

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

TIME IN JOHN	TIME OUT
PAGE / of	2

INEXT ROUTINE INSP	ECTION THIS DAY, THE ITEMS NO PECTION, OR SUCH SHORTER PE TS FOR CORRECTIONS SPECIFIE F NAME:	RIOD OF TIME AS MA	AY BE SPEC	IFIFD IN WR	ITING BY	THE REGIII A'	TORY AUTHORITY. FAILURE TO PERATIONS.	CTED BY	THE Y	
GRAR Q	GRAR 260 1241 41/18				/		PERSON IN CHARGE:			
ADDRESS: 425 5 HWY 51				-01			COUNTY:	- Mit	7	
CITY/ZIP: Pax	PHONE: FAX:			FAX:	P.H. PRIORITY: H M L					
ESTABLISHMENT TYPE □ BAKERY □ C. STORE □ CATERER □ DELI □ GROCERY STORE □ II □ RESTAURANT □ SCHOOL □ SENIOR CENTER □ TEMP. FOOD □ TAVERN □ M							STITUTION DBILE VENDORS			
PURPOSE Pre-opening	Routine Follow-up	☐ Complaint ☐	Other							
FROZEN DESSERT Approved Disapproved Not Applicable License No. SEWAGE DISPOSA PUBLIC PRIVATE				COMMUNITY NON Date			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										
roodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.										
IN OUT	Person in charge present, demo and performs duties		COS R	Complianc IN OUT		Proper cook	otentially Hazardous Foods ing, time and temperature	COS	S R	
	Employee Health			IN OUT N/O N/A Proper r		Proper rehe	eating procedures for hot holding			
IN OUT	Management awareness; policy Proper use of reporting, restriction			IN OUT		Proper coolii	ng time and temperatures			
	Good Hygienic Pra			IN OUT N/O N/A Pro		Proper not n	olding temperatures holding temperatures			
IN OUT N/O	Proper eating, tasting, drinking o		(IN OUT I		Proper date	marking and disposition			
- NO	No discharge from eyes, nose ar	ia mouth		IN OUT I	N/O (N/A	records)	ublic health control (procedures /			
IN OUT N/O	Preventing Contamination Hands clean and properly washed			IN OUT	N/A	Consumer a	Consumer Advisory dvisory provided for raw or			
IN OUT N/O	No bare hand contact with ready	-to-eat foods or				undercooked	d food hly Susceptible Populations			
(IN) OUT	approved alternate method properly followed Adequate handwashing facilities supplied &			IN OUT !	NO NIA					
<u></u>	accessible			IN OUT I	V/O N/A	offered	foods used, prohibited foods not			
IN OUT	Approved Sour Food obtained from approved so			IN OUT	NI/A	Feed addition	Chemical			
IN OUT N/O N/A	Food received at proper temperature			OUT Toxic subs		Toxic substa	es: approved and properly used nces properly identified, stored and			
(IN) OUT	Food in good condition, safe and unadulterated					Used	ance with Approved Procedures			
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A Compliance		Compliance and HACCP	with approved Specialized Process			
IN OUT N/A	Protection from Contamination Food separated and protected			The letter to the left of each item indicates that item's status at the time of the						
IN OUT N/A	Food-contact surfaces cleaned & sanitized			inspection. IN = in compliance OUT = not in compliance						
IN OUT N/O	OUT N/O Proper disposition of returned, previously served,			N/A = not applicable COS = Corrected On Site N/O = not observed R = Repeat Item						
	reconditioned, and unsafe food		DD RETAIL F							
	Good Retail Practices are preventa				nogens, che	emicals, and p	hysical objects into foods.			
IN OUT	Safe Food and Water	C	OS R	IN OUT		Prope	r Use of Utensils	cos	R	
	Pasteurized eggs used where required Water and ice from approved source			In-use utensils: prope			y stored Id linens: properly stored, dried.			
				handled						
Adeo	Food Temperature Control uate equipment for temperature control			Single-use/single-serv Gloves used properly			ce articles: properly stored, used			
Appr	oved thawing methods used				Cioves	Utensils, Ed	quipment and Vending			
	rmometers provided and accurate		2		d nonfood-con	tact surfaces cleanable, properly	T V			
	Food Identification			designed, constructed Warewashing facilities			installed, maintained, used; test			
Food	properly labeled; original container			V	strips use	ed				
1 000	Prevention of Food Contamination			Nonfood-contact surfaces clean Physical Facilities						
Conta	Insects, rodents, and animals not present Contamination prevented during food preparation, storage			-	Hot and cold water available Plumbing installed; pro		ilable; adequate pressure			
Perso	and display Personal cleanliness: clean outer clothing, hair restraint,			11	Sewage and wastewater properly disposed					
fingernails and jewelry Wiping cloths: properly used and stored				4	Toilet facilities: properly constructed, supplied, cleaned					
Fruits and vegetables washed before use				V	Garbage/refuse properly disposed; facilities maintained					
Person in Charge /Title: Date:								4116	Koch	
Inspector: Telephone No. EPHS No. Follow-up: Yes No										
WILLIAM A: 52ANTEL 568-4595 1582 Follow-up Date: NRT									,	
MO 580-1814 (11-14)		DISTRIBUTION: WHITE - C	WNER'S COPY		CANARY - FIL	E COPY	The state of the s	100	E6.37	