

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

| TIME IN | OR.  | TIME OUT |  |  |  |  |  |
|---------|------|----------|--|--|--|--|--|
| PAGE    | of [ |          |  |  |  |  |  |

| N OUT   Food in good condition, safe and unadulterated   N OUT   N/O N/A   Required records available: shellstock tags, parasite destruction   Protection from Contamination   N/O   N/O   Compliance with approved Specialized Process and HACCP plan   The letter to the left of each item indicates that item's status at the time of the inspection.   N/O   Food separated and protected   N/O = not observed   N   | NEVT DOLLTINE  | INCOR                                   | CTION OR SLICH SHORTER PE               | RIOD OF TIME AS N   | JAY BE S   | SPEC                          | IFIED I         | N WRI               | TING BY T                    | HE REGUL  | CILITIES WHICH MUST BE CORRECT ATORY AUTHORITY. FAILURE TO ( | TED BY<br>COMPLY | THE |
|--|--|---|---|---|------------|-------------------------------|-----------------|---------------------|------------------------------|---|--|------------------|-----|
| ADDRESS: CITY/ZIP: CITY/ZI | ESTABLISHMENT NAME:  |   |   | OWNER:  | OWNER.     |                               |                 |                     |                              |   | PERSON IN CHARGE:  |                  |     |
| PHONE   PHON   |  |   |   |   |            | -                             |                 | 10                  |                              |   | COUNTY:  |                  |     |
| EVALUATION NO.   CATCHER   DELI  | OUT // ZUD   |   |   |   | 119.       | FΔY·                          |                 |                     |                              |   |  | 1 🗆 L            |     |
| Complete   Prespending   Routing   Fotow-up   Complete   Other   | ESTABLISHMEN   | ESTABLISHMENT TYPE                      |   |   |            | ☐ GROCERY STORE ☐ INSTITUTION |                 |                     |                              |   |  |                  |     |
| FROZEN DESSERT   Communication   Communication | PURPOSE  |   | 1                                       |   |            |                               |                 | AVERI               | V                            | L IV  | IOBILE VENDORS   |                  |     |
| PRIVATE   Date Sampled   Results     | FROZEN DE  | SSERT                                   |   |   |            | -                             |                 |                     |                              |   |  |                  |     |
| Risk factors are food prograntion practices and employee behaviors most commonly reported to the Centres for Disease Corton and Prevention as contributing factors in Cockborne Binass on times.  Corpositions  Person in charge present, demonstrates knowledge, and performs duties  BY OUT Person in charge present, demonstrates knowledge, and performs duties  Employee Mean and performs duties  IN OUT NO NA Proper colding in general temperatures  IN OUT NO Proper ceiting, fasting, drinking or tobacco use  IN OUT NO Proper ceiting, fasting, drinking or tobacco use  IN OUT NO Proper ceiting, fasting, drinking or tobacco use  IN OUT NO MA Proper cold holding temperatures  IN OUT NO MA Proper disposable properations from the deformance of the deformance of the deformance of the deformance o | ☐ Approved ☐ Disapproved ☐ Not Applicable ☐  |   |   | EL TODEIO   |            |                               |                 |                     |                              |   |  |                  |     |
| Complance   Comp   |  |   |   |   |            |                               |                 |                     |                              |   |  |                  |     |
| Complaines  Person in charge present, demonstrates knowledge, and performs duties  and performs duties  An OUT Person in charge present, demonstrates knowledge, and performs duties  An OUT Person in charge present, demonstrates knowledge.  An OUT Person in Charge present, demonstrates knowledge.  An OUT Person in Charge present, demonstrates knowledge.  An OUT Person in Charge present demonstrates knowledge.  An OUT Person in Charge present demonstrates knowledge.  An OUT NO Person in Charge present demonstrates knowledge.  An OUT NO Person in Charge present demonstrates and the person in Charge present demonstrates and the person in Charge present demonstrates.  A OUT NO Person in Charge present demonstrates and the person in Charge present demonstrates.  A OUT NO Person in Charge present demonstrates and the person in Charge present demonstrates.  A OUT NO Person in Charge present demonstrates and mouth  IN OUT NO NA Proper cotioning temperatures.  A Proper cotioning temperature.  A Required handwarding facilities supplied & IN OUT NO NA Proper cotioning temperature.  A Required handwarding facilities supplied & IN OUT NO NA Proper cotioning temperature.  A Required records available in embid property demonstrates.  A Required records available in embidiates tags, parallel demonstrates.  A Required records available in embidiates tags, parallel demonstrates.  A Required records available in embidiates tags, parallel demonstrates.  A Required records available in embidiates tags, parallel demonstrates.  A Required records available in embidiates tags, parallel demonstrates.  A Required records available in embidiates tags, parallel demonstrates.  A Required records available in embidiates tags, parallel demonstrates.  A Required records availa | Risk factors at  | re food p                               | preparation practices and employed      | ee behaviors most co                                      | mmonly i   | report<br>vent fo             | ed to th        | ie Cent<br>ne illne | ters for Dis<br>ss or injury | ease Contro   | ol and Prevention as contributing factor                     |                  |     |
| and performs duties  Encloses Feath  Management awareness; policy present  BY OUT NO MA Proper to folding temperatures  NO OUT NO MA Proper of the folding temperatures  NO OUT NO NO Proper easing, tasting, drinking or tobacco use  NO OUT NO NO sicharps from roys, note and mouth  NO discharps from roys, note and mouth  NO OUT NO NO sicharps from roys, note and mouth  NO OUT NO NO Sicharps from roys, note and mouth  NO OUT NO NO Sicharps from roys, note and mouth  NO OUT NO NO Sicharps from roys, note and mouth  NO OUT NO NO Sicharps from roys, note and mouth  NO OUT NO NO NO bare hand contact with ready-to-est foods or approved alternate method properly blowd  NO OUT NO NO NO bare hand contact with ready-to-est foods or approved alternate method properly followed  NO OUT NO NO NO Proper distingting foolities supplied & no outperforms for the roys of the row of the roys of the row | Compliance   | OG OGIEN                                | Demonstration of K                      | nowledge  | cos        | R                             | Cor             | npliance            | •                            | - 1   |  | cos              | R   |
| IN_OUT_NO_NA   Proper celling procedure for hot hoting   | IN OUT   |   | and performs duties                     |   |            |                               |                 |                     | ·                            |   |  |                  |     |
| Proper part of reporting restriction and exclusion   SP OUT N/O N/A   Proper not holding temperatures   Proper eating, tasking, drinking or tobacco use   N/O OUT N/A   Proper date marking and discossition   N/O N/A   Proper date ma   |  |   | Employee He                             | alth  |            |                               |                 |                     |                              |   |  |                  |     |
| Nout No   Proper celling stating, drinking or tobacco use   No Dut No No   Proper cell productives   Nout No No discharge from eyes, nose and mouth   No Ut No No No   Proper cell the marking and disposition   Nout No No   No No   Proper cell the marking and disposition   Nout No No   No No   Proper cell the marking and disposition   Nout No No   No   Proper cell the marking and disposition   Nout No No   No   Proper cell the marking and disposition   Nout No No   Proper cell the marking and disposition   Nout No No   Proper cell the marking and disposition   Nout No No   Proper cell the marking and cell the m   |  |   |   |   |            |                               | (IN)            | 1 TUO               | N/O N/A                      | Proper hot  | holding temperatures   |                  |     |
| No Out No   No bare hand contact with ready-to-eat foods or approved alternate method properly followed accessible   No Out No No bare hand contact with ready-to-eat foods or approved alternate method properly followed   No Out No No bare hand contact with ready-to-eat foods or approved alternate method properly followed   No Out No No bare hand contact with ready-to-eat foods or approved alternate method properly followed   No Out No No bare handwashing facilities supplied & No Out No No bare handwashing facilities supplied & No Out No No bare handwashing facilities of the handwashing facilities in handwashing   |  |   |   |   |            |                               |                 |                     |                              |   |  | +                | -   |
| Personal Contemporation Contemporation by Fendors  Who OUT NO Hands clean and properly washed  No OUT NO No bere hand contact with ready-to-eat foods or approved alternate method properly followed accessible Adequate handwashing facilities supplied & No OUT NO NA Adequate handwashing facilities supplied & No OUT NO NA Adequate handwashing facilities supplied & No OUT NO NA Adequate handwashing facilities supplied & No OUT NO NA Adequate handwashing facilities supplied & No OUT NO NA Adequate handwashing facilities supplied & No OUT NO NA Adequate handwashing facilities supplied & No OUT NO NA Adequate handwashing facilities supplied & No OUT NO NA Adequate handwashing facilities and properly used officered of the properly used of No OUT NO NA Food secretic destruction of the Introduction of the Introduction of pathogens, chemicals, and physical objects into foods.  NO OUT NA Food separated and protected a santized No OUT NA Food separated and protected a santized No OUT NA Food separated and protected as santized No OUT NA Food separated and protected as santized No OUT NA Food separated and protected as santized No OUT NA Food separated and protected as santized No OUT NA Food separated and protected as santized No OUT NA Food separated and protected as santized No OUT NA Food separated and protected as santized No OUT NA Food separated and protected as santized No OUT NA Food separated and protected NA Food separated and protected NA Food separated NA Food separate NA Food separa |  |   |   |   |            |                               |                 |                     |                              | Time as a   |  |                  |     |
| Mout No   No bare hand contact with ready-to-eaf foods or approved alternate method properly followed accessible   No UT NO N/A   Pasteurized foods used, prohibited foods not offered   Adequate handwashing facilities supplied & consistence properly identified, stored and used   Conformance with Approved properly identified, stored and used   Conformance with Approved properly identified, stored and used   Conformance with Approved Process and Indianate   No UT N/O N/A   Food south approved serviced and used   No UT N/O N/A   Required reports available: shellstock tags, parasite destruction   No UT N/A   Food-contact surfaces cleaned & sanitized   N/A   Food-contact surfaces are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.   N/A   Food-contact surfaces are preventative control   N/A   Food-contact surfaces cleaned   N/A   Food-contact surfaces clea   |  |   |   |   |            |                               | INI             | OUT                 | (N/A)                        |   |  |                  | -   |
| Supproved alternate method properly followed  IN OUT Adequate handwashing facilities supplied & accessible Approved Source  IN OUT NO N/A Adequate any property supplied & accessible Approved Source  IN OUT N/O N/A Food dadditives: approved and property used of the supplied of the suppl |  |   |   |   |            | -                             |                 |                     | 102                          | undercook   | ed food  |                  | +   |
| Recognition contents of the    | OUT N/O  |   | approved alternate method pro           | perly followed  |            |                               |                 |                     |                              |   |  |                  |     |
| Nout   Food obtained from approved source   Nout    | ON OUT   | Adequate handwashing facilitie          |   | s supplied &  |            |                               | IN              | OUT N               | N/O N/A                      |   |  |                  | _   |
| NOUT   NO NIA   Food in good condition, safe and unadulterated   | OUT.   |   |   |   |            | -                             | SIN             | OUT                 | N/A                          | Food addit  |  |                  |     |
| Required records available: shellstock tags, parasite destruction Protector from Contamination IN OUT N/A Food separated and protected IN OUT N/A Food separated and protected IN OUT N/A Food-contact surfaces cleaned & sanitized IN OUT N/A Food-contact surfaces state then for each irem indicates that item's status at the time of the inspect of the sanitized completed on the introduction of pathogens, chemicals, and physical objects into foods.   |  |   |   |   |            |                               |                 |                     | Toxic subs                   | stances properly identified, stored and                             |  |                  |     |
| destruction    No Out   N/A   Food separated and protected   Inspection   Inspector   In | Name and Advanced to the Advan |   |   |   |            | IN                            | OUT (N/A') Comp |                     |                              | mence with Approved Procedures be with approved Specialized Process |  |                  |     |
| IN OUT N/A Food separated and protected inspection.  IN OUT N/A Food-contact surfaces cleaned & sanitized inspection.  IN OUT N/A Food-contact surfaces cleaned & sanitized inspection.  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 dispose in the food surface and the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Pasteurized eggs used where required Utensia COS R IN OUT Properties of Utensia COS R IN OUT Property Stored, dried, handled Intensication Property Stored, dried, handled Intensication | IN OUT N/O   | destruction                             |   |   |            | -                             | -               |                     |                              | and HACC  | CP plan  |                  |     |
| IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT (N/O)  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 Sate Food and Water COS R IN OUT Proper List of Literalis COS R  Pasteurized eggs used where required In-use utensils: properly stored, dried, handled Water and ice from approved source Utensils: properly stored, dried, handled Required Sused Required Sused Surger Repeat literalis Required Reconstructed, and used Reconstructed Reconstructed, and used Reconstructed, supplied, cleaned Reconstructed, supplied, clean | IN OUT   | N/A                                     |   | RECORDING   |            | +-                            |                 |                     |                              | f each item i   | ndicates that item's status at the time                      | of the           |     |
| 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 State Food and Water COS R IN OUT Proper Use of Utensals COS R IN OUT Proper Use Out Proper Use Out Proper Use Outensals COS R IN OUT Proper Use Out Proper Use Out Proper Use Out |  | N/A                                     | Food-contact surfaces cleaned           | & sanitized   | sanitized  |                               |                 |                     | compliand                    |   |  |                  |     |
| GOOD Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    Cost  |  |   | previously served,                      | viously served, N/A = not applicable COS = Corrected On S |            |                               |                 |                     |                              |   |  |                  |     |
| Pasteurized eggs used where required   In-use utensilis: properly stored   Utensils, equipment and linens: properly stored, dried, handled   Single-use/single-service articles: properly stored, used   Gloves used properly  |  |   |   | G   | OOD RE     | TAIL                          | PRACT           | ICES                |                              |   |  |                  |     |
| Pasteurized eggs used where required  Water and ice from approved source  Water and ice from approved source  Utensils, equipment and linens: properly stored, dried, handled  Single-use/single-service articles: properly stored, used  Adequate equipment for temperature control  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Telephone No.  Telephone No.  Insector:  Telephone No.  |  |   |   | ntative measures to c                                     | ontrol the | intro                         | duction         | of patl             | nogens, ch                   | emicals, and  | d physical objects into foods.                               | cos              | P   |
| Water and ice from approved source    Water and ice from approved source   Utensils, equipment and linens: properly stored, dried, handled   Single-use/single-service articles: properly stored, used   Single-use/single-service articles: properly stored, used   Gloves used properly   Utensils Equipment and Vending   | IN OUT   | D. I                                    |   |   | cos        | R                             | IN              | OUT                 | In-use u                     |   |  | 003              | K   |
| Adequate equipment for temperature control  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Telephone No.  Single-use/single-service articles: properly stored, used  Gloves used properly  Utensit Equipment and Vending  Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Nonfood-contact surfaces clean  Physical Facilities  Plumbing installed; proper backflow devices  Toilet facilities: properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Person in Charge / Title:  Telephone No.  EPHS No.  Follow-up:  Yes  No   | -  | Water and ice from approved source      |   |   |            |                               | 1               |                     | Utensils                     | , equipment   | and linens: properly stored, dried,                          |                  |     |
| Adequate equipment for temperature control  Approved thawing methods used  Thermometers provided and accurate  Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Nonfood-contact surfaces clean  Food properly labeled; original container  Nonfood-contact surfaces clean  Nonfood-contact surfaces clean  Nonfood-contact surfaces clean  Nonfood-contact surfaces clean  Provention of road Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Telephone No.  EPHS No.  Follow-up:  Yes  No   | ~  |   |   | strol   |            |                               | V               |                     |                              |   | ervice articles: properly stored, used                       |                  |     |
| Thermometers provided and accurate  Thermometers provided and accurate  Food Identification  Food properly labeled; original container  Nonfood-contact surfaces clean  Nonfood-contact surfaces clean  Physical Facilities  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Telephone No.  EPHS No.  Follow-up:  Yes  No   | ~  |   |   |   |            |                               | V               |                     |                              | used proper   | у  |                  |     |
| designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Proof properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use  Person in Charge /Title:  Telephone No.  Description  Resigned, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Nonfood-contact surfaces clean Physical facilities: properly dequate pressure Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Person in Charge /Title:  Telephone No.  EPHS No. Follow-up: Yes No  |  |   |   |   |            |                               | 1.              |                     | Food an                      | d nonfood-c   | contact surfaces cleanable, properly                         |                  |     |
| Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Strips used  Nonfood-contact surfaces clean  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  the contamination of the contact surfaces clean  Plumbing installed; proper backflow devices  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:  Inspector:  Telephone No.  EPHS No.  Follow-up:  Yes  No   |  |   |   |   |            |                               | -               |                     | designe                      | d, constructe   | ed, and used   |                  |     |
| Provention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Physical Facilities  Physical facilities installed, maintained, and clean  Pate:  Person in Charge /Title:  Person in Charge /Title:  Telephone No.  Fellow-up: Yes No   |  |   |   |   |            |                               | 1               |                     | strips us                    | sed   |  |                  |     |
| Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernalls and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Inspector:  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  Plumbing installed; proper backflow devices  Plumbing installed; proper backflow devices  Pumbing installed; proper backflow devices  Plumbing instal |  |   |   |   |            | -                             | 1               |                     | F                            | Physical Facilities   |  |                  |     |
| and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Telephone No.  Telephone No.  Sewage and wastewater properly disposed  Garbage/refuse properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:  Telephone No.  EPHS No.  Follow-up:  Yes  No  | Insects, rodents, and animals not present  |   | ent                                     |   |            | V                             |                 | Hot and             | cold water a                 | available; adequate pressure  | 3  | 1                |     |
| Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored Fruits and vegetables washed before use  Person in Charge /Title:  Telephone No.  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:  Telephone No.  EPHS No.  Follow-up:  Yes  No   |  |   |   |   | 3          | X                             | Plumbin         | ig installed;       | proper backnow devices       |   | X  |                  |     |
| Wiping cloths: properly used and stored Fruits and vegetables washed before use  Person in Charge /Title:  Telephone No.  Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Telephone No.  EPHS No. Follow-up:  Yes No  | Personal cleanliness: clean outer clothing, hair restrain  |   | ing, hair restraint,                    |   |            | W                             |                 | Sewage              | and wastev                   | vater properly disposed   |  |                  |     |
| Person in Charge /Title:  Date:  Inspector:  Telephone No.   EPHS No.   Follow-up:   Yes   No.   Yes   No.   Person   Yes   Yes   No.   Person   Yes   Ye | V  | Wiping cloths: properly used and stored |   |   |            | V                             |                 | Toilet fa           | cilities: prop               | erly constructed, supplied, cleaned                                 |  |                  |     |
| Person in Charge /Title:    Date:   Da | 1  | Fruits                                  | Fruits and vegetables washed before use |   |            |                               | V               |                     | Physica                      | I facilities in   | stalled, maintained, and clean                               |                  |     |
| Inspector: Telephone No. EPHS No. Follow-up: Yes No.   | Person in Ch   | arge /T                                 | itle:                                   | pull es   |            | 8                             | - 37            | 0 - 2               |                              | 100000  | - 14 VA  | yde-             |     |
|  | Inspector:   | , h                                     | o Plan                                  | Teler   | hone N     | lo                            | 5 =             | >                   |                              |   | ollow-up:  | D N              | lo  |