

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

TIME IN	TIME OUT		
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NEXT ROUTINE WITH ANY TIME	INSPE LIMITS	CTION, OR SUCH SHORTER PE S FOR CORRECTIONS SPECIFIE	RIOD OF TIME D IN THIS NO	AS MAY BE SPEC	CIFIED	N WRI	TING BY T	HE REGL		COMPL	/ THE Y
ESTABLISH			OWNER:	A.) H. 7					PERSON IN CHARGE:	THU	
ADDRESS:	1/10	CHARL	5051	AN HITI					CAPOLINE TENBER	1117	
	405	5 T. HWY 25)						SIGHLARD		
CITY/ZIP:	DO T TYPE	MFIED \$3825	PHONE: 568-	4507	FAX				P.H. PRIORITY :	М□Г	
BAKERY RESTAU		C. STORE CATERE SCHOOL SENIOR		DELI TEMP. FOOD		SROCE AVERN	RY STOR		INSTITUTION MOBILE VENDORS		
☐ Pre-openi	ing	Routine Follow-up	☐ Complain	nt							
FROZEN DE Approved License No.		roved Not Applicable	SEWAGE D PUBLIC PRIVAT			ER SU OMMU			ON-COMMUNITY D PRIVA	TE	
				FACTORS AND							
Risk factors ar	re food p	preparation practices and employed eaks. Public health intervention	e behaviors mo	est commonly repor	ted to the	e Cent	ers for Dis	ease Cont	trol and Prevention as contributing fact	ors in	
Compliance		Demonstration of Ki	nowledge	COS F		mpliance			Potentially Hazardous Foods	COS	S R
IN OUT		Person in charge present, demo and performs duties	nstrates knowle	edge,	IN	OUT N	I/O N/A	Proper c	ooking, time and temperature		
		Employee Hea					I/O N/A		reheating procedures for hot holding		
IN OUT		Management awareness; policy Proper use of reporting, restricti		in.			I/O N/A I/O N/A		ooling time and temperatures of holding temperatures		
		Good Hygienic Pr			(IN)		N/A		old holding temperatures		
IN OUT N/O		Proper eating, tasting, drinking of					I/O N/A I/O N/A		ate marking and disposition		
114 001 14/0		No discharge from eyes, nose a	na mouth		IIN	OUTN	I/O N/A	records)	a public health control (procedures /		
NOUT N/O		Preventing Contamination Hands clean and properly wash			IN	OUT	(N/A)		Consumer Advisory er advisory provided for raw or		
(IN OUT N/O		No bare hand contact with ready	/-to-eat foods o	r					oked food Highly Susceptible Populations		
0		approved alternate method prop	erly followed								
IN OUT		Adequate handwashing facilities accessible Approved Sou			IN	OUT N	I/ON/A	Pasteuriz offered	zed foods used, prohibited foods not		
(N) OUT		Food obtained from approved so			ZIN .		N/A	Food add	ditives: approved and properly used		
NOUT N/O	N/A	Food received at proper tempera			(IN)	OUT		Toxic sul used	bstances properly identified, stored and	t	
IN OUT N/O	NI/A	Food in good condition, safe and Required records available: she			INI	OUT	(N/A)		formance with Approved Procedures nce with approved Specialized Process		
110 001 100		destruction Protection from Cont		asite	IIV	001	IN/A	and HAC	CCP plan		
IN OUT I	N/A	Food separated and protected				letter to	the left of	each item	n indicates that item's status at the time	of the	
IN OUTS I	N/A	Food-contact surfaces cleaned &	& sanitized		1	IN = in	complianc		OUT = not in compliance		
IN OUT NO)	Proper disposition of returned, p	reviously serve	d,			t applicable rrected Or		N/O = not observed R = Repeat Item		
		reconditioned, and unsafe food					irrected Or	1 Oile	N - Nepeat item		
		Good Retail Practices are preven	tative measures	GOOD RETAIL			ogens che	emicals a	nd physical phiects into foods		
IN OUT		Safe Food and Water	adivo mododroc	COS R	IN	OUT	logens, en		roper Use of Utensils	cos	R
		urized eggs used where required			V				operly stored		
	vvater	and ice from approved source			1		handled	equipmer	nt and linens: properly stored, dried,		
2	A -1	Food Temperature Cont			- Lord				service articles: properly stored, used		
4		ate equipment for temperature co ved thawing methods used	ntroi		gar.		Gloves	used prope	s, Equipment and Vending		
1		ometers provided and accurate			1			d nonfood-	-contact surfaces cleanable, properly		
		Food Identification			V			shing facili	cted, and used ities: installed, maintained, used; test		
V	Food p	properly labeled; original container			L				urfaces clean		
	Incocts	Prevention of Food Contami s, rodents, and animals not presen			11	- 1	Hot and	cold water	Physical Facilities		
11	Contar	mination prevented during food pr		ge	1				r available; adequate pressure ; proper backflow devices		
V	and dis	splay nal cleanliness: clean outer clothin	333 2		V				ewater properly disposed		
V		nails and jewelry g cloths: properly used and stored			1		Toilet fac	cilities: pro	perly constructed, supplied, cleaned		
~ 1		and vegetables washed before us	е		· Jacob		Garbage	refuse pro	operly disposed; facilities maintained		
Person in Cha		itle:			-		Physical	-	nstalled, maintained, and clean Date:	7.	
Inspector:	My	Leverity	Т.	olophono No			EPHS No	, -	ollow-up:		
MO 580-1814 (11-14)		A. BRANDEL	-	elephone No.	3		158	7 F	ollow-up: Yes ollow-up Date: Yes	D N	
WIU 200-1014 (11-14)			DID I KIBUTION:	WHITE - OWNER'S COP'	ī		CANARY - FIL	EUUPY			F6 37



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TIME IN 10 Am	TIME OUP
PAGE 2 of	2

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1,2 10000	OD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT	I/ LOCATION	TEMP).
	2 Cooke X2	370 360		The second secon		-
	IN FREEZER	90				
	TABLE OLD CONSTER	360 150°,160°				
HOT HO	OCDCOUNTER	150,160				
Code	In the second se	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 acceptable level, hazards	associated with foodborne illness	(date)	imadi
4/21	IIA - AND Enu	A La La La	77116 (7711)	BOUD A Pleas		
1-001	. 11 A - SODA FOU - NOT C	1 KAN	ice correction	DOICE WITHOUT		
	- FLM DUE	DALL TO	BECLEANED FR	IDE TO USE		
	A					
	A-WASH KIN	ISK SANT	TIZE AT LEAST /	TIMERE		
	WEEK (30DA NO	22ELS) DISASSEMIS	IF-CIRAN BOTH		
7-121	11 - MUST DESIGNA	THE PROC	inal us called			
2-101,	II INOT DESTENA	VIL IEE	IN CITYROL	8		
		7	J. Stere			
				The state of the s	- NADAT-III LANGE NA	
			The second			
						4
		1				
0.1			ARE ITELIA			
Code Reference	Core items relate to general sanitation, op	erational controls, faci	ORE ITEMS lities or structures, equipment design, ger	neral maintenance or sanitation	Correct by (date)	Initial
	Core items relate to general sanitation, opstandard operating procedures (SSOPs).	erational controls, faci	lities or structures, equipment design, ger	neral maintenance or sanitation tion or as stated.		Initial
	standard operating procedures (SSOPs).	perational controls, faci These items are to b	lities or structures, equipment design, ger e corrected by the next regular inspec	tion or as stated.		Initial
	standard operating procedures (SSOPs).	perational controls, faci These items are to b	lities or structures, equipment design, ger	tion or as stated.		Initial
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Reference Person in Ch	Standard operating procedures (SSOPS) NO COPE INSTE	erational controls, faci These items are to b Thomas CT-DN GIVEN BRATE EDUCATION	Ities or structures, equipment design, gere e corrected by the next regular inspector of the structure of th	SURING STAND		Initial
Reference Person in Ch	Standard operating procedures (SSOPS) NO COPE INSTE	erational controls, faci These items are to b Thomas CT-DN GIVEN BRATE EDUCATION	Ilities or structures, equipment design, gere e corrected by the next regular inspector of the structure of	SUKING SUKING SUKING TOMETRES	(date)	No