



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

TIME IN: 2:15 PM  
TIME OUT: 3:00 PM  
PAGE 1 of 1

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: M&P MUNCHIE P&P OWNER: BRAD/JERALYN GOODMAN PERSON IN CHARGE: AMANDA TIPPEN  
 ADDRESS: 901 W BUSINESS 60 COUNTY: ST LOUIS  
 CITY/ZIP: DEXTER 63841 PHONE: 573-614-7688 FAX: \_\_\_\_\_ P.H. PRIORITY:  H  M  K  
 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
<u>IN</u> <u>OUT</u>	Person in charge present, demonstrates knowledge, and performs duties			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Proper cooking, time and temperature		
	<b>Employee Health</b>			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Proper reheating procedures for hot holding		
<u>IN</u> <u>OUT</u>	Management awareness; policy present			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Proper cooling time and temperatures		
<u>IN</u> <u>OUT</u>	Proper use of reporting, restriction and exclusion			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Proper cold holding temperatures		
<u>IN</u> <u>OUT</u> <u>N/O</u>	Proper eating, tasting, drinking or tobacco use			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Proper date marking and disposition		
<u>IN</u> <u>OUT</u> <u>N/O</u>	No discharge from eyes, nose and mouth			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<u>IN</u> <u>OUT</u> <u>N/O</u>	Hands clean and properly washed			<u>IN</u> <u>OUT</u> <u>N/A</u>	Consumer advisory provided for raw or undercooked food		
<u>IN</u> <u>OUT</u> <u>N/O</u>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>		
<u>IN</u> <u>OUT</u>	Adequate handwashing facilities supplied & accessible			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<u>IN</u> <u>OUT</u>	Food obtained from approved source			<u>IN</u> <u>OUT</u> <u>N/A</u>	Food additives: approved and properly used		
<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Food received at proper temperature			<u>IN</u> <u>OUT</u>	Toxic substances properly identified, stored and used		
<u>IN</u> <u>OUT</u>	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Required records available: shellstock tags, parasite destruction			<u>IN</u> <u>OUT</u> <u>N/A</u>	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 N/A = not applicable COS = Corrected On Site OUT = not in compliance N/O = not observed R = Repeat Item			
<u>IN</u> <u>OUT</u> <u>N/A</u>	Food separated and protected						
<u>IN</u> <u>OUT</u> <u>N/A</u>	Food-contact surfaces cleaned & sanitized						
<u>IN</u> <u>OUT</u> <u>N/O</u>	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
<input checked="" type="checkbox"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used					<b>Utensils, Equipment and Vending</b>		
<input checked="" type="checkbox"/>		Thermometers provided and accurate			<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>		Food properly labeled; original container			<input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge / Title: AMANDA TIPPEN Date: 8-24-2022  
 Inspector: WILLIAM A. BRAUDEL Telephone No. 573-668-4333 EPHS No. 1582  
 Follow-up:  Yes  No  
 Follow-up Date: NEXT