



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

TIME IN 1:15	TIME OUT 1:55
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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: <i>The Office</i>		OWNER: <i>Dorothy Rawls</i>	PERSON IN CHARGE: <i>Dorothy</i>
ADDRESS: <i>7991 Hwy 25</i>		COUNTY: <i>Stoddard</i>	
CITY/ZIP: <i>Bloomfield 63825</i>	PHONE: <i></i>	FAX: <i></i>	P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" 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			
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. <i></i>		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 <i></i> Results <i></i>

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 OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/A	Proper cooking, time and temperature		
IN OUT	Employee Health			IN OUT N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present			IN OUT N/A	Proper cooling time and temperatures		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/A	Proper hot holding temperatures		
IN OUT	Good Hygienic Practices			IN OUT N/A	Proper cold holding temperatures		
IN OUT	Proper eating, tasting, drinking or tobacco use			IN OUT N/A	Proper date marking and disposition		
IN OUT	No discharge from eyes, nose and mouth			IN OUT N/A	Time as a public health control (procedures / records)		
IN OUT	Preventing Contamination by Hands			IN OUT	Consumer Advisory		
IN OUT	Hands clean and properly washed			IN OUT	Consumer advisory provided for raw or undercooked food		
IN OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN OUT	Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/A	Pasteurized foods used, prohibited foods not offered		
IN OUT	Approved Source			IN OUT	Chemical		
IN OUT	Food obtained from approved source			IN OUT	Food additives: approved and properly used		
IN OUT	Food received at proper temperature			IN OUT	Toxic substances properly identified, stored and used		
IN OUT	Food in good condition, safe and unadulterated			IN OUT	Conformance with Approved Procedures		
IN OUT	Required records available: shellstock tags, parasite destruction			IN OUT	Compliance with approved Specialized Process and HACCP plan		
IN OUT	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 COS = Corrected On Site R = Repeat item			
IN OUT	Food separated and protected						
IN OUT	Food-contact surfaces cleaned & sanitized						
IN OUT	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
IN	OUT	Pasteurized eggs used where required			IN	OUT	In-use utensils: properly stored		
IN	OUT	Water and ice from approved source			IN	OUT	Utensils, equipment and linens: properly stored, dried, handled		
IN	OUT	Food Temperature Control			IN	OUT	Single-use/single-service articles: properly stored, used		
IN	OUT	Adequate equipment for temperature control			IN	OUT	Gloves used properly		
IN	OUT	Approved thawing methods used			IN	OUT	Utensils, Equipment and Vending		
IN	OUT	Thermometers provided and accurate			IN	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
IN	OUT	Food Identification			IN	OUT	Warewashing facilities: installed, maintained, used; test strips used		
IN	OUT	Food properly labeled; original container			IN	OUT	Nonfood-contact surfaces clean		
IN	OUT	Prevention of Food Contamination			IN	OUT	Physical Facilities		
IN	OUT	Insects, rodents, and animals not present			IN	OUT	Hot and cold water available; adequate pressure		
IN	OUT	Contamination prevented during food preparation, storage and display			IN	OUT	Plumbing installed; proper backflow devices		
IN	OUT	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			IN	OUT	Sewage and wastewater properly disposed		
IN	OUT	Wiping cloths: properly used and stored			IN	OUT	Toilet facilities: properly constructed, supplied, cleaned		
IN	OUT	Fruits and vegetables washed before use			IN	OUT	Garbage/refuse properly disposed; facilities maintained		
IN	OUT				IN	OUT	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Dorothy Rawls</i>	Date: <i>8/23/15</i>
Inspector: <i>Steve N. A. Ape</i>	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Telephone No. <i>368 4593</i>	Follow-up Date:
EPHS No. <i>1539</i>	



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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
4601.16	Hood vents dirty — Clean —————→	8/3	
4601.19	Exposed wood doorway to kitchen and Storage room (walls ceiling) — Paint / Seal		
4601.16	Walls kitchen and pizza oven dirty with food debris —————→		
4601.16	Pizza oven tray and equipment dirty —————→		
3602.16	Freezer — Hamburger, fish, frozen fries No label on door —————→		

EDUCATION PROVIDED OR COMMENTS	
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Person in Charge / Title <i>Alvin [Signature]</i>			Date: <i>8/23/16</i>
Inspector: <i>Scott M. [Signature]</i>	Telephone No. <i>368-4593</i>	EPHS No. <i>1539</i>	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date: