

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

TIME IN 10:50A	TIME OUT
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WITH ANY TIM	IE INSPE	S FOR CORRECTIONS SPECIFIE	ED IN THIS NOTICE	MAY BE SPEC	CIFIED	IN WR	PITING BY T	THE RE		CTED B	Y THE
ESTABLISHMENT NAME: OWNER: SAUD ( CIA									PERSON IN CHARGE:		
ADDRESS:				SANDI LIN							
CITY/ZIP: DOLLAR PHONE;				STODDAKD							
ESTABLISHMENT TYPE				P.H. PRIORITY: M H M L						L	
BAKER' RESTAL	JRANT	C. STORE CATERE	CENTER   D	EMP. FOOD		GROC	ERY STOR	RE	☐ INSTITUTION ☐ MOBILE VENDORS		
☐ Pre-ope		Routine  Follow-up	☐ Complaint	☐ Other							
FROZEN DESSERT  Approved Disapproved Not Applicable License No. PRIVATE  SEWAGE DISPOSAL PUBLIC PRIVATE  WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results											
				CTORS AND						17 30	
Risk factors a	are food pess outbr	preparation practices and employer eaks. Public health intervention	e behaviors most co	ommonly repor	ted to the	he Cer	nters for Dis	ease C	Control and Prevention as contributing fac	ors in	The same of
Compliance		Demonstration of Ki	nowledge	COS F		mpliano		y -	Potentially Hazardous Foods	СО	S R
IN OUT		Person in charge present, demo and performs duties	nstrates knowledge	e,			Prope	per cooking, time and temperature			
(N) OUT		Employee He					N/O N/A	Prope	er reheating procedures for hot holding		
IN OUT		Management awareness; policy Proper use of reporting, restricti			Approximate a		N/O N/A N/O N/A	Prope	er cooling time and temperatures er hot holding temperatures		
		Good Hygienic Pr	actices			OUT	N/A		er cold holding temperatures		
IN OUT N/O		Proper eating, tasting, drinking of No discharge from eyes, nose a	r tobacco use		IN	OUT	N/O N/A	Prope	er date marking and disposition		
110 001 10/0					IN	OUT	N/O N/A	Time			
IN OUT N/O		Preventing Contaminati Hands clean and properly wash			IN	OUT	(N/A	Cons	Consumer Advisory umer advisory provided for raw or		
IN OUT N/O		No bare hand contact with ready	-to-eat foods or		-			under	rcooked food		
		approved alternate method prop	erly followed					Highly Susceptible Populations			
IN) OUT  Adequate handwashing facilities supplied & accessible		supplied &		IN OUT N/O N/A Pasteurize offered		Paste	eurized foods used, prohibited foods not				
IN OUT		Approved Sou			-				Chemical		
IN OUT Food obtained from approved source IN OUT N/O N/A Food received at proper temperature		urce		IN OUT N/A Food add		Food	additives: approved and properly used substances properly identified, stored an				
					001		used		3		
(IN) OUT Food in good condition, safe and unadulterated IN OUT N/O N/A Required records available: shellstock tags, paras			9	IN OUT N/A Complian		Comp	onformance with Approved Procedures pliance with approved Specialized Process				
destruction  Protection from Contamination				-			and H	ACCP plan			
IN (OUT')					The letter to the left of each item indicates that item's status at the time of the						
IN OUT	N/A	Food-contact surfaces cleaned &	sanitized		inspection.  IN = in compliance  OUT = not in compliance						
IN OUT N/O Proper disposition of returned, previously served.				N/A = not applicable N/O = not observed							
we	reconditioned, and unsafe food										
	7	Good Retail Practices are prevent	ative measures to c	control the intro	PRACT	of nati	hogone cho	omicala	and physical chiests into facility		
IN OUT	1	Safe Food and Water	ative inicadares to c	COS R	IN	OUT	logens, che	erricais	Proper Use of Utensils	cos	R
V		urized eggs used where required			Bernand				properly stored	000	1
1	vvater	and ice from approved source			V		Utensils, handled	equipn	ment and linens: properly stored, dried,		
	1	Food Temperature Contr			V			se/singl	le-service articles: properly stored, used		
1	Adequ	ate equipment for temperature con	ntrol		born		Gloves u	ised pro	operly		
		ved thawing methods used ometers provided and accurate				,	Food or	Uten	nsils, Equipment and Vending		
					V		designed	d, const	od-contact surfaces cleanable, properly tructed, and used		
		Food Identification			V			shing fa	acilities: installed, maintained, used; test		
×	Food p	properly labeled; original container				X			t surfaces clean		
W -	Prevention of Food Contamination Insects, rodents, and animals not present		Tr.	-	Physical Facilities  Hot and cold water available; adequate pressure						
V	Contamination prevented during food preparation, storage		1	1		Plumbing	g install	ed; proper backflow devices			
and display  Personal cleanliness: clean outer clothing, hair restraint,				1	a			stewater properly disposed			
V	fingernails and jewelry  Wiping cloths: properly used and stored				1	X					
Fruits and vegetables washed before use				1		Garbage	refuse	properly constructed, supplied, cleaned properly disposed; facilities maintained			
					X	Physical	facilitie	es installed, maintained, and clean			
Person in Cha	Person in Charge /Title:										
Inspector:  Telephone No.  Follow-up:  Yes  No.  No.  Follow-up:  Follow-up:											
MO 580-1814 (11-14)		4. DEANDEL	100	2 10 10	3		1582		Follow-up Date: /8/21/202	0	x six
000-1014 (11-14)	1		DISTRIBUTION: WHITE	- OWNER'S COPY			CANARY - FIL	E COPY	6		EC 07



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TIME IN SOA	TIME OUT				
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ESTABLISHMENT NAME +EKING	ADDRESS	BUSINESS 60	CITY	ZIP 21/1				
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/	DEXTER	6384/ TEMP.				
GLASS FRONT	340		200/11/01/	TEIVIF.				
WACKINCOOLER 36°								
MAKETABLE	MAKE TABLE 38°							
Code	PRIO	RITY ITEMS		Correct by Initial				
Reference Priority items contribute directly to the elin or injury. These items MUST RECEIVE II	nination, prevention or re- MMEDIATE ACTION wit	duction to an acceptable level, hazards a thin 72 hours or as stated.	associated with foodborne illness	(date)				
4-202,11 SMALL CUTTIN	16 BOARD	DEERLY GOUGED,	STAINED	- W II				
> REPLACE IMMEDIATELY - FREFTABLE								
4-601.11 - ICE MAKER H	1-601.11 - ICEMAKER HAS MOLDON INSIDE OF NOOR							
4-601.11 - ICEMAFER HAS MOLDON INSIDE OF BOOK  AND ON SIDES OF BAFFILE								
	CLEAN MO-VHLY							
3-501,17 - FRETERED 8	SEEF PORK, O	CHICKEN NOT LA	BECED DICEVE	SONHA'S				
DATED	N COOLE	P DATE W DATE	DO CE					
> LHBEC( FRZ	PUCT) A~!	D DELF ON DELF	LKFLAFFD					
Code Reference Core items relate to general sanitation on	COF	RE ITEMS		Correct by Initial				
Reference Core items relate to general sanitation, op- standard operating procedures (SSOPs).	These items are to be c	es or structures, equipment design, gene corrected by the next regular inspection	ral maintenance or sanitation on or as stated.	(date)				
3-307 1104 - 8135 - 51	10//00/	18 11 1 -						
3-202,11A4 - BINS OF )	CF BRACE	N MISSING IN	M1351NG LIDS					
3-302.12 - BINS OF D	DRY GOOD	5 NOT CLEARLY	LABELEDA	245				
W CO	STENTS							
41-601, 11e-125, DE OF	PREPTARI	(E A) Fran NERE	7-01600					
SHELF NEX	T TO PREF	TABLE WFOOD	-CLEAN					
3-305.11- BOYES OF FO	STORLE	ON FLOOR OF W	ACK IN COOCE	R				
111628 8	ROFF	1001						
6-501,12A - LARGE SOV	AKE VAT	WITH DIRTY WATE	e FRAM					
CLEANING	6 VENT HE	00b-DISPOSE 4	CLEAN					
6-201-11- SEWAGE LINE REPAIR OUTS DE NOT CONTRETED - FINISH EDUCATION PROVIDED OR COMMENTS								
2505. HOLLING TO CONSIDER TO								
1								
Person in Charge /Title:			Date:   but					
Inspector: A. BEANDEL	Telephone		Follow-up: Follow-up Date: //					
	ISTRIBUTION: WHITE - OWNER	-1593   1582 CS COPY   CANARY - FILE COPY	Follow-up Date: /o/	21/2020				