

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

TIME IN 2 PM TIME OUT PAGE / of 2

NEXT ROUTINE INSPI	CTION THIS DAY, THE ITEMS NOTED BEL ECTION, OR SUCH SHORTER PERIOD OF 'S FOR CORRECTIONS SPECIFIED IN THIS	TIME AS MAY BE SPE	CIFIED IN WE	RITING BY T	NS OR FACILITIES WHICH MUST BE CORRE HE REGULATORY AUTHORITY. FAILURE TO	CTED BY THE COMPLY		
ESTABLISHMENT CASEYS	NAME: OWN		TIN CESSAT	TON OF YOU	PERSON IN CHARGE: STERHANIE WIL	520		
ADDRESS:	8 WALNUT				COUNTY: DDA RD			
CITY/ZIP: BERNIE 63822 293-8905			FAX:					
ESTABLISHMENT TYPE	C. STORE CATERER	DELI TEMP. FOOD						
PURPOSE Pre-opening	14	mplaint D Other						
FROZEN DESSERT SEWAGE DISPOSAL Approved Disapproved Not Applicable PUBLIC License No. PRIVATE		BLIC		WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled				
Risk factors are food		RISK FACTORS AN			ease Control and Prevention as contributing fact			
foodborne illness outb	reaks. Public health interventions are cont	rol measures to prevent	R Complian	ness or injury				
Compliance Demonstration of Knowledge COS IN/OUT Person in charge present, demonstrates knowledge, and performs duties And Performs duties			N/O N/A	Potentially Hazardous Foods Proper cooking, time and temperature	COS R			
	Employee Health			N/O N/A	Proper reheating procedures for hot holding			
	Management awareness; policy present Proper use of reporting, restriction and ex	clusion	And the second s	N/O N/A N/O N/A	Proper cooling time and temperatures Proper hot holding temperatures			
TR OUT NO	Good Hygienic Practices		TUO ML	N/A	Proper cold holding temperatures			
OUT N/O	Proper eating, tasting, drinking or tobacco No discharge from eyes, nose and mouth	use	IN OUT	N/O N/A	Proper date marking and disposition Time as a public health control (procedures /			
	Preventing Contamination by Har	de		~	records) Consumer Advisory			
OUT N/O Hands clean and properly washed			IN OUT	N/A)	Consumer advisory provided for raw or undercooked food			
NOUT N/O	No bare hand contact with ready-to-eat fo				Highly Susceptible Populations			
OUT	approved alternate method properly follow Adequate handwashing facilities supplied accessible		IN OUT	N/O N/A	Pasteurized foods used, prohibited foods not offered			
*	Approved Source				Chemical			
IN OUT N/O N/A	Food obtained from approved source		IN OUT	N/A	Food additives: approved and properly used			
<u> </u>	Food received at proper temperature		INOUT		Toxic substances properly identified, stored and used	1		
IN OUT NO NA	Food in good condition, safe and unadulte Required records available: shellstock tag	CONTRACTOR OF THE OWNER OWNER OF THE OWNER OWN	IN OUT	(NI/A)	Conformance with Approved Procedures			
	destruction Protection from Contamination			(N/A)	Compliance with approved Specialized Process and HACCP plan	3		
IN OUT N/A	Food separated and protected				each item indicates that item's status at the time	of the		
IN OUT N/A	Food-contact surfaces cleaned & sanitize	d	inspection	n. in compliance	e OUT = not in compliance			
IN OUT NO	Proper disposition of returned, previously	served,	N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item					
	reconditioned, and unsafe food	GOOD RETAIL	PRACTICES	6				
	Good Retail Practices are preventative mea							
IN OUT	Safe Food and Water	COS R	IN OUT		Proper Use of Utensils ensils: properly stored	COS R		
	r and ice from approved source		1	Utensils,	equipment and linens: properly stored, dried,			
-	Food Temperature Control		-	handled Single-use/single-service articles: properly stored, used				
	uate equipment for temperature control		F	Gloves u	sed properly			
	oved thawing methods used		1	Food and	Utensils, Equipment and Vending I nonfood-contact surfaces cleanable, properly			
P			1	designed	, constructed, and used			
	Food Identification		1	Warewas strips use	shing facilities: installed, maintained, used; test			
Food	properly labeled; original container Prevention of Food Contamination			Nonfood-	contact surfaces clean	X		
Insec	ts, rodents, and animals not present		V	Hot and o	Physical Facilities cold water available; adequate pressure			
	amination prevented during food preparation, lisplay	storage	V		installed; proper backflow devices			
Perso	onal cleanliness: clean outer clothing, hair res mails and jewelry		V	Sewage	and wastewater properly disposed			
Wipin	ig cloths: properly used and stored		1	Toilet fac	ilities: properly constructed, supplied, cleaned			
Fruits	and vegetables washed before use		X	Physical	/refuse properly disposed; facilities maintained facilities installed, maintained, and clean			
Person in Charge /Title: Date: 12-3-3130								
Inspector:	A BOUNCI	Telephone No.	42	EPHS No		No No		
MO 580-1814 (11-14)	MATH, DRANDEL	TION WHITE - OWNER'S COL	2 V	CANARY - FIL	Follow-up Date:	50.05		



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TIME IN SOFA TIME OUTS THAN PAGE 2 of 2

ESTABLISHMEN	NT NAME	ADDRESS		CITY	ZIP					
CASE	E BERNIE	408 W	ALWUT	BERNIE	633	22				
FOOD PRODUCT/LOCATION		TEMP.	TEMP. FOOD PRODUCT/ LOCATION		TEMP.					
/	C 1		~							
The	R 600D				·					
(pm)) Unit										
Code		PRIC	ORITY ITEMS		Correct by	Initial				
Reference	Priority items contribute directly to the elin	mination, prevention or r	eduction to an acceptable level, hazards a	ssociated with foodborne illness	(date)	initial				
	or injury. These items MUST RECEIVE I	MMEDIATE ACTION w	ithin 72 hours or as stated.							
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	14	tD-	PITTSOB	CLEVEN						
	ND ND	11/12	2 F 11 () 0 D	ser						
				and the local division of the local division	-					
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Code Reference	Core items relate to general sanitation, op	erational controls, facilit	DRE ITEMS ties or structures, equipment design, gene corrected by the next regular inspection	ral maintenance or sanitation	Correct by (date)	Initial				
	3	erational controls, facilit	ties or structures, equipment design, gene	ral maintenance or sanitation on or as stated.		Initial				
Reference	Core items relate to general sanitation, op standard operating procedures (SSOPs).	perational controls, facilit These items are to be	ties or structures, equipment design, gene corrected by the next regular inspection	on or as stated.	(date)	Initial				
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