

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 IT ESTABLISHMENT NAME:				OWNER:	IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOU						PERSON IN CHARGE:	PERSON IN CHARGE:			
				A	A. v.	141)		COUNTY:	COUNTY				
ADDRESS: 500 INTUSTRIAL DE									COSKILLY						
CITY/ZIP: PHONE: 573 321 9127					27	P.H. PRIORITY : ☐ H ☐ M ☐ L									
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD						חר	☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS								
PURPOS			Routine Follow-up	☐ Complaint	☐ Oth										
FROZEN DESSERT SEWAGE DISPOSAL							R SU								
□ Approved □ Disapproved □ Not Applicable □ ■ PUBLI				PUBLIC PRIVATE				COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results					#		
					CTOPS	AND	INTER	OVENT	TIONS	2-1					
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 roadborne linness or injury.															
Compliar IN OU			Demonstration of K Person in charge present, demo	CONTRACTOR OF THE PROPERTY OF		R	1		/O N/A	Proper	cooking, time and temperature	-	1000		
IN OO			and performs duties		,					Proper	reheating procedures for hot holding	+	-		
IN OU	T		Management awareness; policy						I/O N/A	Proper	cooling time and temperatures				
IN OU			Proper use of reporting, restrict	on and exclusion			IN IN		I/O N/A		hot holding temperatures	+			
IN OU	T N/O		Good Hygtenic P Proper eating, tasting, drinking	or tobacco use					I/O N/A	Proper	date marking and disposition				
IN OU			No discharge from eyes, nose a	nd mouth			IN	OUT N	I/O N/A	Time a records	s a public health control (procedures / s)				
IN OU	T N/O		Preventing Contaminat Hands clean and properly wash				IN	OUT	N/A	Consu	Consumer Advisory mer advisory provided for raw or				
											cooked food Highly Susceptible Populations		+		
			approved alternate method proj	erly followed			IN OUT N/O N/A Doctory			Pootou	urized foods used, prohibited foods not				
accessible							IN OUT N/O N/A Pasteur offered								
			Food obtained from approved s				IN	OUT	N/A	Food a	additives: approved and properly used				
IN OUT N/O N/A		N/A	Food received at proper temperature				IN	IN OUT T		Toxic s used	substances properly identified, stored and				
IN OUT			Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite								informance with Approved Procedures iance with approved Specialized Process				
destruction			destruction				and HA			and HA	ACCP plan		4		
			Food separated and protected				The letter to the left of each item indicates that item's status at the till inspection.					of the			
IN OU		N/A	Food-contact surfaces cleaned & sanitized				1	IN = in compliance OUT = not in compliance							
IN OU			Proper disposition of returned, previously served,					N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item							
reconditioned, and unsafe food					GOOD RE	TAIL 1	PRACT	ICES							
			Good Retail Practices are prever	tative measures to	control th	e intro	duction	of path	nogens, ch	emicals,	and physical objects into foods.	COE	В		
IN	OUT		Safe Food and Water		cos	R	IN	OUT	In-use u		Proper Use of Utensila properly stored	cos	R		
			urized eggs used where required and ice from approved source						Utensils	, equipm	nent and linens: properly stored, dried,				
			Food Temperature Con	trol			-		handled Single-use/single		e-service articles: properly stored, used				
		Adequ	uate equipment for temperature co							used pro	perly				
		Appro	ved thawing methods used nometers provided and accurate							Utensits, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly					
			Food Identification						Warewa	shing fa	ructed, and used cilities: installed, maintained, used; test				
		Feed					-		strips us	sed	t surfaces clean				
			Food properly labeled; original container Prevention of Food Contamination								Physical Facilities				
			Insects, rodents, and animals not present Contamination prevented during food preparation, storage				-		Plumbin	cold war	ter available; adequate pressure ed; proper backflow devices				
	and display										stewater properly disposed				
Personal cleanliness: clean outer clothing, hair restra fingernails and jewelry															
		Wiping cloths: properly used and stored Fruits and vegetables washed before use							Toilet fa	e/refuse	properly constructed, supplied, cleaned properly disposed; facilities maintained				
									Physica	I facilities	s installed, maintained, and clean				
Person in Charge (Title: Date: 122)															
Inspector: Telephone No. EPHS No. Follow-up: Yes No.												10			
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