

## 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:				ALL SWINDLE					PERSON IN CHARGE:			
ADDRESS: 601 N WALNET					COUNTY:							
CITY/ZIP:	Tave Early							P.H. PRIORITY: THE MEL				
ESTABLISHMENT TYPE    DELI												
☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS  PURPOSE ☐ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other												
FROZEN DESSERT SEWAGE DISPOSAL						WATER SUPPLY						
☐Approved ☐Disa License No.	PUBLIC PRIVATE							N-COMMUNITY PRIVATE e Sampled 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 foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.												
Compliance	Demonstration of K	nowledge	cos	R	Con	pliance			Potentially Hazardous Foods	cos	R	
OUT	Person in charge present, demo	nstrates knowledge,			IN OUT N/O N/A			Proper cooking, time and temperature				
	Employee He			IN OUT N/O					reheating procedures for hot holding cooling time and temperatures	+	+	
IN OUT	Management awareness; policy Proper use of reporting, restricti	on and exclusion					/O N/A	Proper I	hot holding temperatures			
	Good Hygienic Pr	actices			IN (		N/A I/O N/A		cold holding temperatures date marking and disposition		_	
IN OUT N/O	Proper eating, tasting, drinking of No discharge from eyes, nose a						IO N/A	Time as	a public health control (procedures /			
III 00 (0.00)	Preventing Contaminat			$\vdash$		_		records	Consumer Advisory		+	
IN OUT NO	Hands clean and properly wash				IN (	TUC	NA		ner advisory provided for raw or boked food			
IN OUT NO	No bare hand contact with read	y-to-eat foods or						diderco	Highly Susceptible Populations			
approved alternate method prop NOUT Adequate handwashing facilities		erly followed s supplied &		++	IN OUT N/O N/A			Pasteur	ized foods used, prohibited foods not	-		
W. CO.	accessible Approved Sp.						WAD	offered	Chemical			
IN OUT	Food obtained from approved s				IN		N/A		dditives: approved and properly used			
IN OUT N/O N/A	Food received at proper temper	ature		K	CNL	TUC		Toxic su used	ubstances properly identified, stored and			
Food in good condition, safe and unadult		d unadulterated			IN OUT O'				formance with Approved Procedures ance with approved Specialized Process			
IN OUT N/O N/A	destruction				IN OUT N/A			and HACCP plan				
IN OUT N/A	Protection from Con Food separated and protected	aminapon:		+1			the left of	each iter	m indicates that item's status at the time o	of the		
IN OUT N/A		& sanitized		+1			complianc		OUT = not in compliance			
IN OUT MO				+			t applicable rrected Or		N/O = not observed R = Repeat Item			
reconditioned, and unsafe food												
	Good Retail Practices are preven	tative measures to cor	ntrol the i	ntrodu	ction	of path	ogens, ch	emicals, a	and physical objects into foods.			
IN OUT	Safe Food and Water		cos	R	IN	OUT			Proper Use of Utensits	cos	R	
	asteurized eggs used where required			-	V				roperly stored ent and linens: properly stored, dried,			
V	Vater and ice from approved source				V		handled					
	Food Temperature Con				V			se/single- used prop	-service articles: properly stored, used			
A A	dequate equipment for temperature co pproved thawing methods used	ortu OI			-			Utensi	its, Equipment and Vending			
	the second of th	- INSIDES			V		Food an	d nonfood	d-contact surfaces cleanable, properly acted, and used			
	hermometers provided and accurate.				V		Warewa	shing fac	ilities: installed, maintained, used; test			
Food properly labeled; original container		r			V		strips us Nonfood	ed I-contact	surfaces clean			
	Prevention of Food Contain	ination							Physical Facilities		-	
Insects, rodents, and animals not present  Contamination prevented during food preparat					11		Plumbin	g installed	er available; adequate pressure d; proper backflow devices			
ar	ng, hair restraint,		-	10		Sewage	and was	tewater properly disposed				
fir				1		Toilet fa	cilities: or	roperly constructed, supplied, cleaned				
	Viping cloths: properly used and stored ruits and vegetables washed before users.				V		Garbage	e/refuse p	roperly disposed; facilities maintained			
Person in Charg		0 0			0		Physica	_	installed, maintained, and clean  Date:			
Take Lake Country Follows Fellows T Voc TK No									0			
Inspector: Telephone No.							CANARY F	2	Follow-up Date:	7	E6.37	

APPROULD TO OFF N ON 08-04-22