

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

TIME IN 15Am	TIME OUT
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NEXT ROUTINE	INSPE	TION THIS DAY, THE ITEMS NO CTION, OR SUCH SHORTER PE S FOR CORRECTIONS SPECIFIE	RIOD OF TIM	E AS MAY I	BE SPEC	IFIED I	N WRI	ITING BY 1	HE REC	GULATORY A	UTHORIT	UST BE Y. FAIL	CORRE	CTED (BY THE
ESTABLISH	MENT I	NAME:	OWNER	:				ON OF TO	OKTOC		SON IN C	HARG	E		
ECDE	KL	AND KESTAUKAN	21 7	EXX	t LA	74	Ž.			TA	T	八十年	-		
ADDRESS:	100	2 STATE HW								COU	STOD	GAZ	RS		
CITY/ZIP: ESTABLISHMEN		NF.ELD 63825	PHONE:	-2866	,	FAX				P.H. F	PRIORIT	Y: 💆	H	М	L
☐ BAKERY ☐ RESTAU		☐ C. STORE ☐ CATERE	ER	DELI TEMP. F	OOD		GROCE AVERI	ERY STOR		☐ INSTITUT ☐ MOBILE V					
PURPOSE Pre-open	ing	Routine Follow-up	☐ Compla	aint 🗆 (Other										
FROZEN DE Approved License No.		roved Not Applicable	SEWAGE PUBLIC PRIVA	С		4		JPPLY UNITY		NON-COMN Date Sample			PRIVA Result	TE ts	
				K FACTOR											
foodborne illne:	re food p ss outbr	preparation practices and employed eaks. Public health intervention	s are control n	neasures to	prevent for	oodbor	ne illne	ess or injury	ease Co					ors in	
Compliance		Demonstration of K			COS R	" Same	mpliance				y Hazardou			C	OS R
IN OUT		Person in charge present, demo and performs duties	onstrates know	rledge,		IN	1 TUO	N/O N/A	Prope	r cooking, time	e and temp	perature)		
IN CUIT		Employee He						N/O N/A		r reheating pr					
IN OUT		Management awareness; policy Proper use of reporting, restricti		ion				N/O N/A		r cooling time r hot holding t			3		
		Good Hygienic Pr	ractices				OUT	N/A	Proper	r cold holding	temperatu	ires			
IN OUT N/O		Proper eating, tasting, drinking No discharge from eyes, nose a						N/O N/A		r date marking			1 /		
IN OUT N/O						IIN	0011	N/O IN/A	record	as a public he ls)	aith contro	(proce	dures /		
IN OUT N/O		Preventing Contaminat Hands clean and properly wash				IN	OUT	N/A)	Consu	Cons imer advisory	provided for		or		
IN OUT N/O		No bare hand contact with read		or						cooked food					
<u>a</u>		approved alternate method prop	erly followed	OI						Highly Sus					
NOUT		Adequate handwashing facilities accessible				IN	OUT N	N/O(N/A	Paster offered	urized foods u d	sed, prohil	oited foo	ods not		
IN OUT		Approved Sou				(CT)	0117	****			Chemical				
IN OUT N/O	N/A	Food obtained from approved so Food received at proper temper				- Continued	OUT	N/A	Toxic s	additives: app substances pr	roved and	properly otified s	y used	d	
									used					4	
IN OUT N/O	N/A	Food in good condition, safe an Required records available: she				IN	OUT	N/A		onformance w liance with ap				9	
	THE PERSON NAMED IN	destruction Protection from Cont	0 11							ACCP plan	p. 0.00 op.				
IN OUT	N/A	Food separated and protected	lamination						f each ite	em indicates t	hat item's	status a	at the time	of the	
IN OUT	N/A	Food-contact surfaces cleaned	& sanitized			inspection. IN = in compliance OUT = not in compliance									
IN OUT N/O		Proper disposition of returned, p		ed,		N/A = not applicable COS = Corrected On Site R = Repeat Item									
		reconditioned, and unsafe food		GOOD	RETAIL F						topout item				-
		Good Retail Practices are preven	tative measure					nogens, ch	emicals,	and physical	objects int	o foods			
IN OUT		Safe Food and Water		COS		IN	OUT			Proper Use of				cos	R
	_	urized eggs used where required and ice from approved source				1				properly store					
	vvaler	and ice from approved source				V		handled	, equipm	nent and linen	s: properly	storea,	ariea,		
10	A .l	Food Temperature Con	trol			1/				e-service artic	les: proper	rly store	ed, used		
-		rate equipment for temperature coved thawing methods used	ontrol			Beer		Gloves		sils, Equipme	nt and Ven	dina			
Y		ometers provided and accurate				1/			d nonfo	od-contact sur	rfaces clea	nable, r	properly		
		Food Identification				-				ructed, and us cilities: installe		ined us	ed: test		
	Foods					1		strips us	ed		7/1	nou, us	icu, tost		
-	Food	properly labeled; original containe Prevention of Food Contam					X	Nontood	-contact	t surfaces clea		77.55.50			
Lane Comment		s, rodents, and animals not prese	nt			6				ter available;	adequate p		9		
1	Contai and di	mination prevented during food pr	eparation, stor	rage		1		Plumbin	g installe	ed; proper bad	ckflow devi	ces			
1	Person	nal cleanliness: clean outer clothin	ng, hair restrair	nt,		~	,	Sewage	and was	stewater prop	erly dispos	ed	Total Control	161	
/	Wiping	cloths: properly used and stored				1		Toilet fa	cilities: p	properly const	ructed, sup	plied, c	leaned	1000	
1	Fruits	and vegetables washed before us	se			V	V	Physical	facilities	properly dispositions installed, ma	osed; facilit	nes mai	ntained		
Person in Cha	arge /T	itle: Elda I o	1111110	/			-	Tilysical	laomities	Date:	2/)	ind clea	411		
Inspector:	ary	Cours W	ville	Telephone	e No	No.		EPHS No	2	Follow-up:	1	J Ye	es		No
WILLIA	run y	4. SPANDEL		Telephone	101	3		1580	2	Follow-up					140
MO 580-1814 (11-14)		37.	DISTRIBUTION	: WHITE - OWN	VER'S COPY			CANARY - FI	LE COPY						F6 37



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TIME IN	TIME OUT
PAGE of	2

ESTABLISHMENT NAME	ADDRESS		CITY	ZIP
ELDEFLA-D	102 5	E HWY 253	BLOOMFIELD	63825
FOOD PRODUCT/LOCATION	TEMP.		CT/ LOCATION	TEMP.
A	420	1005111050	01, 200, 1101	T LIVII .
= KITCHEN SLIDE DOOK	40			
			2127	
Code		PRITY ITEMS		Correct by Initial
Reference Priority items contribute directly to the elir or injury. These items MUST RECEIVE II	mination, prevention or re	eduction to an acceptable level, hazar	ds associated with foodborne illness	(date)
		7025 57 COLD HZ	INE LADRICE	
A- OI DATE	V FIBETI	102301 000 110	CLI DELLE	
Al-MEDICO	INFEL Z	-02/5 5 2/0/0C	YETEA/	AA
A - MUST DATES	COLLA	1	The state of the s	
TO THE	000110	have been dear		
4-601, 11A - 2 DIRTY B	DEM /m.	EE OF DS (a) F	BEFAR , MP on F	P
4-601.1111 & DILLII	the fire	FRIN (IRS IN 6	LEND WELVE	_
11 121 11 A - Ban - 15	25/11/201	CELLARIA	ON PETTER	
4-601, 11 A - TOYATOE/FY	CIES CHOTT	ra w Darks	QN TETTER	
1/ /=/ /-		CECIFAN DAILY		
4-601 11 A - LAFEK CAN	CAND ONE	NEEDCRUST,	ED WOLD DEL	
FOOD-	ECLEAN	DAILO		
		the property of the second	/ 2	
3-501, 16 A2-GLASS FROM	N SODA COZ	LEE HOLDING FO	aD/BUAS 420	
-COLD HOL	D MUST	HOUD 410 81 BE	CON	
- NOT DE	SIGNAL A	-S REALGERATE	TERIPATE	· Note
(3.60.00		1 oziniyazi	THE
Il I I I I I I I I I I I I I I I I I I	1		115. 113 (
4-601.11A - KN. VES/STOOMS	/UTKN51LK	1 STILL DIRTTIN	CLEANBIN	
1				
Code	CO	REITEMS	reported maintainers of a relation	Correct by Initial
	CO perational controls, facilit	ies or structures, equipment design, g		Correct by Initial (date)
Code Reference Core items relate to general sanitation, opstandard operating procedures (SSOPs).	CO perational controls, facilit These items are to be	ies or structures, equipment design, corrected by the next regular inspe	ection or as stated.	
Code Reference Core items relate to general sanitation, opstandard operating procedures (SSOPs). 4-601 MC — MICKO WA Vo	erational controls, facilit These items are to be	ies or structures, equipment design, corrected by the next regular inspiration of the control of	ection or as stated. ELASE - CCLAN	
Code Reference Core items relate to general sanitation, opstandard operating procedures (SSOPs). 4-601 MC — MICKO WA Vo	erational controls, facilit These items are to be	ies or structures, equipment design, corrected by the next regular inspiration of the control of	ection or as stated. ELASE - CCLAN	
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Code Reference Core items relate to general sanitation, op standard operating procedures (SSOPs). 4-601, 11 - CHEST FREEZE - RETA 4-204, 112 - NOTHERN	concerational controls, facility These items are to be CONTGIDE RBYWAKE ROZPE ON ETERS	ies or structures, equipment design, corrected by the next regular inspiration of the context of	ELASE - CCLAN (S/BROKEN LID	
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