

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

TIME IN JORM	TIME OUT
PAGE / of	

WITH BOUTHIE MICOEC	TION OR CHOU CHODIED BE	DIOD OF TIME AS MA	AV BE SE	거드(기타마	-1) IN	WKIII	INGBYIT	IE REGULA	CILITIES WHICH MUST BE CORRECT ATORY AUTHORITY. FAILURE TO PERATIONS.	COMPLY	(
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESS ESTABLISHMENT NAME: OWNER:				JA 1101	PERSON IN CHARGE:						
ADDRESS: 108 STATE HUY 25					COUNTY:						
CITY/ZIP: PHONE: 4621				F	AX:				P.H. PRIORITY: BH	И□L	
ESTABLISHMENT TYPE		760		rt.	T GI	ROCE	RY STORE		NSTITUTION		
BAKERY RESTAURANT PURPOSE	☐ C. STORE ☐ CATERE ☐ SCHOOL ☐ SENIOR	CENTER TEM	P. FOOD			VERN	TO TOTAL	□м	OBILE VENDORS		
☐ Pre-opening	Routine Follow-up		Other		ATE	R SUF	DDI V				
FROZEN DESSERT Approved Disappro License No.		PUBLIC PRIVATE		Di	CO	MMU	NITY		N-COMMUNITY		www.world.en.en.en.en.en.en.en.en.en.en.en.en.en.
		RISK FACT						ase Contro	I and Prevention as contributing factor	rs in	
Risk factors are food p foodborne illness outbre	aks. Public health intervention:	are control measures	s to preve	ent tooc	MOLLIG	a ilines	s or injury.			cos	R
Compliance Demonstration of Knowledge COS N OUT Person in charge present, demonstrates knowledge,				R Compliance Potentially Hazardous Foods COS IN OUT N/O N/A Proper cooking, time and temperature							
IIV OOT	and performs duties				IN C	IIT N	O N/A	neating procedures for hot holding			
NOUT	Employee He Management awareness; policy	present			IN C	UT N	O N/A	Proper coo	oling time and temperatures		
IN OUT	Proper use of reporting, restricti	on and exclusion			IN C		N/A	Proper col	holding temperatures d holding temperatures		
N OUT N/O	Proper eating, tasting, drinking	r tobacco use					O N/A	Proper dat	e marking and disposition public health control (procedures /		
IN OUT N/O	No discharge from eyes, nose a				IN C	701 147		records)	Consumer Advisory		
IN OUT N/O	Preventing Contamination by Hands Hands clean and properly washed IN OU			UT	M/A	undercook	advisory provided for raw or ed food				
N OUT N/O	No bare hand contact with read	y-to-eat foods or erly followed					_		ighly Susceptible Populations		
IN OUT	approved alternate method properly followed Adequate handwashing facilities supplied & accessible				IN C	OUT N	N/O N/A Pasteurized foods used, prohibited foods not offered				
AL DUT	Food obtained from approved s				IN C	DUT	(N/A)	Food addit	Chemical tives: approved and properly used		
IN OUT N/O N/A	Food received at proper temper				IN OUT Toxic sub			Toxic subs	stances properly identified, stored and		
IN OUT	Food in good condition, safe an	d unadulterated			Confe			Confa	ermance with Approved Procedures		
IN OUT N/O N/A	Required records available: she destruction	llstock tags, parasite			IN C	DUT	N/A	and HACC	ce with approved Specialized Process P plan		
WI COLUMN 1/2	Food separated and protected	amination					the left of	each item i	ndicates that item's status at the time	of the	
IN OUT N/A	Food-contact surfaces cleaned	& sanitized			inspection. IN = in compliance N/A = not applicable COS = Corrected On Site OUT = not in compliance N/O = not observed R = Repeat Item						
IN OUT N/O	Proper disposition of returned, p										
	reconditioned, and unsafe food		OOD RET	AIL PR	RACTI	CES					
	Good Retail Practices are prever	tative measures to co	ntrol the	introdu	ction	of path	ogens, che	micals, and	d physical objects into foods.	cos	R
IN OUT Paster	Safe Food and Wate urized eggs used where required		cos	R	IN	OUT	In-use ut	ensils: prop	perly stored	000	
Water	and ice from approved source			1	/		Utensils, handled	equipment	and linens: properly stored, dried,		
	Food Temperature Con	trol			~		Single-us		ervice articles: properly stored, used		
Adequ	nate equipment for temperature cover that it is not to the control of the control	ontrol			-			sed proper Litensils	Equipment and Vending		
Therm	nometers provided and accurate				1		designed	. constructe	contact surfaces cleanable, properly ed, and used		
	Food Identification				V		Warewashing facilities strips used		es: installed, maintained, used; test		
Food	od properly labeled; original container			5		Nonfood-contact surfaces clean Physical Facilities					
Prevention of Food Contamination Insects, rodents, and animals not present			1		Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices						
Contamination prevented during food preparation, storage and display			1				vater properly disposed				
finger	sonal cleanliness: clean outer clothing, hair restraint, ernails and jewelry			1							
Wipin	g cloths: properly used and stored and vegetables washed before u	l se			V	×	Garbage	/refuse pro	erly constructed, supplied, cleaned perly disposed; facilities maintained		
	11					×	Physical	facilities in	stalled, maintained, and clean	-	/
Person in Charge /T	itle:	2/1/4						Da	7-6-63	/	
Inspector:	ANDEL .	568-	hone No 4573				EPHS No	Fo	ollow-up: ☐ Yes ollow-up Date:		No
MO 580-1814 (11-14)	10 11	DISTRIBUTION: WHITE	- OWNER'S	COPY			CANARY - FIL	E COPY			E6.37



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

TIME IN 30	TIME OUT
PAGE of	

ESTABLISHMENT NAME	,	ADDRESS	11 1 -1	CITY		6382	
FOOD GIANT			FOOD PRODUCT/ LOCATION			TEME	
	JCT/LOCATION	TEMP.	FOOL				
DELI DISTL TO		43					
DEEL DISTE IN	one c	- " Land					
			o her immae			Correct by	Initial
continuous T	ns contribute directly to the eliment items MUST RECEIVE	mination, prevention or re	thin /2 hours or as state	10.		(date)	
3-701, 11 PRE	EACKAGE HAM	BEAL BAD IN	MEATCOOL	EK (INTENDES	TO SLIEE 4	Vol. de	Carden
8. 9	PACKAGE FOR	SALE) DI	INTENDED 7	D PACKAGE 4	SELL N.SPOSE	= YOL- D	s cho d
						101 7	
4-601.117	- DIETY SCI	REAR S STOR	EDWCLEAN	KNINKSONN	MAGNET-		
	VEG PKE	TARLA					
							BIOLOGIC .
Carlo		CC	ORE ITEMS			Correct by	Initial
Code Reference Core items	relate to general sunitation, o	perational controls facili	ORE ITEMS lies or structures, aquipment corrected by the next of	ent design, general main	lenance or sanitation stated.	(date)	Initial
Reference Core items	pereting procedures (SSDPs) 4 - Tu-B oF M	perational controls, facili These items are to be	corrected by the next of	Hadle Cm	LAT ROO~)	(date)	
Reference Core items	pereting procedures (SSDPs) 4 - Tu-B oF M	perational controls, facili These items are to be	des or structures, aquipme corrected by the next of	Hadle Cm	LAT ROO~)	(date)	
Reference Core items standard of 3-3-2 . II A	Y - TUB OF ME TUB OF ME	perational controls, facility These items are to be LAT UNDER AT TO KE	CHEM DIST	Stastic Cm	NT FANS(M	(date) RK e=Tcoo(k)	
Reference Core items standard of 3 3 0 2 . 11 A	Y-TUBOF ME TOBOF ME ECSONAL FOO	Perational controls facility These items are to be LAT UNDER AT TO BE	corrected by the next response CHEM DIST	Stastic Cm	NT FANS(M	(date) RK e=Tcoo(k)	
3-302 . 11 A	TOBOF ME TOSONAL FOOL MUST BE DE	Perational controls facility These items are to be LEAT UNDER AT TO BE ESTORED OF ESTORED	CHEM DIST SEOUND UN SHELF W AREAS	PLASEK (ME BEK DIETY VE RETAIL FO	NT FANS(M	RK EFTCONER OOULK NR	
3-302 . 11 A	TOBOF ME	Perational controls, facility These items are to be LEAT UNDEE AT TO BE BY STORED OF STORED OF STORED STORED STORED STORED STORED STORED STORED	SHELF WAREAS	PLASER (ME DER DIETY VE RETAIL FO	SING/ SINE FACE	RK EFTCONER OOULK NR	
3-302 . 11 A	TOBOF ME	Perational controls, facility These items are to be LEAT UNDEE AT TO BE BY STORED OF STORED OF STORED STORED STORED STORED STORED STORED STORED	CHEM DIST SEOUND UN SHELF W AREAS	PLASER (ME DER DIETY VE RETAIL FO	SING/ SINE FACE	RK EFTCONER OOULK NR	
3-302 . 11 A 3-302 . 11 A 3-302 . 11 A 6-403 . 11 -	FESONAL FOOD MUST BE DE	perational controls facility These items are to be LEAT UNDER AT TO BE CONTROLS B STOKED OF ESIGNATED OD SLIVEY SM DOTH NOT	DELI PITT	ED/PAINTMI	SING/ SINE FACE	RK EFTCONER OOULK NR	
Reference Core items standard of 3 3 0 2 . 11 A 3 3 0 2 . 11 A 4 4 5 5 0 1 . 11 - 4 6 - 5 0 1 . 11 - 4 6 - 3 0 1 . 12 - 4 6 - 3	FESONAL FOOD MUST BE DE WALL BEHIN MOTATEL	Perational controls facility These items are to be LEAT UNDEE AT TO BE B STOKED OF SIGNATED SO COST NO.	SHELF W AREAS IN DELI PITT J FOURD EA	ED/PAINTMI SILY CLEANA	SING/ SIRFACE	(date) RK EFTCEOUL) NR LNR	
Reference Core items standard of 3 3 0 2 . 11 A 3 3 0 2 . 11 A 4 4 5 5 0 1 . 11 - 4 6 - 5 0 1 . 11 - 4 6 - 3 0 1 . 12 - 4 6 - 3	FESONAL FOOD MUST BE DE	Perational controls facility These items are to be LEAT UNDEE AT TO BE B STOKED OF SIGNATED SO COST NO.	SHELF W AREAS IN DELI PITT J FOURD EA	ED/PAINTMI SILY CLEANA	SING/ SIRFACE	(date) RK EFTCEOUL) NR LNR	
Reference Core items standard of 3 3 0 2 . 11 A 3 3 0 2 . 11 A 4 6 - 4 0 3 . 11 - 4 6 - 5 0 1 . 11 - 4 - 6 0 1 . 11 2 - 4 - 6 0	TOBOF ME TOBOF ME TOBOF ME TOBOF ME ECSONAL FOOD MUST BE DE WALL BEHIN MUST BE NO PAPERTOWER	Perational controls facility These items are to be LEAT UNDEE AT TO BE B STOKED OF SIGNATED SO COST NO.	SHELF W AREAS IN DELI PITT J FOURD EA	ED/PAINTMI SILY CLEANA	SING/ SIRFACE	(date) RK EFTCEOUL) NR LNR	
Reference Core items standard of 3 3 0 2 . 11 A 3 3 0 2 . 11 A 4 6 - 4 0 3 . 11 - 4 6 - 5 0 1 . 11 - 4 - 6 0 1 . 11 2 - 4 - 6 0	TOBOF ME TOBOF ME TOBOF ME ECSONAL FOOD MUST BE DE WALL BEHIN MUST BE NO PAPERTOWER MEAT COOKER, I	Perational controls facility These items are to be LAT UNDER AT TO BE AT TO BE B STOKED OF ESIGNATED UD SLIVEY SM OOTH NOT US AT MEAT VEG COOLYK	SHELF WAREAS IN DELI PITT JEWED SEA	ED/PAINTMI SILY CLEANA S DUST COV	ERL)	(date) RK EFTCEOUL) NR LNR	
Reference Core items standard of 3 3 0 2 . 11 A 3 3 0 2 . 11 A 4 6 - 4 0 3 . 11 - 4 6 - 5 0 1 . 11 - 4 - 6 0 1 . 11 2 - 4 - 6 0	TOBOF ME TOBOF ME TOBOF ME TOBOF ME ECSONAL FOOD MUST BE DE WALL BEHIN MAST BE NO FAFERTOWE	PETALONICONTROLS FACILITY These items are to be LEAT UNDEE AT TO BE AT TO B	SHELF WAREAS IN DELI PITT J FOUND FALL FAN GUARD	ED/PAINTMI SILY CLEANA S DUST COV	ERL)	(date) RK EFTCEOUL) NR LNR	
Reference Core items standard of 3-302.11 A 3-302.11 A 3-302.11 A 6-403.11 - 6-501.11 - 4-601.11 - 3-302.11 -	TOBOF ME TOB	PETALONICONTROLS FACILITY These items are to be LEAT UNDEE AT TO BE OF B STOKED WE STOKED STOKED STOKED THESE B STOKED STOKED THESE B STOKED STOKED THESE B STOKED STOKED THESE B STOKED B STOK	SHELF WAREAS FAN GUARD FAN GUARD ATION FALLI AREA	ELD/PAINTMI SILY CLEANA DUST COU	ERL)	(date) RK EFTCEOUL) NR LNR	
Reference Core items standard of 3-302.11 A 3-302.11 A 3-302.11 A 6-403.11 - 6-501.11 - 4-601.11 - 3-302.11 -	TOBOF ME TOBOF ME TOBOF ME TOBOF ME ECSONAL FOOD MUST BE DE WALL BEHIN MAST BE NO FAFERTOWE	PETALONAL CONTROLS FACILITY THOSE ITEMS ARE TO BE LEAT UNDER AT TO BE AT TO	SHELF WAREAS FAN GUARD FAN GUARD ATION FALLI AREA	ED/PAINTMI SILY CLEANA S DUST COU NG MISSING SAMAGED	ERL)	(date) RK EFTCEOUL) NR LNR	
Reference Core items standard of 3-302.11 A 3-302.11 A 3-302.11 A 6-403.11 - 6-501.11 - 4-601.11 - 3-302.11 -	TOBOF ME TOB	PETALONAL CONTROLS FACILITY THOSE ITEMS ARE TO BE LEAT UNDER AT TO BE AT TO	ESOUND UND SHELF WATER GUARD FAN GUARD FAN GUARD ATER A LOWETER 1	ED/PAINTMI SILY CLEANA S DUST COU NG MISSING SAMAGED	ERL)	(date) RK EFTCEOUL) NR LNR	
Reference Core items standard of 3 302 . 11 A 3 302 . 11 A 3 302 . 11 A 6 - 403 . 11 - 4 6 - 501 . 11 - 4 6 - 501 . 11 - 4 6 - 501 . 11 - 4 6 - 501 . 11 - 4	PLASTIC COULS VEG TRETILLS	PETALONAL CONTROLS FACILITY THOSE ITEMS ARE TO BE LEAT UNDER AT TO BE AT TO	ESOUND UND SHELF WATER GUARD FAN GUARD FAN GUARD ATER A LOWETER 1	ED/PAINTMI SILY CLEANA S DUST COU NG MISSING SAMAGED	ERL)	(date) RK EFTCEOUL) NR LNR	
Reference Core items standard of 3 302 . A	PLASTIC COULS VEG TRETILLS	PERSONAL CONTROLS FACILITY THE STORAGE MAT TO BE OF STORED OF STORAGE MAIN STORAGE EDUCATION	ES OF STRUCTURES, EQUIPMENT OF THE M DIST SEOUND UND SHELF WATERS IN DELI PITTI DISTORDED SEA FAN GUARD FAN GUARD ATION FALLI AREA L WATER A L WATER	ELMSEK (ME) BER DIETY VE RETAIL FO ED/PAINTMI SILY CLEANA S DUST COV NO MISSING MENTS	Date: 4-6	NR RETERDITED NR NR NR NR	
Reference Core items standard of 3 302 . 11 A 3 302 . 11 A 3 302 . 11 A 6 - 403 . 11 - 4 6 - 501 . 11 - 4 6 - 501 . 11 - 4 6 - 501 . 11 - 4 6 - 501 . 11 - 4	TESONAL FOOD TESOF ME TESOF ME TESOF ME TESOF ME TESONAL FOOD MUST BE DE WALL BEHIN MAST BE NO PAPERTOWER TEAT COOLER, I	PETALONAL CONTROLS FACILITY THOSE ITEMS ARE TO BE LEAT UNDER AT TO BE AT TO	SHELF WALLE FALLE FAN GUARD FAN GUARD ATION FALLE PROVIDED OR COMP One No. E 1/583 /	ED/PAINTMI SILY CLEANA S DUST COU NG MISSING SAMAGED	SING/ SINE FACE BILL OVER	NR RETERDITED NR NR NR NR	

In Windler



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

TIME IN 12:30 Pm	TIME OUT
PAGE 3 of	3

ESTABLISHMENT NAME	ADDRESS	- 1 27	ب	CITY	~x	ZIP 43815	-
FOODG, ANT		TEMP FOOD PRODUCT/L			MFIEL	TEMP.	
FOOD PRODUCT/LOCATION	FOOD PRODUCT/LOCATION TEMP. FOOD PRODUCT/ LOCATION				I LIVII".		
Code	PRIC	ORITY ITEMS		100	- N -	Correct by	Initial
Reference Priority items contribute directly to the eli- or injury. These items MUST RECEIVE	mination, prevention or re IMMEDIATE ACTION W	eduction to an accepta	sble level, hazards a stated.	associated w	ith foodborne illness	(date)	
or nepty, these terms moot receive							
		/					
		_	_				
Code	C	ORE ITEMS	1 5 6	9. 29.	police.	Correct by (date)	Initial
Reference Core items relate to general sanitation, o standard operating procedures (SSQPs)	These items are to be	corrected by the ne	xt regular inspects	ion or as su	1100/	(netts)	
10-354.11 CIELING FAM	J BROKEN IN	MENS R	00 m-0	DORF	RESENT	NR	
RE	TAIR						
			071 1	5 17	D. V	Var. 10	Lml
B-SOL 114 EXCESSIVE TE	ASA LITTED	2 BUTSIDE	DT LOA	DING	DET	Kemare) I
CAN RECYCL	ING W460	J			V	ZVII	1
1/11/11/11/11/11/11/11	T/12	LLAND OF	Run Du	FIT	775	XI. R	VX
4-601 IIC - EQUIPMENT/C	HICKEN CH	HAT FREE	ZVP	1 1			1/2
SHEMITE							W
							7
NOTEST EGG STACKING							
			NAMENTO				
	EDUCATION	PROVIDED OR CO	MIMENIO				
1	EDUCATION	PROVIDED OR CO	DIMIMENTS				
11	EDUCATION	PROVIDED OR CO	DIVIMENTO		17	,	
Person in Charge /Title:	EDUCATION	PROVIDED OR CO	DIVIMENTS		Date: 4/- 8	- 23	7
Person in Charge /Title:	Teleph	one No.	EPHS No.		Date: Follow-up:	Yes 1	No No

1 a Dudier