

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

TIME IN	TIME OUT
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NEVE DOUTING INCOCOT	ON THIS DAY, THE ITEMS NO TION, OR SUCH SHORTER PE FOR CORRECTIONS SPECIFIE	RIOD OF TIME AS	MAY BE SPE	-CIFIED IN	WRITING	LIBEKE	FACILITIES WHICH MUST BE CORREC GULATORY AUTHORITY. FAILURE TO O DO OPERATIONS.	TED BY	THE Y
ESTABLISHMENT NA	ME:	OWNER:					PERSON IN CHARGE:	15	
ADDRESS:	N BUSINES						COUNTY:		
CITY/ZIR:	R 6384/		8662	FAX:			P.H. PRIORITY : H	/ 🗆 L	
ESTABLISHMENT TYPE BAKERY	☐ C. STORE ☐ CATERE ☐ SCHOOL ☐ SENIOR	R	DELI EMP. FOOD	☐ GF	ROCERY STO	ORE I	☐ INSTITUTION ☐ MOBILE VENDORS		
PURPOSE	Routine Follow-up	☐ Complaint	Other						
FROZEN DESSERT Approved Disapprov License No.		SEWAGE DISI PUBLIC PRIVATE	POSAL		R SUPPLY MMUNITY		NON-COMMUNITY PRIVAT		
			ACTORS AN						
Risk factors are food pre	eparation practices and employe ks. Public health intervention	e behaviors most	commonly repu	orted to the t foodborne	Centers for illness or in	Disease Co ury	ontrol and Prevention as contributing facto		
Compliance	Demonstration of K	nowledge	COS	R Comp	oliance UT N/O N/A		Potentially Hazardous Foods r cooking, time and temperature	COS	S R
OUT	Person in charge present, demo and performs duties		e,						
© OUT	Employee He Management awareness; policy				UT N/O N/A		r reheating procedures for hot holding r cooling time and temperatures		
IN OUT	Proper use of reporting, restricti	on and exclusion		IN O	UT N/O N/A	Prope	r hot holding temperatures		
OUT NO	Good Hygienic P			IN O	UT N/O N/A	Prope	r date marking and disposition		
JN OUT N/O	No discharge from eyes, nose a	nd mouth		IN O	UT N/O N/A	Time a	as a public health control (procedures /		
	Preventing Contaminat	ion by Hands					Consumer Advisory		
ON OUT N/O	Hands clean and properly wash			IN O	UT N/A		rmer advisory provided for raw or cooked food		
IN OUT N/O	No bare hand contact with read	y-to-eat foods or					Highly Susceptible Populations		
IN OUT	approved alternate method prop Adequate handwashing facilities	s supplied &		IN O	UT N/O N/A	Paste	urized foods used, prohibited foods not		
	accessible			-		offere	d Chemical		
OUT	Approved Sou Food obtained from approved s			INO	UT N/A	Food	additives: approved and properly used		
	Food received at proper temper			IN O	UT	Toxic	substances properly identified, stored and		
	Food in good condition, safe an					C	onformance with Approved Procedures		
	Required records available; she destruction	llstock tags, paras	ite	IN O	UT N/A		liance with approved Specialized Process ACCP plan		
	Protection from Con	tamination		The le	etter to the le	ft of each it	em indicates that item's status at the time	of the	
	Food separated and protected			inspe	ction.		OUT = not in compliance		
	Food-contact surfaces cleaned			N/A	N = in compli N = not applic	able	N/O = not observed		
	Proper disposition of returned, preconditioned, and unsafe food	previously served,		COS	S = Corrected	I On Site	R = Repeat Item		
			GOOD RETA			-1	and abusing objects into foods		
IN OUT	Good Retail Practices are preven Safe Food and Water		COS R	IN	or parnogens,	cnemicals	, and physical objects into foods. Proper Use of Utensiis	cos	R
Pasteur	ized eggs used where required			-	In-us	e utensils:	properly stored nent and linens: properly stored, dried,		
Water a	ind ice from approved source			1	hand	led			
	Food Temperature Con			1	Sing	le-use/singl	le-service articles: properly stored, used		
	te equipment for temperature co ed thawing methods used	ontrol		-		Uter	isits, Equipment and Vending		
	meters provided and accurate			1			od-contact surfaces cleanable, properly ructed, and used		
	Food Identification			V	Ware	ewashing fa	acilities: installed, maintained, used; test		
Food pr	operly labeled; original containe	er		~	Nonf	ood-contac	t surfaces clean		
	Prevention of Food Contain	sination:		-	Hot a	and cold wa	Physical Facilities ater available; adequate pressure		
Contam	rodents, and animals not prese ination prevented during food p	reparation, storage		V	Plum	bing install	led; proper backflow devices		
and dis	play al cleanliness: clean outer clothi	ng, hair restraint,		V	Sew	age and wa	stewater properly disposed		
fingerna	ails and jewelry cloths: properly used and stored		-	1	Toile	t facilities:	properly constructed, supplied, cleaned		
Fruits a	nd vegetables washed before u	se		1	Garb	age/refuse	properly disposed; facilities maintained es installed, maintained, and clean		
Person in Charge /Tit	le:// //	Aluna a se			Phys	ocar racinge	Date:		
A	Mary M	anager	lephone No.		EPHS	S No	Follow-up:	E I	No
Inspector:	A. BRANDEC	5	conone ivo.	75_	150	C FILE CORY	Follow-up Date:		E6.37



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

TIME IN	TIME OUT An
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ESTABLISHMEN		ADDRESS	B 1 1111	CITY	6384	11
ELTE	PATIO		Business 60 FOOD PRODUCT/	DEXTER	TEMP	
	OD PRODUCT/LOCATION	TEMP	FOOD PRODUCT/	LOCATION	I EIVIE	
TEN	~ 5 600D					
Code		PRI	ORITY ITEMS		Correct by	Initial
Reference	Priority items contribute directly to the elic or injury. These items MUST RECEIVE	mination, prevention or a	reduction to an acceptable level, hazards a	associated with foodborne illness	(date)	
4-601	MA - ICE MA	HER - N	OLD/ARY			
		T.	1			
	CLEHN	MONT	HLT			
3-50	117- 62 721-6	Y 4 1 N (POUFF A FOOT			
2 30	NOT	LABELEN	, , , , , , , , , , , , , , , , , , , ,			
	- USE CH	ALKMAK	COOCER W FOOT			
Code		C	ORE ITEMS		Correct by	Initial
Code Reference	Core items relate to general sanitation of standard operating programs (SSCPS)	nerational controls, facil	ities or structures, equipment design, gene	eral maintenance or sanitation on or as stated.	Correct by (date)	Initial
	standard operating procedures (SSOPs)	perational controls, facil These items are to be	ities or structures, equipment design, gene e corrected by the next regular inspecti	on or as stated.		Initial
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Person in C	standard operating procedures (SSOPs) 4, 112 - NEED - B - M	These items are to be THE COLL A COLL A COLL EDUCATION	PROVIDED OR COMMENTS	Dates 12 0	(date)	
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