

MISSOURI DEPARTMEN. JF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	TIME OUT
PAGE / of	1

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: LIDBA GRAVIETT													
ASL	A 6	GRAVIETT					LINDA						
ADDRESS: 23599 CO. RD. 510										COUNTY:			
CITY/ZIP: BLOOMFILE D 63825 PHONE: 568-56					656 FAX:					P.H. PRIORITY: MHM L			
□ BAKERY □ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION □ MOBILE VENDORS PURPOSE □ BAKERY □ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION □ MOBILE VENDORS TAVERN □ TEMP.FOOD													
Pre-opening Routine Follow-up Complaint Other													
FROZEN DESSERT Approved Disapproved Not Applicable License No. 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 Kr	nowledge	CC		R C	ompliand	ce	Po	otentially Hazardous Foods	CC	OS R	
Person in charge present, demonstrates knowledge, and performs duties			9,				N/O N/A	Proper cook	ing, time and temperature		119		
NOUT		Employee Hea Management awareness; policy						N/O N/A	Proper rehe	eating procedures for hot holding ng time and temperatures		- 12 0	
(N) OUT		Proper use of reporting, restriction	on and exclusion					N/O N/A	Proper hot h	nolding temperatures			
IN OUT N/O		Good Hygienic Proper eating, tasting, drinking of					OUT	N/A N/O N/A	Proper cold	holding temperatures marking and disposition			
IN OUT MIO	5	No discharge from eyes, nose at	nd mouth			IN	OUT	N/O N/A	Time as a pi	ublic health control (procedures /			
		Preventing Contamination	on by Hands			-			records)	Consumer Advisory			
IN OUT NO		Hands clean and properly washe	ed			IN	OUT	N/A	Consumer a	dvisory provided for raw or		EV a De	
IN OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed					+			undercooked Hig	hly Susceptible Populations				
Adequate handwashing facilities supplied & accessible					IN	IN OUT N/O N/A Pasteurized offered			foods used, prohibited foods not				
Approved Source									Chemical				
Food obtained from approved source OUT N/O N/A Food received at proper temperature						OUT	(N/A)	Food additiv	es: approved and properly used inces properly identified, stored and	d			
a								used		1			
IN OUT N/O N/A Required records available: shellstock tags, parasite destruction			9		IN	OUT	N/A	Conform Compliance and HACCP	ance with Approved Procedures with approved Specialized Process plan	3			
IN OUT	Protection from Contamination N/OUT N/A Food separated and protected					The	letter t	o the left of		licates that item's status at the time	of the		
						insp	ection.				orthe		
O Garing Co.					N	IN = in compliance N/A = not applicable OUT = not in compliance N/O = not observed							
IN OUT (N/O) Proper disposition of returned, previously served, reconditioned, and unsafe food						COS = Corrected On Site R = Repeat Item							
			E A C G	OOD R	ETAIL	PRACT	TICES						
IN OUT		Good Retail Practices are preventa Safe Food and Water	ative measures to c	ontrol th	e intro	duction	of path	nogens, che					
		rized eggs used where required		000	13.	/	001	In-use ut	ensils: properl	r Use of Utensils y stored	cos	R	
	Water and ice from approved source					1		Utensils, handled	equipment an	d linens: properly stored, dried,			
Food Temperature Control					1								
		ate equipment for temperature con ed thawing methods used	trol			-			sed properly				
		ometers provided and accurate				-		Food and	d nonfood-cont	uipment and Vending tact surfaces cleanable, properly			
	Food Identification				_		designed, constructe		and used installed, maintained, used; test				
					1		strips used						
	rood p	properly labeled; original container Prevention of Food Contamination				/		Nonfood-	-contact surfac	es clean sical Facilities			
/,		s, rodents, and animals not present				1		Hot and		ilable; adequate pressure			
	and dis	amination prevented during food preparation, storage lisplay				1				per backflow devices			
/	Person	conal cleanliness: clean outer clothing, hair restraint, ernails and jewelry				1		Sewage	and wastewate	er properly disposed			
/	Wiping cloths: properly used and stored					000		Toilet facilities: properly constructed, supplied, cleaned					
Fruits and vegetables washed before use						1		Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean					
Person in Charge /Title:													
Inspector:	And	A BRA-DEL	Telep	hone N	10.	2)	EPHS No			DL N	lo	
MO 580-1814 (11-14)		A NOTE	DISTRIBUTION: WHITE	- OWNER	SCOPY		//	SANARY - FILI		w-up Date:		E6.37	
		10 MILLS	12 16	0	IE	-/							