOD PRODUCT/ LOCAT	ION	TEMF	0.
	IN COOCHE 38°	38°		The Administration of the Control of			
MCCA	CREF	290					
HOTE	TOOD CHISINETS	130°			The same of the sa		
11011	TOUL SE FUING	170 T					
Code		PR	IORITY ITEMS			Correct by	Initial
Reference	Priority items contribute directly to the elir or injury. These items MUST RECEIVE I	mination, prevention or	reduction to an accept	able level, hazards associate stated.	d with foodborne illness	Correct by (date)	IIIIIdi
	101	The Contract of the Contract o	1		DUL		
	NO 18	C1176	116	-> pless	- J-ve-f-)		
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Code Reference	Core items relate to general sanitation on		ORE ITEMS	inment decign, general main	enance or conitation		Initial
Code Reference	Core items relate to general sanitation, op standard operating procedures (SSOPs).	perational controls, facil	ities or structures, equ			Correct by (date)	Initial
Reference	standard operating procedures (SSOPs).	perational controls, facil These items are to be	ities or structures, eque corrected by the ne	xt regular inspection or as	stated.		Initial
Reference		perational controls, facil These items are to be	ities or structures, eque corrected by the ne	xt regular inspection or as	stated.		Initial
Reference	standard operating procedures (SSOPs). 2.11 - 3 STAFF No.	recrational controls, facilities items are to be	e corrected by the ne	xt regular inspection or as	stated.		Initial
Reference	standard operating procedures (SSOPs). 2.11 - 3 STAFF No. - NEFD ALL	These items are to be SERVING	ilties or structures, eque e corrected by the ne	Xt regular inspection or as	stated.		Initial
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