



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

TIME IN: 11:30 AM
TIME OUT: 1:00 PM
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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: HICKORY LOG OWNER: JOHN BANKIN PERSON IN CHARGE: John
 ADDRESS: 314 W BUSBYESSLO COUNTY: ST LOUIS
 CITY/ZIP: DEXTER 63841 PHONE: 624-4950 FAX: _____ P.H. PRIORITY: H M L
 ESTABLISHMENT TYPE: BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION
 RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS
 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	OUT			IN	OUT	N/A	N/A	Proper cooking, time and temperature	
				IN	OUT	N/A	N/A	Proper reheating procedures for hot holding	
IN	OUT			IN	OUT	N/A	N/A	Proper cooling time and temperatures	
IN	OUT			IN	OUT	N/A	N/A	Proper hot holding temperatures	
IN	OUT			IN	OUT	N/A	N/A	Proper cold holding temperatures	
IN	OUT	N/A		IN	OUT	N/A	N/A	Proper date marking and disposition	
IN	OUT	N/A		IN	OUT	N/A	N/A	Time as a public health control (procedures / records)	
IN	OUT	N/A		IN	OUT	N/A	N/A	Consumer Advisory	
IN	OUT	N/A		IN	OUT	N/A	N/A	Consumer advisory provided for raw or undercooked food	
IN	OUT	N/A		IN	OUT	N/A	N/A	Highly Susceptible Populations	
IN	OUT			IN	OUT	N/A	N/A	Pasteurized foods used, prohibited foods not offered	
IN	OUT			IN	OUT	N/A	N/A	Chemical	
IN	OUT			IN	OUT	N/A	N/A	Food additives: approved and properly used	
IN	OUT	N/A		IN	OUT			Toxic substances properly identified, stored and used	
IN	OUT			IN	OUT	N/A	N/A	Conformance with Approved Procedures	
IN	OUT	N/A		IN	OUT	N/A	N/A	Compliance with approved Specialized Process and HACCP plan	
IN	OUT	N/A		The letter to the left of each item indicates that item's status at the time of the inspection.					
IN	OUT	N/A		IN = in compliance OUT = not in compliance					
IN	OUT	N/A		N/A = not applicable N/O = not observed					
IN	OUT	N/A		COS = Corrected On Site R = Repeat Item					

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
✓		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		
✓	X	Food properly labeled; original container			✓	X	Nonfood-contact surfaces clean		
		Prevention of Food Contamination			✓		Physical Facilities		
✓		Insects, rodents, and animals not present			✓		Hot and cold water available; adequate pressure		
✓	X	Contamination prevented during food preparation, storage and display			✓		Plumbing installed; proper backflow devices		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓		Sewage and wastewater properly disposed		
✓		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: John Bankin Date: 4-21-23
 Inspector: William A. BRUDIC Telephone No. 568-4553 EPHS No. 1082
 Follow-up: Yes No
 Follow-up Date: None



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ESTABLISHMENT NAME HICKORY LOG	ADDRESS 1314 W BUSINESS 60	CITY EXETER	ZIP 63841
FOOD PRODUCT/LOCATION TEMPS GOOD	TEMP.	FOOD PRODUCT/LOCATION	TEMP.

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-601.11A	SODA FOUNTAIN NOZZLE (M/T/NDEN) MOLD/DIRT BUILDUP - ONLY NOZZLE DIRTY - SUGGEST SMALL BRUSH (TOOTH BRUSH) DURING CLEANING		
 			

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
3-302.12	CONTAINERS IN FOOD COOLER NOT LABELED/DATED BREAD, ONIONS, FLOUR - NEED NAME OF PRODUCT + DATE PREPARED		CS
4-601.11C	NON FOOD CONTACT SURFACES DIRTY COOLER DOORS/HANDLES DOOR FRAMES & HANDLES		
3-302.11.A4	FOOD NOT COVERED/PROTECTED AT RISK OF CONTAMINATION MEAT (COOKED) NOT COVERED IN COOLER RAW FISH IN COOLER NOT COVERED/PROTECTED		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *William A Spandel* Date: *4-21-23*

Inspector: *WILLIAM A SPANDEL* Telephone No. *563-4593* EPHS No. *1562* Follow-up: Yes No

Follow-up Date: *N/A*