

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

TIME IN	TIME OUT

NEXT ROUTINE	EINSPE	CTION, OR SUCH SHORTER PERIOD OF TIME	E AS MAY	Y BE SP	ECIFIED	IN W	RITING BY T	ONS OR FACILITIES WHICH MUST BE CORRECT HE REGULATORY AUTHORITY. FAILURE TO C				
ESTABLISHMENT NAME: OWNER: OWNER: TAMES/SAM A WITH						SSA	IION OF YOU	PERSON IN CHARGE:	PERSON IN CHARGE:			
	DIKE.	FLISSIAL STADE	5/5A-	- A NI	न कर्म	160	Barri .	OWNEES				
ADDRESS: 108 N DRAVE								COUNTY	COUNTY: STODE ARE			
CITY/ZIP:	SER.	NIE 63822 PHONE: 293	, 49	99	FAX			P.H. PRIORITY: M H 🗆 N	1 🗆 L			
BAKERY RESTAU	,	☐ C. STORE ☐ CATERER ☐ SCHOOL ☐ SENIOR CENTER ☐	DELI TEMP	. FOOD		GRO TAVE	CERY STOR	E INSTITUTION MOBILE VENDORS				
PURPOSE Pre-oper	ning	☐ Routine ☐ Follow-up ☐ Complai	int 🔲	Other								
FROZEN DESSERT Approved Disapproved Not Applicable PUBLIC License No. PRIVATE						WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results						
		RISH					NTIONS					
		preparation practices and employee behaviors meaks. Public health interventions are control m						ease Control and Prevention as contributing factor	s in			
Compliance	oo oatot	Demonstration of Knowledge	lououroe t	cos	15	mplia		Potentially Hazardous Foods	cos	S R		
IN OUT		Person in charge present, demonstrates knowl and performs duties	ledge,		IN	OUT	N/O N/A	Proper cooking, time and temperature				
TIN CHIT		Employee Health			of containing,		N/O N/A	Proper reheating procedures for hot holding				
IN OUT		Management awareness; policy present Proper use of reporting, restriction and exclusion	on				N/O N/A	Proper cooling time and temperatures Proper hot holding temperatures				
0		Good Hygienic Practices				OUT		Proper cold holding temperatures				
IN OUT N/O		Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose and mouth					N/O N/A	Proper date marking and disposition Time as a public health control (procedures /				
		Preventing Contamination by Hands		-				records) Consumer Advisory				
IN OUT N/O		Hands clean and properly washed			IN	OUT	N/A	Consumer advisory provided for raw or undercooked food	1			
IN OUT N/O		No bare hand contact with ready-to-eat foods of	or					Highly Susceptible Populations				
approved alternate method properly followed IN OUT Adequate handwashing facilities supplied & accessible				IN	IN OUT N/O N/A Pasteuriz		Pasteurized foods used, prohibited foods not offered					
~		Approved Source						Chemical				
IN OUT Food obtained from approved source IN OUT N/O N/A Food received at proper temperature					IN OUT N/A Food additives: approved and properly used Toxic substances properly identified, stored ar used							
OUT Food in good condition, safe and unadulterated							Conformance with Approved Procedures					
IN OUT N/O N/A Required records available: shellstock tags, parasite destruction		rasite		IN	OUT	N/A	Compliance with approved Specialized Process and HACCP plan					
IN OUT	N/A	Protection from Contamination Food separated and protected						f each item indicates that item's status at the time of	of the			
IN OUT N/A Food-contact surfaces cleaned & sanitized					ins	inspection. IN = in compliance OUT = not in compliance						
IN OUT N/O Proper disposition of returned, previously served,			he			N/A = not applicable N/O = not observed						
reconditioned, and unsafe food								n Site R = Repeat Item				
		Good Retail Practices are preventative measure	The second second	A STATE OF THE PERSON NAMED IN	IL PRAC	THE RESERVE AND ADDRESS OF THE PERSON NAMED IN	A CONTRACTOR OF THE PARTY OF TH	emicals, and physical phicets into foods	-	-		
IN OUT		Safe Food and Water		OS R		OU		Proper Use of Utensils	cos	R		
		urized eggs used where required			v			tensils: properly stored				
	Water	and ice from approved source			1		Utensils, handled	, equipment and linens: properly stored, dried,				
		Food Temperature Control			V		Single-u	se/single-service articles: properly stored, used				
		uate equipment for temperature control ved thawing methods used			100		Gloves u	Used properly Utensils, Equipment and Vending				
1		nometers provided and accurate			V			d nonfood-contact surfaces cleanable, properly				
		Food Identification						d, constructed, and used shing facilities: installed, maintained, used; test				
1	Food	properly labeled; original container			1		strips us					
		Prevention of Food Contamination			Ar-		140111000	Physical Facilities				
V		ects, rodents, and animals not present			Low		Hot and	cold water available; adequate pressure				
U	and di	ntamination prevented during food preparation, storage display			~		Plumbing	g installed; proper backflow devices				
V		nal cleanliness: clean outer clothing, hair restrain nails and jewelry	nt,		-		Sewage	and wastewater properly disposed				
4	Wiping	iping cloths: properly used and stored			1			cilities: properly constructed, supplied, cleaned				
-	Fruits	and vegetables washed before use			- American	-		b/refuse properly disposed; facilities maintained facilities installed, maintained, and clean				
Person in Ch	arge /T	itle:					Titysical	Date:				
	J	0000						10/201/19	1			
Inspector:),441	An A. BRANDEL	Telepho	ne No.	93		EPHS No		N	0		