

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

| TIME INS A | TIME OUT OA |
|------------|-------------|
| PAGE / of  | 2           |

| WITH ANY TIME       | INSPE    | CTION, OR SUCH SHORTER PE<br>S FOR CORRECTIONS SPECIFIE          | RIOD OF TIME AS MA<br>ED IN THIS NOTICE M  | AY BE S | SPEC   | IFIED<br>IN CE | IN WR    | ON OF YO                     | HE RE     | EGULATORY AUTHORITY. FAILURE TO OOD OPERATIONS.                                      | COMPL  | Υ     |
|---------------------|----------|--|--|---------|--|----------------|----------|------------------------------|-----------|--|--------|-------|
| ESTABLISH           | MENT N   | NAME:  | OWNER:   |         |  |                |          | _34                          | 25        | PERSON IN CHARGE:  | 1      |       |
| ADDRESS:            | K 1      | XEL# 7069  | COFF   |         |  |                |          |                              |           | COUNTY:  |        |       |
| CITY/ZIP:           | 160      | 4 BUSINESS 6   | PHONE:   |         | -  | FAX            |          |                              |           | STANAP   |        |       |
| ESTABLISHMEN"       |          | 2 NO 63841   | PHONE: 624-383   | 27      |  | 1 77           | •        |                              |           | P.H. PRIORITY :  |        | L     |
| BAKERY RESTAU       |          | ☐ C. STORE ☐ CATERE ☐ SCHOOL ☐ SENIOR                            | R DEL  |         | D  |                | GROC     | ERY STOR                     | E         | ☐ INSTITUTION ☐ MOBILE VENDORS   |        |       |
| PURPOSE Pre-openi   |          | Routine  Follow-up   |  | Othe    |  |                |          |                              |           | a modific verbono  |        |       |
| FROZEN DES          | SSERT    | roved Not Applicable   | SEWAGE DISPOS  | SAL     |  | WATI           | ER SL    | JPPLY                        |           |  |        |       |
| License No.         | Disappi  |  | PUBLIC PRIVATE   |         | -  |                | OMM      | UNITY                        |           | NON-COMMUNITY PRIVAT   |        |       |
|                     |          |  | RISK FACT  | TORS A  | AND  | INTE           | RVEN     | ITIONS                       |           |  |        |       |
| Risk factors ar     | e food p | preparation practices and employe                                | e behaviors most com   | monly r | eporte   | ed to the      | he Cen   | ters for Dis                 | ease C    | Control and Prevention as contributing facto   | s in   |       |
| Compliance          | s outbre | eaks. Public health intervention  Demonstration of K             | The second secon | cos     | R  |                | mplianc  |                              |           | Potentially Hazardous Foods  | CO     | SR    |
| IN OUT              |          | Person in charge present, demo                                   |  |         |  | 2000           |          | N/O N/A                      | Prop      | per cooking, time and temperature  | 00     | 5 K   |
|                     |          | Employee He  |  |         |  |                |          | N/O N/A                      | Prop      | per reheating procedures for hot holding   |        |       |
| IN OUT              |          | Management awareness; policy                                     |  |         |  |                |          | N/O N/A                      |           | per cooling time and temperatures  |        |       |
| IN OUT              |          | Proper use of reporting, restricti  Good Hygienic Pr             |  |         | -  |                | OUT      | N/O N/A                      |           | per hot holding temperatures per cold holding temperatures                           |        |       |
| IN OUT N/O          |          | Proper eating, tasting, drinking                                 | or tobacco use   |         |  | IN             | OUT      | N/O N/A                      | Prop      | per date marking and disposition   |        |       |
| UN OUT N/O          |          | No discharge from eyes, nose a                                   | nd mouth   |         |  | IN             | OUT      | N/O N/A                      | Time      | e as a public health control (procedures / rds)                                      |        |       |
| IN OUT NO           |          | Preventing Contaminati   |  |         |  | 10.1           | OUT      | (Turk)                       |           | Consumer Advisory  |        |       |
| IN OUT N/O          |          | Hands clean and properly wash                                    | ARRES  |         |  | IN             | OUT      | N/A                          | unde      | sumer advisory provided for raw or ercooked food                                     |        |       |
| -                   |          | No bare hand contact with ready approved alternate method prop   | erly followed  |         |  |                |          |                              |           | Highly Susceptible Populations   |        | #* E  |
| (IN) OUT            |          | Adequate handwashing facilities accessible                       | supplied &   |         |  | IN             | OUT      | N/O N/A                      | Paste     | eurized foods used, prohibited foods not ed  |        |       |
|                     |          | Approved Sou   |  |         |  |                |          | -                            |           | Chemical   |        |       |
| IN OUT N/O I        | N/A      | Food obtained from approved so<br>Food received at proper temper |  |         | <  | 400000000      | OUT      | CN/A                         | Toxic     | d additives: approved and properly used c substances properly identified, stored and |        |       |
| IN OUT              |          | Food in good condition, safe and                                 | d unadulterated  |         |  |                |          |                              | used      | Conformance with Approved Procedures   |        |       |
| IN OUT N/O          | N/A      | Required records available: she destruction                      |  |         |  | IN             | OUT      | N/A                          | Com       | pliance with approved Specialized Process HACCP plan                                 |        |       |
| IN OUT 1            | 1/0      | Protection from Cont   | amination  |         |  | The            | letter t | to the left of               |           | item indicates that item's status at the time  | of the | 4     |
|                     | V/A      | Food separated and protected  Food-contact surfaces cleaned 8    | 2. sanitized   |         | -  | insp           | ection.  |                              |           | OUT = not in compliance  | or tho |       |
| IN OUT N/O          | N/A      | Proper disposition of returned, p                                | ×  |         | -  | N              | /A = nc  | ot applicable<br>orrected Or | е         | N/O = not observed R = Repeat Item   |        |       |
|                     |          | reconditioned, and unsafe food                                   | GO   | OD RET  | All E  |                | V-10-    | Siredica Or                  | TOILC     | N - Nepeat Item  |        |       |
|                     |          | Good Retail Practices are preven                                 |  |         |  |                |          | hogens, che                  | emical    | s, and physical objects into foods.  |        |       |
| IN OUT              |          | Safe Food and Water  |  |         | R  | IN             | OUT      |                              |           | Proper Use of Utensils   | cos    | R     |
| See .               |          | urized eggs used where required                                  |  |         |  | 10             |          |                              |           | : properly stored  |        |       |
|                     | vvater   | and ice from approved source                                     |  |         |  | dente          |          | Utensils,                    | equip     | ment and linens: properly stored, dried,   |        |       |
| _                   |          | Food Temperature Cont  |  |         |  | both           |          |                              | se/sing   | gle-service articles: properly stored, used  |        |       |
| Burney              |          | ate equipment for temperature co                                 | ntrol  |         |  | been           |          | Gloves L                     | ised pi   | roperly  |        |       |
| 1                   |          | ved thawing methods used ometers provided and accurate           |  |         |  |                |          | Food on                      | Ute       | ensils, Equipment and Vending<br>cood-contact surfaces cleanable, properly           |        |       |
|                     | memi     |  |  |         |  | 4              |          | designed                     | d, cons   | structed, and used   |        |       |
|                     |          | Food Identification  |  |         |  | 3              |          | Warewas<br>strips us         |           | facilities: installed, maintained, used; test  |        |       |
| V                   | Food p   | properly labeled; original container                             |  |         | *  | 1              |          | Nonfood                      | -conta    | ct surfaces clean  |        |       |
| 100                 | Insects  | Prevention of Food Contami<br>s, rodents, and animals not preser |  |         | 1  | East.          |          | Hot and                      | cold w    | Physical Facilities vater available; adequate pressure                               |        |       |
| 1                   | Contar   | mination prevented during food pr                                |  |         | 1  | W              |          |                              |           | illed; proper backflow devices   |        |       |
| V.                  |          | nal cleanliness: clean outer clothin                             | g, hair restraint,   |         |  | 4              |          | Sewage                       | and w     | rastewater properly disposed   |        |       |
| V                   | Wiping   | ails and jewelry cloths: properly used and stored                |  |         | The state of the s | , 200°         | ×        | Toilet fac                   | cilities: | properly constructed, supplied, cleaned  |        |       |
| V                   |          | and vegetables washed before us                                  |  |         |  | 8              | _        | Garbage                      | /refuse   | e properly disposed; facilities maintained   |        |       |
| Person in Cha       | rge /Ti  | tle:   |  |         | -  |                |          | Physical                     | iaciliti  | es installed, maintained, and clean  Date:   |        |       |
| Inspector:          | TIL      | ME WILL  | Teleph   | one No  |  |                |          | EPHS No                      | ).        | Follow-up:  Yes  |        | lo    |
| MO 580-1814 (11-14) | ta       | H. D KANDEL  | Telephy 568  |         | -  | 5              |          | CANARY - FIL                 | _         | Follow-up Date:  |        |       |
|                     |          |  | SIGNIFICATION WITHE  |         | ~~I. I   |                |          | AUTON I - LIF                | - UUPT    |  |        | F6 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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| ESTABLISHMENT NAME DOLLAR TREE# 70   | 69 1604 Bu  | SINESS 60  | CITY   | ZIP 6389          | 11   |
|--|---|--|--|-------------------|--|
| FOOD PRODUCT/LOCATION  | N TEMP.   | FOOD PRODUCT/  |  | TEMF              |  |
| REF -  | 35°°  |  |  |                   |  |
| FFLEZEE-   | 50  |  |  |                   |  |
| WHILL IN COOLER  | 350   |  |  |                   |  |
|  |   |  |  |                   |  |
| The second secon | -   |  |  |                   |  |
| Code Reference Priority items contribute direct  | PR  | IORITY ITEMS reduction to an acceptable level, hazards a   | sessciated with foodborns illness              | Correct by        | Initial  |
| or injury. These items MUS   | T RECEIVE IMMEDIATE ACTION  | vithin 72 hours or as stated.  | 1,771.00                                       | (date)            |  |
| 3-501.18-BOLD  | GNA PAST USI  | E BYDATE 4 MARCI   | 47017  |                   |  |
|  |   |  |  |                   |  |
|  |   |  |  |                   |  |
|  |   |  | Towards  | 4-1-1-1           |  |
|  |   |  |  | a Carrage         |  |
|  |   |  |  |                   |  |
|  |   |  |  |                   |  |
|  |   |  |  |                   | Takes  |
|  |   |  |  |                   |  |
|  |   |  |  |                   |  |
|  |   |  |  |                   | 2 15 2   |
|  |   |  |  |                   |  |
|  |   |  | 3  |                   |  |
| à la   |   | * .  |  |                   |  |
|  |   |  |  |                   |  |
|  |   |  |  |                   | The State of the S |
|  | *   |  |  |                   | 7.35.56  |
| standard operating procedure   | C<br>sanitation, operational controls, faci<br>es (SSOPs). These items are to b   | ORE ITEMS  ities or structures, equipment design, generated by the next regular inspection   | ral maintenance or sanitation                  | Correct by (date) | Initial  |
| Reference Core items relate to general standard operating procedure  | sanitation, operational controls, faciles (SSOPs). These items are to b   | ilties or structures, equipment design, general ecorrected by the next regular inspection of the structure o | ral maintenance or sanitation or as stated.    |                   | Initial  |
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| Reference Core items relate to general standard operating procedure  - 20(, 11 - DAYC)   | sanitation, operational controls, facilies (SSOPs). These items are to be GHT UNDEFLE   | ilties or structures, equipment design, general ecorrected by the next regular inspection of the structure o | on or as stated.                               |                   | Initial  |
| Reference Core items relate to general standard operating procedure  | sanitation, operational controls, faciles (SSOPs). These items are to be 647 UNDER CERAIR SWELL   | ilties or structures, equipment design, general ecorrected by the next regular inspection of the structure o | on or as stated.                               |                   | Initial  |
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| Reference   Core items relate to general standard operating procedure   C - Zol   11 - DAYLL   C - El  | sanitation, operational controls, facilies (SSOPs). These items are to be GHT UNDEFLERATE SWELL | ities or structures, equipment design, genere corrected by the next regular inspection of the structure of t | on or as stated.                               |                   | Initial  |
| Reference Core items relate to general standard operating procedure  4-20(.11 - DAYL)  - FL  | Sanitation, operational controls, facilies (SSOPs). These items are to be CHT UNDER LEGATE SWELL  TOCK NOT OFF  | ilities or structures, equipment design, genere corrected by the next regular inspection of the second of the seco | on or as stated.                               |                   | Initial  |
| Reference Core items relate to general standard operating procedure  | Sanitation, operational controls, faciles (SSOPs). These items are to be GHT UNDEX LEAR SWEET  TOCK NOT OFF  D ITAPBORAGE   | ities or structures, equipment design, genere corrected by the next regular inspection of the second | OCUTIVE  |                   | Initial  |
| Reference Core items relate to general standard operating procedure  4-20(,11-DAYL)  - E1  6-50(,12-UE)  6-50(,114-BACKS)  | Sanitation, operational controls, faciles (SSOPS). These items are to be GHT UNDER LEGATED AND SATELY SOULL!  TOCK NOT OFF DHARBORAGO  DUCK BACKSTOO  | FLOOR (RESTING   | CLUTTER  HULFING                               |                   | Initial  |
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| Reference   Core items relate to general standard operating procedure   C-20(111 - DAYC)   C-50(114 - BACKS)   C-50(114 - BACK | Sanitation, operational controls, faciles (SSOPS). These items are to be GHT UNDER LEAR SWELL TOOK NOT OFF DITARIBORACE BACKSTOOF BENABLE AC  | FLEDE CREATING  ELSS Y CLIMANING   | CCUTTLE  |                   | Initial  |
| Reference   Core items relate to general standard operating procedure   C-201   11 - DAYLU   FI  | Sanitation, operational controls, faciles (SSOPS). These items are to be GHT UNDER LEAR SWELL TOOK NOT OFF DITARIBORACE BACKSTOOF BENABLE AC  | FLEDE CREATING  ELSS Y CLIMANING   | CCUTILE  LEPING  S.                            |                   | Initial  |
| Reference   Core items relate to general standard operating procedure   C-20(111 - DAYC)   C-50(114 - BACKS)   C-50(114 - BACK | Sanitation, operational controls, faciles (SSOPS). These items are to be CHT UNDESCONDENT OF SOURCE SOURCE SOURCE SACKSTON ENAMELY ACCEPTANCE OF SOURCE SACKSTON EDUCATION  | FLEDE CREATING  ELSS Y CLIMANING   | CCUTTLE  |                   | Initial  |