



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

TIME IN: 3:15 TIME OUT: 3:30  
PAGE 1 of 2

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: Crump Truckstop OWNER: Gary PERSON IN CHARGE: Gary  
 ADDRESS: 623 E Standard COUNTY: Stoddard  
 CITY/ZIP: Dexter Mo 63841 PHONE: 624-7164 FAX: \_\_\_\_\_  
 P.H. PRIORITY:  H  M  L  
 ESTABLISHMENT TYPE  
 BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  MOBILE VENDORS  
 RESTAURANT  SCHOOL  SENIOR CENTER  SUMMER F.P.  TAVERN  TEMP. FOOD  
 PURPOSE  
 Pre-opening  Routine  Follow-up  Complaint  Other  
 FROZEN DESSERT  Approved  Disapproved  Not Applicable License No. \_\_\_\_\_  
 SEWAGE DISPOSAL  PUBLIC  PRIVATE  
 WATER SUPPLY  COMMUNITY  NON-COMMUNITY  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.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
IN	Person in charge present, demonstrates knowledge, and performs duties			IN	Proper cooking, time and temperature		
	<b>Employee Health</b>			IN	Proper reheating procedures for hot holding		
IN	Management awareness; policy present			IN	Proper cooling time and temperatures		
IN	Proper use of reporting, restriction and exclusion			IN	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			IN	Proper cold holding temperatures		
IN	Proper eating, tasting, drinking or tobacco use			IN	Proper date marking and disposition		
IN	No discharge from eyes, nose and mouth			IN	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>			IN	<b>Consumer Advisory</b>		
IN	Hands clean and properly washed			IN	Consumer advisory provided for raw or undercooked food		
IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>		
IN	Adequate handwashing facilities supplied & accessible			IN	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>			IN	<b>Chemical</b>		
IN	Food obtained from approved source			IN	Food additives: approved and properly used		
IN	Food received at proper temperature			IN	Toxic substances properly identified, stored and used		
IN	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
IN	Required records available: shellstock tags, parasite destruction			IN	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance      OUT = not in compliance N/A = not applicable      N/O = not observed COS = Corrected On Site      R = Repeat Item			
IN	Food separated and protected						
IN	Food-contact surfaces cleaned & sanitized						
IN	Proper disposition of returned, previously served, 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.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
IN		Pasteurized eggs used where required			IN		In-use utensils: properly stored		
IN		Water and ice from approved source			IN		Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>			IN		Single-use/single-service articles: properly stored, used		
IN		Adequate equipment for temperature control			IN		Gloves used properly		
IN		Approved thawing methods used					<b>Utensils, Equipment and Vending</b>		
IN		Thermometers provided and accurate			IN		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			IN		Warewashing facilities: installed, maintained, used; test strips used		
IN		Food properly labeled; original container			IN		Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
IN		Insects, rodents, and animals not present			IN		Hot and cold water available; adequate pressure		
IN		Contamination prevented during food preparation, storage and display			IN		Plumbing installed; proper backflow devices		
IN		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			IN		Sewage and wastewater properly disposed		
IN		Wiping cloths: properly used and stored			IN		Toilet facilities: properly constructed, supplied, cleaned		
IN		Fruits and vegetables washed before use			IN		Garbage/refuse properly disposed; facilities maintained		
					IN		Physical facilities installed, maintained, and clean		

Person in Charge / Title: Gary Date: 10-21-16  
 Inspector: Erica M. D. Hip Telephone No. 560-4593 EPHS No. 1539  
 Follow-up:  Yes  No  
 Follow-up Date: \_\_\_\_\_

