

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

TIME IN	TIME OUT						
PAGE of							

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.														
ESTABLISHMENT NAME: OWNER: TANKER								PERSON IN CHARGE:	PERSON IN CHARGE:					
ADDRESS: CR 675 PO 15 LX 209							COUNTY:							
CITY/ZIP: PHONE: PAX:							P.H. PRIORITY: H M DL							
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI						☐ GROCERY STORE ☐ INSTITUTION ☐ TAVERN ☐ MOBILE VENDORS								
PURPOSE Pre-opening Routine Follow-up Complaint Other														
FROZEN DESSERT Approved Disapproved Not Applicable License No. SEWAGE DISPOS PUBLIC PRIVATE						R SUI			NON-COMMUNITY F	PRIVATE Results	********			
RISK FACTORS AND INTERVENTIONS Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in														
Risk factors are food foodborne illness outbr	preparation practices and employee eaks. Public health interventions	behaviors most co are control measur	es to previ	entiod	oubon	ie iiiies	S OI III UI	ease Co		ing factors i				
Compliance 1N OUT	Demonstration of Kno Person in charge present, demon	owledge	cos	R	Cor	npliance	/O N/A		Potentially Hazardous Foods cooking, time and temperature		cos	R		
12001	and performs duties Employee Heal			+	IN	OUT N	/O N/A		reheating procedures for hot ho	lding				
IN OUT	Management awareness; policy p Proper use of reporting, restriction	resent					O N/A		cooling time and temperatures hot holding temperatures					
IN OUT	Good Hygienic Pra	ctices			IN	OUT	N/A	Proper	cold holding temperatures					
IN OUT N/O	Proper eating, tasting, drinking or No discharge from eyes, nose an	tobacco use					/O N/A	Time a	date marking and disposition is a public health control (procedu	ures /				
114 001 140	Preventing Contaminate		-					record	Consumer Advisory					
IN OUT N/O	Hands clean and properly washed				IN	OUT	N/A		mer advisory provided for raw or coked food					
IN OUT N/O	No bare hand contact with ready-	to-eat foods or						dildord	Highly Susceptible Populations					
IN OUT	approved alternate method properly followed		+		1N	OUT N	/O N/A		rized foods used, prohibited food	ls not				
	accessible Approved Sour							offered	Chemical					
IN OUT	Food obtained from approved sou	ırce				OUT	N/A	Food a	additives: approved and properly is substances properly identified, sto	used				
IN OUT N/O N/A	Food received at proper temperar	ture			IN	OUT		used						
IN OUT					IN	OUT	N/A	Compl	informance with Approved Procesiance with approved Specialized	Process				
IN OUT N/O N/A	destruction							and H	ACCP plan					
IN OUT N/A	Food separated and protected	mination		+			the left o	f each ite	em indicates that item's status at	the time of	the			
IN OUT N/A	Food-contact surfaces cleaned &		H		inspection. IN = in compliance									
IN OUT N/O	Proper disposition of returned, pro		H		/A = no /S = Co									
	reconditioned, and unsafe food	G	OOD RET	AILP	RACT	ICES	-				100			
	Good Retail Practices are preventa	ative measures to c	ontrol the	introd	uction	of path	ogens, ch	emicals,	and physical objects into foods.		cos	R		
IN OUT	Safe Food and Water eurized eggs used where required		cos	R	IN	OUT	In-use u	tensils:	Proper Use of Utensils properly stored		,00	IX		
Wate	r and ice from approved source						Utensils	, equipm	ent and linens: properly stored, o	dried,				
	Food Temperature Contr						Single-u	se/single	e-service articles: properly stored	, used				
Adeq	uate equipment for temperature cor	trol			+		Gloves	used pro	perly sils, Equipment and Vending					
Approved thawing methods used Thermometers provided and accurate							Food ar	nd nonfo	od-contact surfaces cleanable, proceed, and used	operly				
Food Identification					1		Warewa	shing fa	cilities: installed, maintained, use	d; test				
Food properly labeled; original container						Strips us Nonfood	seo d-contac	t surfaces clean						
Prevention of Food Contamination					\vdash		Hot and	cold wa	Physical Facilities ter available; adequate pressure					
Insects, rodents, and animals not present Contamination prevented during food preparation, storage									ed; proper backflow devices					
and display Personal cleanliness: clean outer clothing, hair restraint,					1		Sewage	and wa	stewater properly disposed					
fingernails and jewelry Wiping cloths: properly used and stored							Toilet facilities: properly constructed, supplied, cleaned							
Fruits	and vegetables washed before use				1		Garbag	e/refuse	properly disposed; facilities main s installed, maintained, and clean	tained				
Person in Charge /Title: Date:														
Inspector:	The North Property of	Tele	phone No	o	-	T	EPHS N	0.	Follow-up:	s E	No)		
WILLAHA A	BRANDEL	56	8-45	7-)		158-	U.E. CORY	Follow-up Date:			E6.37		