

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

TIME IN 9:15 Am	TIME OUT
PAGE / of c	2

WITH ANY TIME	E LIMITS	CTION, OR SUCH SHORTER PE S FOR CORRECTIONS SPECIFIE	ED IN THIS NO	OTICE MA	Y BE SPE Y RESUL	CIFIED T IN CE	IN WRI	TING BY T ON OF YO	UR FO	OD OPERAT	IONS.			O COMP	PLY	
ESTABLISHI		NAME: NUTRITION CIR	OWNER		<i>(</i>	610	1/					CHAR		PI		
ADDRESS:		3 W STODDAY		2 ( )	OF F	1011	26			COL	JNTY:	1114	2068 DARI	K -		
CITY/ZIP:						FAX										
ESTABLISHMEN		ER 63841	PHONE:	1-72	34		U.Y.			P.H.	PRIOF	RITY:	D H Z	М	] L	
☐ BAKERY ☐ RESTAU	•	C. STORE CATERED SCHOOL SENIOR		DELI TEMP	. FOOD		GROCE	ERY STOR	E	☐ INSTITU ☐ MOBILE		RS				
PURPOSE  Pre-open	ning	Routine  Follow-up	☐ Compla	aint 🗆	Other											
FROZEN DE		roved Not Applicable	SEWAGE PUBLI		AL			IPPLY UNITY		NON-COM	IMI IMIT	·		ATE		
License No.			□ PRIVA			A o	Civilvii	DIVITI		Date Samp		_	PRIVA Resu	ilts		_
				K FACTO												
foodborne illne	re food p	preparation practices and employed eaks. Public health intervention	ee behaviors m s are control n	nost comm neasures t	nonly repo to prevent	rted to the	ne Cent ne illne	ters for Dis	ease C	Control and Pr	evention	as contr	ibuting fac	ctors in		
Compliance		Demonstration of K	nowledge				mpliance		777	Potential	lly Hazai	rdous Fo	ods	C	cos	R
IN OUT		Person in charge present, demo	onstrates know	rledge,		(IN)	1 TUO	N/O N/A	Prop	er cooking, tin						
		Employee He						N/O N/A	Prop	er reheating p	procedu	res for ho	t holding			
IN OUT		Management awareness; policy Proper use of reporting, restricti	/ present					N/O N/A		er cooling time			es			
UN OUT		Good Hygienic Pr	ractices	ion			OUT	N/A N/A		er hot holding er cold holding						
IN OUT N/O		Proper eating, tasting, drinking				an	1 TUO	V/O N/A	Prope	er date markir	ng and d	isposition	1			
OUT N/O		No discharge from eyes, nose a	and mouth			IN	OUT N	N/O N/A		as a public h						
		Preventing Contaminat								Con	sumer A			DV S		
OUT N/O		Hands clean and properly wash				IN	OUT	(N/A)		sumer advisor	y provide	ed for rav	v or			
OUT N/O		No bare hand contact with read approved alternate method prop	perly followed	or						Highly Su						
IN OUT		Adequate handwashing facilities accessible	s supplied &			IN	OUT N	N/O N/A	Paste	eurized foods ed	used, pr	ohibited	foods not			
(N) OUT		Approved Sou									Chemic			4		
IN OUT N/O	N/A	Food obtained from approved so Food received at proper temper				(IN)	OUT	N/A		additives: ap				-1	-11-	
0	IN/A	r dod received at proper temper	ature			TIM)	001		used	substances p	properly	Identified	, stored a	nd		
IN OUT N/O	N/A	Food in good condition, safe an Required records available: she				IN	OUT	N/A	Comp	Conformance volume of the conformance vital policy of the conf	with App	roved Pro	cedures zed Proces	SS		
		destruction  Protection from Conf	tamination						and F	HACCP plan	***				2 1 B	
IN OUT	N/A	Food separated and protected	idimilation.					o the left of	f each i	item indicates	that iter	n's status	at the tim	e of the		
(IN) OUT	N/A	Food-contact surfaces cleaned	& sanitized				ection. IN = in	complianc	e			complia	ince			
IN OUT N/O	)	Proper disposition of returned, preconditioned, and unsafe food	previously serv	ed,				t applicable prrected Or			Repeat					
					DRETAIL											
101		Good Retail Practices are preven						nogens, cho	emicals				ds.			
IN OUT	Pactor	Safe Food and Water urized eggs used where required		CC	OS R	IN	OUT	le vee	lawalla.	Proper Use		sils		cos	R	
-		and ice from approved source				-				properly store ment and line		orly etoro	d dried	-		
						board		handled								
-	A -1	Food Temperature Cont				4		Single-u	se/sing	gle-service arti	icles: pro	perly sto	red, used			
		ate equipment for temperature coved thawing methods used	ontrol			6		Gloves u		operly nsils, Equipme	onl and l	/di				
1		ometers provided and accurate				2	x	Food an	d nonfo	ood-contact su	urfaces o	cleanable	, properly			
		Food Identification				1	, ,	Warewa	shing fa	tructed, and u acilities: instal		ntained, i	used; test			1
Lane .	Food	properly labeled; original containe				-	-	strips us Nonfood		ct surfaces cle						
Lor.	Insects	Prevention of Food Contam s, rodents, and animals not present				1		Hot and	cold w	Physical F ater available;						
1 X	Contar	mination prevented during food pr		age		1				lled; proper ba			are			
V		nal cleanliness: clean outer clothir	ng, hair restrair	nt,		4	3	Sewage	and wa	astewater proj	perly dis	posed				
gar.		nails and jewelry g cloths: properly used and stored				10		Toilet fac	cilities	properly cons	tructed	supplied	cleaned			
L		and vegetables washed before us				6				e properly disp					7.4	
						1				es installed, m						
Person in Cha	arge /Ti	itle: Roly Ad	min							Date:	115	119				YS.
Inspector:	Λ	BP. MI		Telephor	ne No.			EPHS No	0.	Follow-up:			Yes		No	
MO 580-1814 (11-14)	9.00	- FORMET	DISTRIBUTION	WHITE - OV	WNER'S COF	Y		CANARY - FIL	E COPY	Follow-up	Date:	NKI	-202	0	E6.	37

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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PAGE 2 of 2

ESTABLISHMENT NAME		ADDRESS			CITY	Add to	ZIP	
DEXTER NUTRI	TON CENTER	33 WS	CHARGOT.		DEXTER		6384	1
FOOD PRODUCT	T/LOCATION	TEMP.		FOOD PRODUCT/	LOCATION		TEM	THE RESERVE AND ADDRESS OF THE PARTY.
KITCHELIREF		350		Contract Con		and the same of th		W. Line
BACK ROOM R	EFR	350				13		
						JE	1	
						No. of Concession, Name of Street, or other party of the Concession, Name of Street, or other pa		
							A STATE OF THE PERSON NAMED IN	- Allering
Code		P	RIORITY ITEMS				Correct by	Initial
Reference Priority items co	ontribute directly to the elim	nination, prevention of	or reduction to an accep	otable level, hazards a	ssociated with foodborn	ne illness	(date)	miliai
or injury. These	items MUST RECEIVE IN	MMEDIATE ACTION	within 72 hours or as	s stated.				
H.101.11 B	20-115-11	P EAP.	Land de Fa	S 11011			334 - (-5)	
	STAPLO LA	ale LUN	412.) 5	NEFELDI	Ca ITA 11	P	100	
	STORED LO BULKMUST	- KL	FOOD GRAD	t CONTAIN	NED AT		0	
	LEAUR IN	XK Chinit	LI FACKA	6126	to the DE			
		01101	C III CHI	(i) //- (i)		- 4		
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						THE PARTY OF THE P	The state of the s	
								27.2
								- Kanasta
						V V-25	Medical Co	
							New York	
							* 3 5 2 5 5	
Code Reference Core items relat	te to general sanitation, ope	erational controls fac	CORE ITEMS	uipment design, gener	ral maintenance or sani	tation	Correct by	Initial
Reference Core items relat	te to general sanitation, opeing procedures (SSOPs).	erational controls, fac	cilities or structures, equ	uipment design, gener ext regular inspectio	ral maintenance or sani on or as stated,	tation	Correct by (date)	Initial
Reference Core items relat standard operat	ing procedures (SSOPs).	erational controls, fac These items are to	cilities or structures, equipments of the corrected by the name of the corrected by the c	ext regular inspection	n or as stated.			Initial
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Reference Core items relational standard operate Standard ope	OOOD PACLE	erational controls, fac These items are to	be corrected by the n	ELZER	NOT SEAC			Initial
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