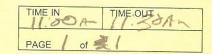


## MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT



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: PERSON IN CHARGE: GARY CAX ADDRESS: COUNTY STODDAKI PHONE FAX: P.H. PRIORITY: A H D M D L ESTABLISHMENT TYPE BAKERY
RESTAURANT C. STORE ☐ CATERER DELI GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS SUMMER F.P ☐ SCHOOL ☐ SENIOR CENTER **TAVERN** ☐ TEMP.FOOD PURPOSE ☐ Pre-opening Routine ☐ Follow-up ☐ Complaint ☐ Other FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY PUBLIC ☐ Approved ☐ Disapproved ☐ Not Applicable COMMUNITY NON-COMMUNITY ☐ PRIVATE PRIVATE Date 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. Demonstration of Knowledge Compliance Compliance Potentially Hazardous Foods COS IN OUT Person in charge present, demonstrates knowledge. IN OUT N/O N/A Proper cooking, time and temperature and performs duties Employee Health IN OUT N/O N/A Proper reheating procedures for hot holding IN OUT Management awareness; policy present IN OUT N/O N/A Proper cooling time and temperatures IN OUT Proper use of reporting, restriction and exclusion IN OUT N/O N/A Proper hot holding temperatures Good Hygienic Practices IN OUT N/A Proper cold holding temperatures Proper eating, tasting, drinking or tobacco use IN OUT N/O IN OUT N/O N/A Proper date marking and disposition IN OUT N/O No discharge from eyes, nose and mouth Time as a public health control (procedures / IN OUT N/O N/A records) Preventing Contamination by Hands Consumer Advisory IN OUT NO Hands clean and properly washed IN OUT N/A Consumer advisory provided for raw or undercooked food IN OUT N/O No bare hand contact with ready-to-eat foods or Highly Susceptible Populations approved alternate method properly followed IN OUT Adequate handwashing facilities supplied & IN OUT N/O N/A Pasteurized foods used, prohibited foods not accessible offered Approved Source Chemical TUO MY Food obtained from approved source IN OUT N/A Food additives: approved and properly used IN OUT N/O N/A Food received at proper temperature IN OUT Toxic substances properly identified, stored and IN OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures IN OUT NO NA Required records available: shellstock tags, parasite IN OUT N/A Compliance with approved Specialized Process destruction and HACCP plan Protection from Contamination The letter to the left of each item indicates that item's status at the time of the IN OUT N/A Food separated and protected inspection. IN OUT N/A Food-contact surfaces cleaned & sanitized IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed IN OUT NO Proper disposition of returned, previously served, COS = Corrected On Site R = Repeat Item reconditioned, and unsafe food **GOOD RETAIL PRACTICES** Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods Safe Food and Water Proper Use of Utensils cos Pasteurized eggs used where required In-use utensils: properly stored Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled Food Temperature Control Single-use/single-service articles: properly stored, used Adequate equipment for temperature control Gloves used properly Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Food Identification Warewashing facilities: installed, maintained, used; test strips used Food properly labeled; original container
Prevention of Food Contamination Nonfood-contact surfaces clean Physical Facilities Insects, rodents, and animals not present -CLLAN FILE Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage Plumbing installed; proper backflow devices and display Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed W 1 fingernails and jewelry Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean-Person in Charge /Title: Date: Inspector Telephone No. EPHS No. Follow-up: Yes DI' No 568-44 Follow-up Date: DISTRIBUTION: WHITE - OWNER'S COPY