

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

TIME IN 2: 307~	TIME OUT 45 Pm
PAGE of	1

NEXT ROUTINE INSPE	CTION THIS DAY, THE ITEMS NOTED B CTION, OR SUCH SHORTER PERIOD	OF TIME AS M	AY BE SPEC	DIFIED I	N WRIT	ING BY T	HE REGI	JLATORY AUTHO	ORITY. FAILURE TO		LY		
ESTABLISHMENT I	LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OWNER:							PERSON IN CHARGE:					
ADDRESS:	DRESS: 501 TROMILE RA						COUNTY:						
CITY/ZIP: BEXTE 63841 PHONE: 624-2695 FAX:						P.H. PRIORITY :							
ESTABLISHMENT TYPE BAKERY C STORE CATERER DELI GROCERY STORE INSTITUTION RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS													
PURPOSE Pre-opening	□ Pre-opening □ Routine □ Follow-up □ Complaint □ Other												
FROZEN DESSERT Approved Disapproved Not Applicable License No. PRIVATE													
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													
Risk factors are food production foodborne illness outbr	preparation practices and employee beha eaks. Public health interventions are c	aviors most com ontrol measure:	nmonly report s to prevent	ted to the foodbore	ne Cente ne illnes	ers for Dise s or injury	ease Con	trol and Preventio	n as contributing fac	tors in			
Compliance	Demonstration of Knowled	ge		R Cor	npliance			Potentially Haza		C	OS R		
IN OUT Person in charge present, demonstrates knowledge, and performs duties			IN	IN OUT N/O N/A		Proper	cooking, time and	temperature					
Employee Health.									ures for hot holding				
IN OUT	Management awareness; policy preser Proper use of reporting, restriction and				OUT N			cooling time and to					
	Good Hygienic Practices	Good Hygienic Practices			OUT	N/A	Proper o	cold holding tempe	eratures				
IN OUT N/O	Proper eating, tasting, drinking or tobal No discharge from eyes, nose and more				OUT N		Proper date marking and disposition Time as a public health control (procedures /						
THE COT NO					007 147	0 40071	records)						
IN OUT N/O	Preventing Contamination by Hands clean and properly washed	Hands		IN	OUT	(N/A ²)		Consumer per advisory provid oked food					
(N) OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed						undonos	Highly Susceptib	le Populations				
IN OUT	Adequate handwashing facilities suppl accessible	ied &		IN	OUT N	O N/A	Pasteurized foods used, prohibited foods not offered						
-	Approved Source	a characteristics			7			Chem					
IN OUT N/O N/A	Food obtained from approved source A Food received at proper temperature			IN)	OUT	N/A			and properly used identified, stored a	nd			
INDOUT	N OUT Food in good condition, safe and unadulterated						Conformance with Approved Procedures						
IN OUT N/O N/A				IN	OUT N/A Compliance with approved Specialized Process and HACCP plan								
INI OUT NIA	Protection from Contaminal	tion		The	letter to	the left of	each iter	n indicates that ite	em's status at the tim	e of the			
IN OUT N/A	Food separated and protected		inspection.										
IN OUT N/A Food-contact surfaces cleaned & sanitized IN OUT N/O Proper disposition of returned, previously served,				IN = in compliance N/A = not applicable COS = Corrected On Site OUT = not in compliance N/O = not observed R = Repeat Item									
	reconditioned, and unsafe food					Toolog on							
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
IN OUT	Safe Food and Water		COS R	IN	OUT	ogorio; orre		roper Use of Uter		COS	R		
	urized eggs used where required			V				operly stored	perly stored dried				
vvater	Vater and ice from approved source			1	Utensils, equipment and linens: properly stored, dried, handled								
	Food Temperature Control			1	-	Single-us Gloves u			roperly stored, used				
	uate equipment for temperature control oved thawing methods used			1		Gloves u		s, Equipment and	Vending				
	nometers provided and accurate			2					cleanable, properly				
	Food Identification	1000		1		Warewas strips use	shing faci	cted, and used lities: installed, m	aintained, used; test				
Food	properly labeled; original container			V				surfaces clean					
Incom	Prevention of Food Contamination			-		Hot and	cold wate	Physical Facilities available: adequ					
Conta	sects, rodents, and animals not present ontamination prevented during food preparation, storage and display			V		Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices							
Perso	onal cleanliness: clean outer clothing, hair nails and jewelry	r restraint,		V	Sewage and wastewater properly disposed								
	g cloths: properly used and stored	/		Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed, facilities maintained									
Fruits	and vegetables washed before use	led before use						installed, maintair					
Person in Charge /Title: Date: 4//6/23													
Inspector: Telephone No.						EPHS No		ollow-up: ollow-up Date:	Yes_	阜	No		
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