

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

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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: WINGSTREET TERNESS YIZZA HUTI NATALIE METCALF YHIL ADDRESS: BUSINESS CITY/ZIP P.H. PRIORITY: H M L DEXIEX 624-5333 **ESTABLISHMENT TYPE** BAKERY RESTAURANT C. STORE ☐ CATERER DELI GROCERY STORE ☐ INSTITUTION ☐ SCHOOL SENIOR CENTER TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS ☐ Pre-opening A Routine ☐ Follow-up ☐ Complaint ☐ Other WATER SUPPLY FROZEN DESSERT SEWAGE DISPOSAL ☐ Approved ☐ Disapproved ☐ Not Applicable PUBLIC COMMUNITY NON-COMMUNITY PRIVATE License No. ☐ 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 Compliance COS Potentially Hazardous Foods COS IN OUT Person in charge present, demonstrates knowledge, IN OUT N/O N/A Proper cooking, time and temperature and performs duties IN OUT N/O N/A Proper reheating procedures for hot holding Employee Health IN OUT Management awareness; policy present IN OUT N/O N/A Proper cooling time and temperatures IN OUT Proper use of reporting, restriction and exclusion IN OUT N/O N/A Proper hot holding temperatures IN OUT Proper cold holding temperatures N/A IN OUT N/O IN OUT N/O N/A Proper date marking and disposition Proper eating, tasting, drinking or tobacco use IN) OUT N/O No discharge from eyes, nose and mouth IN OUT NO NA Time as a public health control (procedures / records) Preventing Contamination by Hands IN OUT NO Consumer advisory provided for raw or Hands clean and properly washed IN OUT N/A undercooked food IN OUT NO No bare hand contact with ready-to-eat foods or Highly Susceptible Populations approved alternate method properly followed IN OUT IN OUT NO NA Adequate handwashing facilities supplied & Pasteurized foods used, prohibited foods not accessible offered Approved Source IN OUT Food obtained from approved source IN OUT N/A Food additives: approved and properly used IN OUT N/O N/A Food received at proper temperature IN OUT Toxic substances properly identified, stored and IN OUT Food in good condition, safe and unadulterated IN OUT N/O N/A Required records available: shellstock tags, parasite IN OUT N/A Compliance with approved Specialized Process and HACCP plan destruction Protection from Contamination The letter to the left of each item indicates that item's status at the time of the IN OUT N/A Food separated and protected inspection. IN OUT N/A Food-contact surfaces cleaned & sanitized IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed IN OUT NO Proper disposition of returned, previously served, COS = Corrected On Site R = Repeat Item reconditioned, and unsafe food Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods OUT COS OUT R Pasteurized eggs used where required In-use utensils: properly stored Water and ice from approved source Utensils, equipment and linens: properly stored, dried, X handled Single-use/single-service articles: properly stored, used Food Temperature Control Adequate equipment for temperature control Gloves used properly Approved thawing methods used ls, Equipment and Vending Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Food properly labeled; original container Nonfood-contact surfaces clean Hot and cold water available; adequate pressure Insects, rodents, and animals not present Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed fingernails and jewelry Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: Date: Telephone No EPHS No. 34 Inspector: Follow-up: Yes No Follow-up Date: ATTIL WIL

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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	STEEFTABLE	36° 36°	-		an property designation of the last of the	
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Code Reference		nination, prevention or i	ORITY ITEMS reduction to an acceptable level, hazards a	associated with foodborne illness	Correct by (date)	Initial
4-601	or injury. These items MUST RECEIVE II		F FOOD AND GPE	43E BAKED		
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	-100D CONV	ACT SUK	FACES MUSTBE	CLEAN 10	1	AUG.
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Code Reference	Core items relate to general sanitation, op standard operating procedures (SSOPs).	perational controls, facili			Correct by (date)	nitial
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