

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

| TIME IN 10:20 Au | TIME OUT |
|------------------|----------|
| PAGE   of Z      | 2        |

| NEXT ROUTINE                    | INSPE    | TION THIS DAY, THE ITEMS NO<br>CTION, OR SUCH SHORTER PE<br>S FOR CORRECTIONS SPECIFIE | RIOD OF TIME A             | S MAY BE         | SPEC      | IFIED  | IN WRI                 | TING BY T                  | HE REG      | SULATORY AUTHORITY. FAILU  | ORRECTE<br>RE TO CC | ED BY T | HE |
|---------------------------------|----------|--|----------------------------|------------------|-----------|--------|------------------------|----------------------------|-------------|--|---------------------|---------|----|
| ESTABLISH                       | MENTI    | VAME: #7069  | OWNER:                     |                  |           |        |                        |                            |             | PERSON IN CHARGE:  |                     |         |    |
| ADDRESS:                        | (604     | HWY80360 W   |                            |                  |           |        |                        |                            |             | COUNTY:  |                     |         |    |
| CITY/ZIP:                       |          | ER ma 63841  | PHONE: 573624              | 3827             |           | FAX    |                        |                            |             | P.H. PRIORITY :  | н 🗆 м               | ₫ L     |    |
| ESTABLISHMEN BAKERY RESTAU      | T TYPE   | C. STORE CATERE  | R CENTER                   | DELI<br>TEMP. FO | OD        |        | GROCE                  | ERY STOR                   |             | INSTITUTION MOBILE VENDORS   |                     |         |    |
| PURPOSE Pre-open                | ing      | Routine  Follow-up   | ☐ Complaint                | ☐ Ott            | her       |        |                        |                            |             |  |                     |         |    |
| FROZEN DE  Approved License No. |          | roved Not Applicable   | SEWAGE DIS PUBLIC PRIVATE  | POSAL            |           |        |                        | IPPLY<br>UNITY             |             |  | PRIVATE<br>Results  |         |    |
| Di I C                          |          |  |                            | ACTORS           |           |        |                        |                            |             |  |                     |         |    |
| foodborne illne                 | ss outbr | oreparation practices and employed<br>eaks. Public health intervention                 | s are control meas         | sures to pr      | event for | oodbor | ne illne               | ess or injury              | ease Co     | and the second s | ng factors          |         |    |
| Compliance OUT                  |          | Demonstration of Ki<br>Person in charge present, demo<br>and performs duties           | -                          | ge,              | SR        |        | mpliance<br>OUT 1      | N/O N/A                    | Proper      | Potentially Hazardous Foods cooking, time and temperature  |                     | cos     | R  |
| 8                               |          | Employee He  |                            |                  |           |        |                        | N/O N/A                    |             | reheating procedures for hot hol   | ding                |         |    |
| IN OUT                          |          | Management awareness; policy<br>Proper use of reporting, restricti                     | 18 (CO.) (CO.) (CO.) (CO.) |                  |           |        |                        | N/O N/A                    |             | cooling time and temperatures hot holding temperatures   |                     |         |    |
|                                 |          | Good Hygienic Pr   | actices                    |                  |           | (IN)   | OUT                    | N/A                        | Proper      | cold holding temperatures  |                     |         |    |
| OUT N/O                         |          | Proper eating, tasting, drinking of No discharge from eyes, nose a                     |                            |                  |           |        |                        | N/O N/A                    |             | date marking and disposition s a public health control (procedu  | res /               |         |    |
|                                 |          | Decuaring Contaminat   | on by Uanda                |                  | _         |        |                        |                            | records     | s)   |                     |         |    |
| OUT N/O                         |          | Preventing Contaminati<br>Hands clean and properly wash                                |                            |                  |           | IN     | OUT                    | N/A                        |             | Consumer Advisory mer advisory provided for raw or cooked food   |                     |         |    |
| (IN) OUT N/O                    |          | No bare hand contact with ready  |                            |                  |           |        |                        |                            | diddid      | Highly Susceptible Populations   |                     |         |    |
| IN OUT                          |          | approved alternate method prop<br>Adequate handwashing facilities                      |                            |                  |           | IN     | 1 TUO                  | V/O N/A                    |             | rized foods used, prohibited foods   | s not               |         |    |
|                                 |          | accessible Approved Sou  | rce                        |                  |           |        | _                      |                            | offered     | Chemical   |                     |         |    |
| OUT OUT                         | 11/0     | Food obtained from approved so   |                            |                  |           |        | OUT                    | (N/A)                      | Food a      | dditives: approved and properly u  | sed                 |         |    |
| OUT N/O                         | N/A      | Food received at proper temper   | ature                      |                  |           | div    | OUT                    |                            | used        | substances properly identified, sto  | red and             |         |    |
| IN OUT N/O                      | AUA .    | Food in good condition, safe and   |                            | ite              |           | INI    | OUT                    | (NI/A?)                    |             | nformance with Approved Proced   |                     |         |    |
| IN OUT N/O                      | IN/A     | Required records available: she destruction  Protection from Cont                      |                            | ite              |           | IIN    | 001                    | (N/A)                      |             | iance with approved Specialized F<br>ACCP plan   | rocess              |         |    |
| OUT                             | N/A      | Food separated and protected   | ammation                   |                  |           |        |                        |                            | f each ite  | em indicates that item's status at the   | he time of          | the     |    |
|                                 | N/A)     | Food-contact surfaces cleaned  | & sanitized                |                  |           |        |                        | complianc                  |             | OUT = not in compliance  |                     |         |    |
| IN OUT N/O                      |          | Proper disposition of returned, p  | reviously served,          |                  | 1084      |        |                        | ot applicable or rected Or |             | N/O = not observed<br>R = Repeat Item  |                     |         |    |
|                                 |          | reconditioned, and unsafe food   |                            |                  |           |        | 8000 AND               | orrected Or                | TORC        | TC - Repeat item   |                     |         |    |
| <u></u>                         |          | Good Retail Practices are preven   | tative measures to         | GOOD R           |           | _      | The Real Property lies | hogens ch                  | emicals     | and physical objects into foods  |                     |         |    |
| IN OUT                          |          | Safe Food and Water  |                            | cos              | R         | IN     | OUT                    |                            |             | Proper Use of Utensils   |                     | cos     | R  |
|                                 |          | urized eggs used where required and ice from approved source                           |                            |                  |           |        |                        |                            |             | properly stored<br>ent and linens: properly stored, dr   | riod                |         |    |
|                                 | vvalci   |  |                            |                  |           | 1      |                        | handled                    |             |  |                     |         |    |
|                                 | Adequ    | Food Temperature Contacte equipment for temperature co                                 |                            |                  |           | -      |                        |                            | se/single   | e-service articles: properly stored,   | used                |         |    |
| 1                               |          | ved thawing methods used   | Huor                       |                  |           |        |                        | The state of               | Utens       | sils, Equipment and Vending  |                     |         |    |
| /                               | Therm    | ometers provided and accurate  |                            |                  |           | 1      |                        |                            |             | od-contact surfaces cleanable, pro<br>ucted, and used  | perly               |         |    |
|                                 |          | Food Identification  |                            |                  |           | 1      |                        |                            | shing fac   | cilities: installed, maintained, used  | i; test             |         |    |
|                                 | Food     | properly labeled; original containe  | r <sup>e</sup>             |                  |           | -      |                        |                            |             | surfaces clean   |                     |         |    |
|                                 | lana and | Prevention of Food Contam  |                            |                  |           |        |                        | Hat and                    | a a lal a 4 | Physical Facilities  |                     |         |    |
| 10                              |          | s, rodents, and animals not prese<br>mination prevented during food pr                 |                            | )                |           |        | 1                      |                            |             | rer available; adequate pressure ed; proper backflow devices   |                     |         |    |
|                                 | and di   | splay<br>nal cleanliness: clean outer clothir  | a bair rostraint           |                  |           | -      | ^                      | Sowago                     | and was     | stewater properly disposed   |                     |         |    |
|                                 | finger   | nails and jewelry  |                            |                  |           |        | diring seems           |                            |             |  |                     |         |    |
|                                 |          | g cloths: properly used and stored<br>and vegetables washed before us                  |                            |                  |           | Me     | 24                     |                            |             | roperly constructed, supplied, clean<br>properly disposed; facilities mainta   |                     |         |    |
|                                 |          |  |                            |                  |           |        | ×                      |                            |             | installed, maintained, and clean   |                     |         |    |
| Person in Ch                    | arge /T  | itleMulus  |                            |                  | -         |        |                        |                            |             | Date: 3518   |                     |         |    |
| Inspector:                      | tun 1    | BRANDEL  | Tel                        | lephone I        | No        | 3      |                        | EPHS N                     |             | Follow-up:   | Y A                 | No      |    |



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

| TIME IN 10: 20 A | TIME OUT |
|------------------|----------|
| PAGE 2 of        | 2        |

| ESTABLISHMEN                             | T NAME  | ADDRESS  |  |  | CITY                      | 114          | ZIP                | 11      |
|--|---|--|--|--|---------------------------|--------------|--------------------|---------|
| DOULAS                                   | L-9PEE# 7069  | 1604 80  | 560W   |  | DEXYER                    |              | 6384               | -(      |
|  | OD PRODUCT/LOCATION   | TEMP.  | AND RESIDENCE OF THE PARTY OF T | FOOD PRODUCT/ L  | OCATION                   |              | TEM                | P.      |
| DISPLAN                                  | 1 GOOLER  | 400  |  |  |                           |              |                    | 7       |
|  | * FREEZER   | -600   |  |  |                           |              |                    |         |
| 12.01                                    |   | 100  |  |  |                           |              |                    |         |
| 11.411                                   | 1) COO48  | 37°  |  |  |                           |              |                    |         |
| ance                                     | in twee   | J (  |  |  |                           |              |                    |         |
| Code                                     |   | p  | RIORITY ITEMS  |  |                           |              | Correct by         | Initial |
| Reference                                | Priority items contribute directly to the elir<br>or injury. These items MUST RECEIVE I   | mination, prevention of  | or reduction to an accep   |  | ssociated with foodbo     | orne illness | (date)             | Initial |
| 5-205                                    |   | St LENGT   | H TO BOTT  | Duof MO  | 851JK                     |              | TM                 |         |
|  | - SHORTEN   | HOSE TO  | AFOVE TO   | FOF MOP  | SINK                      |              | 111                |         |
|  |   |  |  |  |                           |              |                    |         |
|  |   |  |  |  |                           |              |                    |         |
|  | - 8-  |  |  |  |                           |              |                    |         |
|  |   |  |  |  |                           |              |                    |         |
|  |   |  |  |  |                           |              |                    |         |
|  |   |  |  |  |                           |              |                    |         |
|  |   |  |  |  |                           |              |                    |         |
|  |   |  | THE HILL   |  |                           |              |                    |         |
|  |   |  |  |  |                           |              |                    |         |
|  |   |  |  |  |                           |              |                    |         |
|  |   |  |  |  |                           |              |                    |         |
|  |   |  |  |  |                           |              |                    |         |
|  |   |  |  |  |                           |              |                    |         |
|  |   |  |  |  |                           |              |                    |         |
|  |   |  |  |  |                           |              |                    |         |
|  |   |  |  |  |                           |              |                    |         |
|  |   |  |  |  |                           |              |                    |         |
| Codo                                     |   |  | CODE ITEMS   |  |                           |              | Comment            | 1-707-1 |
| Code<br>Reference                        | Core items relate to general sanitation, op-  | perational controls, fa  |  |  |                           | nitation     | Correct by (date)  | Initial |
| Reference                                | standard operating procedures (SSOPs).  | perational controls, fa<br>These items are to  | cilities or structures, ed<br>be corrected by the r  | ext regular inspection   | n or as stated.           | nitation     | (date)             | Initial |
|  | standard operating procedures (SSOPs).  | reational controls, fa<br>These items are to   | cilities or structures, ed<br>be corrected by the r  | ext regular inspection   | n or as stated.           | nitation     |                    | Initial |
| Reference                                | standard operating procedures (SSOPS)  (I PRODUCT STOR  | perational controls, fa<br>These items are to<br>LDDD Fron   | cilities or structures, ed<br>be corrected by the r<br>or which  | ext regular inspection   | n or as stated.           | nitation     | (date)             | Initial |
| Reference                                | standard operating procedures (SSOPs).  | perational controls, fa<br>These items are to<br>LDDD Fron   | cilities or structures, ed<br>be corrected by the r<br>or which  | ext regular inspection   | n or as stated.           | nitation     | (date)             | Initial |
| Reference                                | standard operating procedures (SSOPS)  (I PRODUCT STOR  | perational controls, fa<br>These items are to<br>LDDD Fron   | cilities or structures, ed<br>be corrected by the r<br>or which  | ext regular inspection   | n or as stated.           | initation    | (date)             | Initial |
| Reference                                | standard operating procedures (SSOPS).  (1) PRODUCT STOR.  WKKIN COO  - ALL PRODUCT   | perational controls, fa<br>These items are to<br>LD and Fron<br>LER<br>M WST BL  | cilities or structures, ec<br>be corrected by the r<br>or N wkk  | ext regular inspection LIN FELL 28  EXECUTE TO SELL 28   | n or as stated.           | initation    | (date)             | Initial |
| Reference                                | standard operating procedures (SSOPS).  I PRODUCT STOR.  WKKIN COO  - ALL PRODUCT  II - VENTERNS I  | perational controls, fa<br>These items are to<br>LD and Fron<br>LER<br>M WST BL  | cilities or structures, ec<br>be corrected by the r<br>or N wkk  | ext regular inspection LIN FELL 28  EXECUTE TO SELL 28   | n or as stated.           | nitation     | (date)             | Initial |
| Reference                                | standard operating procedures (SSOPS).  (1) PRODUCT STOR.  WKKIN COO  - ALL PRODUCT   | perational controls, fa<br>These items are to<br>LD and Fron<br>LER<br>M WST BL  | cilities or structures, ec<br>be corrected by the r<br>or N wke  | ext regular inspection LIN FELL 28  EXECUTE TO SELL 28   | n or as stated.           | nitation     | (date)             | Initial |
| 3-305<br>3-305                           | Standard operating procedures (SSOPS).  (1) PRODUCT STOR  WKKIN COO  - ALL PRODUCT  , 11 - VENTFANS I   | Derational controls, fa These items are to LDDDFCO LER MUST BL   | cilities or structures, echo corrected by the rope in which  | Extregular inspection  LIN FREEZE  EXTRODE  DINST COV  | n or as stated.  LA ~D    | initation    | (date)             | Initial |
| 3-305<br>3-305                           | Standard operating procedures (SSOPS)  (1) PRODUCT STORE  WKLK IN COO  - ALL PRODUCT  III - VENTFRUS II  - CLEAN  , 114 - PACK-AWAYS  | Derational controls, fa These items are to LDON FUOLER  MUST BL  MUST BL  MUST BL  | cilities or structures, echo corrected by the rope in which  | LIN FELL ZE  K FLOOR  DINST COV  | LAND  LEFLD  ATENDING     | initation    | (date)             | Initial |
| 3-305<br>3-305                           | Standard operating procedures (SSOPS).  I PRODUCT STOR.  WKKIN COO  - ALL PRODUCT  III - VENTFANS I.  - CLEAN  OUT APRICET  | Derational controls, fa These items are to LDD FLO LER MUST BL  N BOTH F   | ETROOMS  | Extregular inspection  LIN FREEZE  EXTRODE  DIST COV  SN FLOOR E  HASRORA  | ATTUDING  FOR             |              | (date) TM TM       | Initial |
| 3-305<br>3-305                           | Standard operating procedures (SSOPS)  (1) PRODUCT STORE  WKLK IN COO  - ALL PRODUCT  III - VENTFRUS II  - CLEAN  , 114 - PACK-AWAYS  | Derational controls, fa These items are to LDD FLO LER MUST BL  N BOTH F   | ETROOMS  | Extregular inspection  LIN FREEZE  EXTRODE  DIST COV  SN FLOOR E  HASRORA  | ATTUDING  FOR             |              | (date) TM TM       | Initial |
| 3-305<br>6-304                           | Standard operating procedures (SSOPS)  I PRODUCT STORE  WKLKIN COO  - ALL PRODUCT  III - VENTFANS  - CLEAN  OUT APPX GFT  MICE GRUBS T  | Development of the second of t | ETROOMS  | DISTCOV  | ATTENDING ENABLE          |              | (date) TM TM       | Initial |
| 3-305<br>3-305                           | Standard operating procedures (SSOPS)  I PRODUCT STORE  WKKIN COO  - ALL FRODUCT  III - VENTFANS  CLEAN  OUT APPRET  MICE ABUSS  III - HEATER UNIT                            | Development of the second of t | ETROOMS  | DISTCOV  | ATTENDING ENABLE          |              | (date) TM TM       | Initial |
| 3-305<br>6-304                           | Standard operating procedures (SSOPS)  I PRODUCT STORE  WKLKIN COO  - ALL PRODUCT  III - VENTFANS  - CLEAN  OUT APPX GFT  MICE GRUBS T  | Development of the second of t | ETROOMS  | DISTCOV  | ATTENDING ENABLE          |              | (date) TM TM       | Initial |
| 3-305<br>6-304                           | Standard operating procedures (SSOPS)  I PRODUCT STORE  WKKIN COO  - ALL FRODUCT  III - VENTFANS  CLEAN  OUT APPRET  MICE ABUSS  III - HEATER UNIT                            | Development of the second of t | ETROOMS  | DISTCOV  | ATTENDING ENABLE          |              | (date) TM TM       | Initial |
| 3-305<br>6-304                           | Standard operating procedures (SSOPS)  I PRODUCT STORE  WKKIN COO  - ALL FRODUCT  III - VENTFANS  CLEAN  OUT APPRET  MICE ABUSS  III - HEATER UNIT                            | Development of the second of t | ETROOMS  | DISTCOV  | ATTENDING ENABLE          |              | (date) TM TM       | Initial |
| 3-305<br>6-304                           | Standard operating procedures (SSOPS)  I PRODUCT STORE  WKKIN COO  - ALL FRODUCT  III - VENTFANS  CLEAN  OUT APPRET  MICE ABUSS  III - HEATER UNIT                            | Development of the second of t | ETROOMS  | DISTCOV  | ATTENDING ENABLE          |              | (date) TM TM       | Initial |
| 3-305<br>6-304                           | Standard operating procedures (SSOPS)  I PRODUCT STORE  WKKIN COO  - ALL FRODUCT  III - VENTFANS  CLEAN  OUT APPRET  MICE ABUSS  III - HEATER UNIT                            | Developerational controls, far These items are to LDON FUO LER MUST BL  NOTH F  ROYLSOF  CREATIN  FRETSO  TIN WON  | ETROOMS  | Extregular inspection  LIN FREE ZE  FLOOR  DINST COV  SIN FLOOR  DIN FLOOR  DINST COV  SIN FLOOR  DIN FLOOR  D | ATTENDING ENABLE          |              | (date) TM TM       | Initial |
| 3-305<br>6-304                           | Standard operating procedures (SSOPS)  I PRODUCT STORE  WKKIN COO  - ALL FRODUCT  III - VENTFANS  CLEAN  OUT APPRET  MICE ABUSS  III - HEATER UNIT                            | Developerational controls, far These items are to LDON FUO LER MUST BL  NOTH F  ROYLSOF  CREATIN  FRETSO  TIN WON  | ETROOMS  FYRODAS  BYRODAS  BYRODAS  FYROLIS  BYRODAS  BYR | Extregular inspection  LIN FREE ZE  FLOOR  DINST COV  SIN FLOOR  DIN FLOOR  DINST COV  SIN FLOOR  DIN FLOOR  D | ATTENDING ENABLE          |              | (date) TM TM       | Initial |
| 3-305<br>6-304                           | Standard operating procedures (SSOPS)  I PRODUCT STORE  WKKIN COO  - ALL FRODUCT  III - VENTFANS  CLEAN  OUT APPRET  MICE ABUSS  III - HEATER UNIT                            | Developerational controls, far These items are to LDON FUO LER MUST BL  NOTH F  ROYLSOF  CREATIN  FRETSO  TIN WON  | ETROOMS  FYRODAS  BYRODAS  BYRODAS  FYROLIS  BYRODAS  BYR | Extregular inspection  LIN FREE ZE  FLOOR  DINST COV  SIN FLOOR  DIN FLOOR  DINST COV  SIN FLOOR  DIN FLOOR  D | ATTENDING ENABLE          |              | (date) TM TM       | Initial |
| 3-305<br>6-304<br>6-501                  | Standard operating procedures (SSOPS)  I PRODUCT STOR  WKUKIN COO  - ALL PRODUCT  III - VENTERNS  CLEAN  OUT APPX GET  MICE ABUBST  | Developerational controls, far These items are to LDON FUO LER MUST BL  NOTH F  ROYLSOF  CREATIN  FRETSO  TIN WON  | ETROOMS  FYRODAS  BYRODAS  BYRODAS  FYROLIS  BYRODAS  BYR | Extregular inspection  LIN FREE ZE  FLOOR  DINST COV  SIN FLOOR  DIN FLOOR  DINST COV  SIN FLOOR  DIN FLOOR  D | TERRADING  ENABLE  ENABLE | alch N.      | (date) TM TM       | Initial |
| Reference 3-305 6-304 6-501 Person in Ch | Standard operating procedures (SSOPS)  I PRODUCT STORE  WKKIN COO  - ALL PRODUCT  III - VENTFANS  CLEAN  OUT APPX GFT  MICE OR BUBST  III - HEATER UNI  - FEFA  arge/Title:   | EDUCATIO   | ETROOMS  FYROMS  NPROVIDED OR CO   | Extregular inspection  LIN FREE ZE  FLOOR  DINST COV  SIN FLOOR  DIN FLOOR  DINST COV  SIN FLOOR  DIN FLOOR  D | ATTENDING ENABLE          | alch N.      | (date) TM TM       | Initial |
| 3-305<br>6-304<br>6-501                  | Standard operating procedures (SSOPS)  I PRODUCT STORE  WELL IN COO  - ALL PRODUCT  III - VELTFANS I  CLEAN  OUT APPROFF  MICE OF BULLS  III - HEATER UNI  FERA  arge /Title: | EDUCATIO   | ETROOMS  FYRODAS  BYRODAS  BYRODAS  FYROLIS  BYRODAS  BYR | Extregular inspection  LIN FREE ZE  FLOOR  DINST COV  SIN FLOOR  DIN FLOOR  DINST COV  SIN FLOOR  DIN FLOOR  D | TERRADING  ENABLE  ENABLE | 21d N        | (date) TM TM JZ TM | Initial |