

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

TIME IN	TIME OUT
PAGE of	

ASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE EXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY ITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.															
ESTABLISHM	OWNER:					.,,	PERSON IN CHARGE:								
ADDRESS: 12232 CENTER ST						COUNTY:									
CITY/ZIP: DUDGEY 63936 PHONE: -20)	FAX:				P.H. PRIORITY: 🛱 H 🗆 N	1 🗆 L				
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER TEMP. FOO							☐ GROCERY STORE ☐ INSTITUTION ☐ TAVERN ☐ MOBILE VENDORS								
PURPOSE	PURPOSE Pre-opening A Routine Follow-up Complaint Other														
□Approved □Disapproved □ Not Applicable □			SEWAGE DISPOSAL PUBLIC PRIVATE			WATER SUPPLY COMMUNITY		□ NON-COMMUNITY □ PRIVATE Date Sampled Results							
							ID 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	S Outbre	Demonstration of Kr	nowledge	COS	R	Cor	npliance		P	Polantially Hazardous Foods	cos	R			
IN OUT		Person in charge present, demo	nstrates knowledge	,		GN	N TUC	N/O N/A Proper coo		king, time and temperature					
		Employee Hea						I/O N/A		leating procedures for hot holding ling time and temperatures	-	+			
OUT OUT		Management awareness; policy Proper use of reporting, restriction	present on and exclusion			IN OUT N/O N/A Proper			Proper hot	holding temperatures					
		Good Hygienic Pr	actices			IN		N/A I/O N/A		d holding temperatures e marking and disposition					
IN OUT N/O		Proper eating, tasting, drinking on No discharge from eyes, nose a	nd mouth					I/O M/A		oublic health control (procedures /					
IN OUT N/O		Preventing Contaminati Hands clean and properly wash				IN	TUC	(N/A)	Consumer	advisory provided for raw or					
IN OUT N/O	N OUT N/O No bare hand contact with ready-to-e									ghly Susceptible Populations					
approved alternate method proper [IN OUT Adequate handwashing facilities accessible						IN OUT N/O N/A Pasteuri offered				d foods used, prohibited foods not					
		Approved Sou				700	OLIT	N/A	Egod additi	ives: approved and properly used					
TUO OUT N/O N	N OUT Food obtained from approved sou N OUT N/O N/A Food received at proper temperate						IN OUT Tox		Toxic subsi	tances properly identified, stored and					
IN OUT Food in good condition, safe and IN OUT N/O N/A Required records available: shells)		IN OUT N/A Complia		Compliance	mance with Approved Procedures e with approved Specialized Process							
destruction Protection from Contamic			amination			and HAC					C.U.				
IN OUT N	V/A	Food separated and protected	net symptomychenia				letter to ection.	o the left of	f each item ir	ndicates that item's status at the time	or tne				
IN OUT N	V/A	Food-contact surfaces cleaned	& sanitized			IN = in compliance N/A = not applicable OUT = not in compliance N/O = not observed									
IN OUT NO	,	Proper disposition of returned, previously serve reconditioned, and unsafe food					COS = Corrected On Site R = Repeat Item								
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.															
IN OUT		Good Retail Practices are preven		COS	R	IN	OUT		Pro	per Use of Utensils	cos	R			
1		urized eggs used where required				V		In-use u	tensils: prope	erly stored and linens: properly stored, dried,					
1	Water	and ice from approved source				1		handled	lled						
1/	Adam	Food Temperature Control				7			se/single-ser	rvice articles: properly stored, used					
V	Appro	late equipment for temperature co ved thawing methods used	KILI OI						Utensils,	Equipment and Vending					
/	Therm	nometers provided and accurate				V		designe	 d. constructe 	ontact surfaces cleanable, properly ed, and used					
		Food Identification				V		Warewa strips us	ashing facilities: installed, maintained, used; test sed						
V	Food	od properly labeled; original container				V			d-contact sur	faces clean hysical Facilities					
	Insect	Prevention of Food Contamination sects, rodents, and animals not present				6			cold water a	vailable; adequate pressure					
/	Conta	ntamination prevented during food preparation, storage				1		Plumbin	g installed; p	proper backflow devices					
~	Perso	ersonal cleanliness: clean outer clothing, hair restraint, agernails and jewelry				V				rater properly disposed					
4	Wipin	ng cloths: properly used and stored				1		Toilet fa	Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained						
-	Fruits	its and vegetables washed before use				V		Physica	I facilities ins	stalled, maintained, and clean					
Person in Cha	Person in Charge / Title: Date: 10/11/22														
Inspector:	iA	A. 84-066	Tele	phone I	19-2	3		EPHS N		llow-up:	N N	lo			