

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

TIME IN	TIME OUT
PAGE / of /	/

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: OWNER:					PERSON IN CHARGE:			
					COUNTY:		Ī	
707 W. DUSINESSED						. 🗆	-	
CITY/ZIP:	EK 63841 624	8200	1700.		P.H. PRIORITY: H H	/ L		
ESTABLISHMENT TYPE BAKERY C STORE CATERER DELI GROCERY STORE INSTITUTION RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS								
PURPOSE Pre-opening Procopening Complaint Other								
FROZEN DESSERT Approved Disapproved Disapproved Not Applicable License No. SEWAGE DISPOSAL PUBLIC PRIVATE WATER SUPPLY COMMUNITY Date Sampled						E		
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.								
foodborne illness outbr Compliance	Demonstration of Knowledge	COS	Compliance		Potentially Hazardous Foods	COS	₹	
IN OUT	Person in charge present, demonstrates knowled and performs duties	lge,	IN OUT N	I/O N/A Prop	er cooking, time and temperature			
	Employee Health		OUT N	I/O N/A Prop	er reheating procedures for hot holding er cooling time and temperatures		- 12	
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclusion		IN OUT N	I/O N/A Prop	er hot holding temperatures		Ĭ	
	Good Hygienic Practices		IN OUT N		er cold holding temperatures er date marking and disposition			
IN OUT N/O	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose and mouth		IN OUT N	I/O N/A Time	as a public health control (procedures /		Ī	
	Preventing Contemination by Hands			reco	Consumer Advisory			
IN OUT N/O	Hands clean and properly washed		IN OUT		sumer advisory provided for raw or ercooked food			
OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations			
(IN)OUT	Adequate handwashing facilities supplied &		IN OUT N	I/O N/A Past	eurized foods used, prohibited foods not ed			
	accessible Approved Source				Chemical			
IN OUT N/O N/A	Food obtained from approved source Food received at proper temperature		IN OUT	Toxic	d additives: approved and properly used c substances properly identified, stored and			
CINDOUT	Food in good condition, safe and unadulterated			used	Conformance with Approved Procedures			
IN OUT N/O N/A	Required records available: shellstock tags, para destruction	site	IN OUT	N/A Com	pliance with approved Specialized Process HACCP plan			
ALL OLUM	Protection from Contamination			o the left of each	item indicates that item's status at the time	of the		
IN OUT N/A	Food separated and protected Food-contact surfaces cleaned & sanitized		inspection. IN = in compliance OUT = not in compliance					
IN OUT N/A	Proper disposition of returned, previously served		N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item					
reconditioned, and unsafe food								
	Good Retail Practices are preventative measures	GOOD RETAIL	duction of path	nogens, chemical	ls, and physical objects into foods.			
IN OUT	Safe Food and Water	COS R	IN OUT		Proper Use of Utensiis	COS R		
	eurized eggs used where required r and ice from approved source		1	Utensils, equir	s: properly stored oment and linens: properly stored, dried,			
Wate	· · · · · · · · · · · · · · · · · · ·		V	handled	gle-service articles: properly stored, used			
Aden	uate equipment for temperature control		1	Gloves used p	roperly			
Appro	oved thawing methods used			Food and non	ensils, Equipment and Vending food-contact surfaces cleanable, properly			
Therr	nometers provided and accurate		~	designed, con-	structed, and used facilities: installed, maintained, used; test			
	Food Identification		V	strips used				
Food	properly labeled; original container Prevention of Food Contamination		V		act surfaces clean Physical Facilities			
Insec	ts, rodents, and animals not present		V	Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices				
and o	amination prevented during food preparation, storag							
Perso	onal cleanliness: clean outer clothing, hair restraint, rnails and jewelry		V		vastewater properly disposed			
Wipir	ng cloths: properly used and stored		Toilet facilities: properly constructed, supplied, cleaned					
Fruits	s and vegetables washed before use		Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean					
Person in Charge /Title: Date:								
Inspector:	+ BRANDEZ	elephone No.	3	EPHS No.	Follow-up: Yes Follow-up Date:	D No		
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