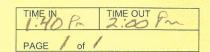


## MISSOURI DEPARTMEN OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT



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: VWAR ADDRESS COUNTY: PHONE FAX: P.H. PRIORITY: - H - M DEL ESTABLISHMENT TYPE ☐ BAKERY C. STORE CATERER **GROCERY STORE** DELL ☐ INSTITUTION ☐ MOBILE VENDORS SENIOR CENTER RESTAURANT SCHOOL SUMMER F.P. **TAVERN** ☐ TEMP.FOOD PURPOSE ☐ Pre-opening Routine T Follow-up ☐ Complaint ☐ Other FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY ☐Approved ☐Disapproved ☑ Not Applicable PUBLIC PUBLIC COMMUNITY NON-COMMUNITY PRIVATE License No. П 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. Demonstration of Knowledge Compliance Potentially Hazardous Foods cos IN OUT IN OUT NO N/A Person in charge present, demonstrates knowledge, Proper cooking, time and temperature and performs duties Employee Health IN OUT NON/A Proper reheating procedures for hot holding IN OUT NO NA IN) OUT Management awareness; policy present Proper cooling time and temperatures IN OUT NO NA IN") OUT Proper use of reporting, restriction and exclusion Proper hot holding temperatures Good Hygienic Practices IN OUT Proper cold holding temperatures N/A IN OUT N/O IN OUT N/O N/A Proper eating, tasting, drinking or tobacco use Proper date marking and disposition IN OUT NO No discharge from eyes, nose and mouth IN OUT N/O N/A Time as a public health control (procedures / records) Preventing Contamination by Hands Consumer Advisory IN OUT NO N/A Hands clean and properly washed IN OUT Consumer advisory provided for raw or undercooked food IN OUT NO No bare hand contact with ready-to-eat foods or Highly Susceptible Populations approved alternate method properly followed IN OUT IN OUT N/O N/A Adequate handwashing facilities supplied & Pasteurized foods used, prohibited foods not accessible offered Approved Source Chemical IN OUT Food obtained from approved source IN) OUT Food additives: approved and properly used Food received at proper temperature IN OUT N/O N/A IN) OUT Toxic substances properly identified, stored and used Conformance with Approved Procedures IN) OUT Food in good condition, safe and unadulterated IN OUT NOONA Required records available: shellstock tags, parasite IN OUT N/A Compliance with approved Specialized Process destruction and HACCP plan Protection from Contamination The letter to the left of each item indicates that item's status at the time of the IN OUT N/A Food separated and protected inspection. IN OUT N/A Food-contact surfaces cleaned & sanitized IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed IN OUT N/O Proper disposition of returned, previously served, COS = Corrected On Site R = Repeat Item reconditioned, and unsafe food GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods Safe Food and Water Proper Use of Utensils cos IN Pasteurized eggs used where required In-use utensils: properly stored Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled Food Temperature Control Single-use/single-service articles: properly stored, used Adequate equipment for temperature control Gloves used properly Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Food Identification Warewashing facilities: installed, maintained, used; test strips used Food properly labeled; original container Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities Insects, rodents, and animals not present Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage Plumbing installed; proper backflow devices and display Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed fingernails and jewelry Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: Date: EPHS No Inspector: Telephone No Follow-up: Yes 'AC No Follow-up Date