

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

TIME IN	TIME OUT
PAGE of	

NEVT DOUTINE	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.													
ESTABLISHM	OWNER						PERSON IN CHA	RGE:						
ADDRESS: 3037 ST HWY H						COUNTY:						D		
CITY/ZIP: BERNIE 43822 PHONE: 274-5							FAX:				P.H. PRIORITY :		1 🗆 L	
FETADI ICHMENT TVDE							☐ GROCERY STORE ☐ INSTITUTION							
RESTAURANT SCHOOL SENIOR CENTER TEMI								AVERI			MOBILE VENDORS			
Pre-opening Routine Follow-up Complaint Other SEWAGE DISPOSAL WATER SUPPLY														
□ Approved □ Disapproved □ Not Applicable □				D PUBLIC B PRIVATE				ОММ	UNITY		NON-COMMUNITY Date Sampled	☐ PRIVAT	E	
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 OUT		Person in charge present, dem	Cnowledge		cos	R	Cor	npliance	N/O N/A		Potentially Hazardous F r cooking, time and tempera		COS	S R
and performs duties				nougo,			-			Prope	r reheating procedures for	hot holding		
IN OUT		Management awareness; police	y present				IN OUT N/O N/A Prope			Prope	r cooling time and temperat			
IN OUT		Proper use of reporting, restric	tion and exclusion	ion			IN	OUT	N/A N/A	Prope	r cold holding temperatures			
OUT N/O		Proper eating, tasting, drinking	or tobacco use				IN OUT N/O N/A				r date marking and dispositi as a public health control (p		-	-
div OUT N/O	OUT N/O No discharge from eyes, nose a							-	II O GUILLO	record			-	-
Preventing Contaminal MY OUT N/O Hands clean and properly wash							IN				umer advisory provided for r cooked food			
IN OUT N/O No bare hand contact with read			ly-to-eat foods	or			dildero			under	Highly Susceptible Popu	lations		
approved alternate method pro IN OUT Adequate handwashing facilities			perly followed es supplied &				IN OUT N/O N/A Pasteur offered				urized foods used, prohibite	d foods not		
accessible Approved Source			urce								Chemical			
		Food obtained from approved a Food received at proper temper						OUT	N/A Food additi Toxic subst used		additives: approved and pro substances properly identifi	ed, stored and		
OUT OUT		Food in good condition, safe a	nd unadulterate	ed					-	0	onformance with Approved			
N OUT N/O N/A Required records available: s destruction				arasite							liance with approved Specia ACCP plan	alized Flocess		
Frotection from Contai			ntamination			+				f each it	em indicates that item's sta	tus at the time	of the	
IN OUT N/A Food-contact surfaces cleaned &			& sanitized			1		complian		OUT = not in comp				
IN OUT N/O Proper disposition of returned, pre				/ed,		N/A = not applicable COS = Corrected On Site					N/O = not observe R = Repeat Item	ed		
		reconditioned, and unsafe food		G	OOD RE	FAIL S	PRACT	ICES						
		Good Retail Practices are preve		es to co	ontrol the	intro	duction	of pati	hogens, ch	emicals	, and physical objects into for	oods.	cos	R
IN OUT	Paste	Safe Food and Wateurized eggs used where required			cos	R	IN	OUT	In-use L	ıtensils:	properly stored		000	
Water and ice from approved source									handled		nent and linens: properly sto			
		Food Temperature Co					V		Single-u Gloves	use/sing	le-service articles: properly	stored, used		
		uate equipment for temperature of eved thawing methods used	control				1			Uter	sils, Equipment and Vendin			
V		nometers provided and accurate					1		designe	d. const	od-contact surfaces cleana tructed, and used			
	Food Identification						Warewashing faci			ashing fa	acilities: installed, maintaine	d, used; test		
V	Food	Food properly labeled; original container					V		Nonfood	d-contac	t surfaces clean Physical Facilities			
V	Prevention of Food Contamination Insects, rodents, and animals not present						V				ater available; adequate pre			
Contamination prevented during food preparation, storage and display							V				led; proper backflow device			
V: -		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					V				astewater properly disposed			
7	Wipin	Viping cloths: properly used and stored ruits and vegetables washed before use					1		Garbag	Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained				
							V		Physica	al facilitie	es installed, maintained, and Date:	d clean		
Person in Ch	arge /T	itle:									12-9-21	V	rtu.	1-
Inspector: A BRANDEL Teler				hone N	3-9	3		EPHS N	lo.	Follow-up:	Yes	與	No	
0010			DIOTE DISTIN	AL SAUTOYE	OWNED	C CODY			CANARY - F	ILE CORY				E6.37