

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

TIME IN A	TIME OUT PM
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WITH ANY TII	ME LIMIT	S FOR CORRECTIONS SPECIFIE	ED IN THIS NOTIC						ONS OR FACILITIES WHICH MUST BE THE REGULATORY AUTHORITY. FAIL DUR FOOD OPERATIONS.	CORRECT LURE TO C	ED BY	Y THE .Y
AMER	2 CA	NAME: N STEAKHOUSE	OWNER:	-	Mc	E	RIL	E	PERSON IN CHARG	E:		- 4
ADDRESS	14	22 BUSINESS	10						COUNTY; TONA	UST		
CITY/ZIP:	DEX ENT TYPE	TER 63841	PHONE: 624-	884	0	FA	X:		P.H. PRIORITY :	H M		
☐ BAKER ☐ RESTA	RY	C. STORE CATERED SCHOOL SENIOR	CENTER S	DELI UMMER	R F.P.		GROC	CERY STOR	RE INSTITUTION IN	MOBILE VEN	NDOR:	S
PÜRPOSE Pre-ope	ening	Routine Follow-up	☐ Complaint						2.200			v .
FROZEN D Approved License No.	Disapp	roved Not Applicable	SEWAGE DISE PUBLIC PRIVATE				COMM	UPPLY MUNITY	NON-COMMUNITY Date Sampled	PRIVATE Results		
Risk factors	are food	preparation practices and employe	RISK FA									
W. Company	ess outbr	Canto I distro ficultif filter veritions	are control meast	ires to p	revent	roodbo	rne IIIn	ess or injur	sease Control and Prevention as contribu	iting factors	in	
Compliance IN OUT		Demonstration of Kr Person in charge present, demo	nowledge Instrates knowledge	CC	DS F	1	OUT	N/O N/A	Potentially Hazardous Foods Proper cooking, time and temperature	8	cos	R
		and performs duties Employee Hea		,		0		N/O N/A				
OUT		Management awareness; policy	present		-			N/O N/A	Proper reheating procedures for hot h Proper cooling time and temperatures	olding		
IN) OUT		Proper use of reporting, restriction Good Hygienic Pro	on and exclusion			(NIL.)	OUT	N/O N/A	Proper hot holding temperatures			
IN OUT N/C)	Proper eating, tasting, drinking of	r tobacco use				OUT	N/A N/O N/A	Proper cold holding temperatures Proper date marking and disposition		O judy	
IN OUT N/O)	No discharge from eyes, nose a	nd mouth			IN	OUT	N/O N/A	Time as a public health control (proced	dures /		
AND OUT AND		Preventing Contamination	on by Hands					-	records) Consumer Advisory			
OUT N/O		Hands clean and properly washe	ed			IN	OUT	(N/A)	Consumer advisory provided for raw or	-		
IN OUT N/O		No bare hand contact with ready	-to-eat foods or					ii i	undercooked food Highly Susceptible Population	is .		
(N) OUT		approved alternate method prope Adequate handwashing facilities	supplied &		-	IN	OUT	N/O N/A	Pasteurized foods used, prohibited foo			
		accessible Approved Sour						W G T W	offered	as not		
IN OUT		Food obtained from approved so	urce			IN	OUT	N/A	Chemical Food additives: approved and properly			
OUT N/O	N/A	Food received at proper tempera	ture				OUT	14// (Toxic substances properly identified, st	ored and		
IN OUT		Food in good condition, safe and	unadulterated			-			Conformance with Approved Proce			
IN OUT N/O	(N/A>	Required records available: shell destruction	stock tags, parasite			IN	OUT	N/A)	Compliance with approved Specialized	Process		
		Protection from Conta	mination						and HACCP plan			
National Control of the Control of t	N/A	Food separated and protected				The	letter t	o the left of	each item indicates that item's status at	the time of t	he.	7 "
	N/A	Food-contact surfaces cleaned &				1	IN = in	compliance	- Hot in complance)		
IN OUT N/O		Proper disposition of returned, preconditioned, and unsafe food	eviously served,			CC	OS = Cc	ot applicable orrected On	N/O = not observed Site R = Repeat Item			
	75 77 7		G	OOD R	ETAIL F	PRACT	ICES					
IN OUT		Good Retail Practices are preventa	ative measures to c	ontrol th	e introd	luction	of path	ogens, che	emicals, and physical objects into foods.			
-	Pasteu	Safe Food and Water rized eggs used where required		cos	R	IN	OUT	In use ut	Proper Use of Utensils ensils: properly stored	C	os	R
1		and ice from approved source				1	-	Utensils,	equipment and linens: properly stored, d	lried.		
		Food Temperature Contro	ol			1		handled		** -		
1	Adequa	ate equipment for temperature con	trol			1		Gloves us	e/single-service articles: properly stored, sed properly	used		-
1/	Thermo	ed thawing methods used ometers provided and accurate					-		Utensils, Equipment and Vending			
						1		designed	nonfood-contact surfaces cleanable, pro , constructed, and used			
		Food Identification				1		Warewas strips use	hing facilities: installed, maintained, used	d; test		
	Food pr	operly labeled; original container Prevention of Food Contamin					1		contact surfaces clean			
2	Insects,	rodents, and animals not present	ation			4		Hot and a	Physical Facilities	MW83		
1	Contam	ination prevented during food prep	paration, storage			1/		Plumbing	old water available; adequate pressure installed; proper backflow devices			
V	Persona	al cleanliness: clean outer clothing	, hair restraint,			V	_		and wastewater properly disposed			
1	fingerna	ills and jewelry cloths: properly used and stored				4						
V	Fruits ar	nd vegetables washed before use				1		Garbage/i	lities: properly constructed, supplied, clear refuse properly disposed; facilities mainta	aned		
Person in Cha	arge /Titl	e:	157			1		Physical f	acilities installed, maintained, and clean			
	6	Ban // /CKin	C.						Date: /2 - 3 - 18			
Inspector:	Am	A. BRANDEL	Telep	hone N	9.4	59	3	PHS No.	Follow-up: Yes	THE SECOND	No	
MO 580-1814 (11-14)		The same transfer of the same	DISTRIBUTION: WHITE	- OWNER	S COPY			CANARY - FILE	Follow-up Date: PT			700



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TIME IN O A	TIME OUT P
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ESTABLISHMEN	VEN STEATHOUSE	ADDRESS 1422 BUSINESS	CITY	EXTER	ZIP ZOU	,
	OOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOCA		6384 TEMP	
	COOLER				LIVIE	*
	DWF COOLER	400				
STANI	- wt HOTHOW	150°				
Code		PRIORITY ITEMS			Correct by	Initial
Reference	Priority items contribute directly to the elimin or injury. These items MUST RECEIVE IMI	nation, prevention or reduction to an accuration	eptable level, hazards associat as stated.	ed with foodborne illness	(date)	mudi
	No	PRORITY INC	w 5			
		ERVEDDAR.		Tal		
		officipat.	NO INOTE			
A CONTRACTOR OF THE PARTY OF TH						
				,		
FELTE						
					1	
120						
Code Reference	Core items relate to general sanitation, open standard operating procedures (SSOPs). The standard operating procedures (SSOPs).	CORE ITEMS ational controls, facilities or structures, e	quipment design, general main	tenance or sanitation	Correct by (date)	nitial
Reference	standard operating procedures (SSOPs). THE	ational controls, facilities or structures, enese items are to be corrected by the NON FOOD CONTA	next regular inspection or as	tenance or sanitation stated.		nitial
Reference	standard operating procedures (SSOPs). TI (IC DIFFY NFCS - - PIPES ABIVE C	ational controls, facilities or structures, enese items are to be corrected by the HOW FOOD CONTA	next regular inspection or as	tenance or sanitation stated.		nitial
Reference	standard operating procedures (SSOPs). TI I (IC DIETY NFCS - PIPES ABIVE O DOORTO MOT	ational controls, facilities or structures, enese items are to be corrected by the Now Food Control RILL CLOSKT	next regular inspection or as	tenance or sanitation stated.		nitial
Reference	Standard operating procedures (SSOPs). THE INTERPORT OF THE SABINE OF THE PROPERTY OF THE SABINE OF	ational controls, facilities or structures, enese items are to be corrected by the Now Food Control RILL CLOSKY LLT STERMING	next regular inspection or as	tenance or sanitation stated.		nitial
Reference	Standard operating procedures (SSOPs). THE INTERPORT OF THE SABINE OF THE PROPERTY OF THE SABINE OF	ational controls, facilities or structures, enese items are to be corrected by the NON FOOD CONTA SRILL CLOSKY LLY SYLF	next regular inspection or as	tenance or sanitation stated.		nitial
Reference 4-600	Standard operating procedures (SSOPS). TI I (IC DIFTY NFCS - PIXES ABIVE OF - DOOR TO DOOR - LG CAN OFFO - ICE MACHINE	ational controls, facilities or structures, enese items are to be corrected by the NOW FOOD CONTA SRILL CLOSKY WARSTER LES LOOP (NSINE)	next regular inspection or as	tenance or sanitation stated.		nitial
Reference 4-600	Standard operating procedures (SSOPS). TI (IC DIFTY NFCS - PIRES ABIVE O - DOOR TO DOOF - DOOR TO DO - LG CAN OPFO - ICE MACH, NO	ational controls, facilities or structures, enese items are to be corrected by the NOW FOOD CONTA SRILL CLOSKT LLFSTEF LDOOP (INSIDE) ALL HOTSRALLS	next regular inspection or as	tenance or sanitation stated.		nitial
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G-201	Standard operating procedures (SSOPS). TI ((C DIFTY NFCS) - PIPES ABJUE O - DOOR TO DOOF - DOOR TO DO - LG CAN OFFE - ICE MACH, NE - SEAL W BO	ational controls, facilities or structures, enese items are to be corrected by the NON FOOD CONTR SRILL CLOSKY LAR LOOP (INSIDE) ALL HOTSRALL LICCLY/CA-EK EDUCATION PROVIDED OR CO	COMMENTS	tenance or sanitation stated.		nitial
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