

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

TIMEIN		TIME OUT				
PAGE	of	(-)				

WITH ANY TIME LI ESTABLISHME		RIOD OF TIME AS MAY	BE SPEC	SIFIFD IN	WRITING BY T	THE REGIII A	TORY MITHORITY EMPLIES	COMPL	Y THE _Y	
KEBEL CUTCATES ALICIA JAK			RELL			ACICIA				
ADDRESS: 7157 SULELN							COUNTY:			
CITY/ZIP: VIX.CO 63960 PHONE: 300 2243			3	FAX:			P.H. PRIORITY:  H M L			
BAKERY RESTAURAN	☐ C. STORE ☐ CATERE	R DELI CENTER TEMP.	FOOD	☐ GR	OCERY STOR		ISTITUTION DBILE VENDORS			
PURPOSE  Pre-opening	Routine   Follow-up		Other			leading 1111	121100110			
FROZEN DESSERT  Approved Disapproved Not Applicable License No.  SEWAGE DISPOSAL  PUBLIC  PRIVATE			AL	WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results						
District Control		RISK FACTO								
foodborne illness o	ood preparation practices and employed outbreaks. <b>Public health interventions</b>	behaviors most comme are control measures to	only report o prevent f	ed to the	Centers for Dis	ease Control	and Prevention as contributing factor	ors in		
Compliance Demonstration of Knowledge COS R Compliance							otentially Hazardous Foods	COS	S R	
OUT OUT	Person in charge present, demo- and performs duties	istrates knowledge,		OUT N/O N/A		Proper cooking, time and temperature				
Employee He				IN OUT N/O N/A		Proper reheating procedures for hot holding				
JND OUT	Management awareness; policy present  Proper use of reporting, restriction and exclusion						ing time and temperatures			
OUT N/O	Good Hygienic Pra	ictices		IN OUT N/A Proper cold			holding temperatures			
N OUT N/O	Proper eating, tasting, drinking o No discharge from eyes, nose ar				JT N/O N/A JT N/O N/A	Proper date	marking and disposition ublic health control (procedures /			
	Preventing Contamination by Hands					records)				
M OUT N/O	Hands clean and properly washe			IN OU	JT (N/A)	Consumer a	Consumer Advisory advisory provided for raw or			
OUT N/O No bare hand contact with ready-to-eat foods or					undercooke	d food				
ALCOHOLD POSTAGE	approved alternate method properly followed			Highly Susceptible Populations						
OUT Adequate handwashing facilities supplied & accessible			IN OU	JT N/O N/A	Pasteurized offered	foods used, prohibited foods not				
(N) OUT	Approved Sour			1111			Chemical			
IN OUT Food obtained from approved source IN OUT N/O N/A Food received at proper temperature					IN OUT N/A Food addit		res: approved and properly used ances properly identified, stored and			
NOUT Food in good condition, safe and unadulterated					used					
IN OUT N/O N/A Required records available: shellstock tags, parasite			IN OUT N/A Compliance with approved Specialized Proc							
destruction  Protection from Contamination						and HACCP	plan			
(N) OUT N/A	Food separated and protected			The letter to the left of each item indicates that item's status at the time of the						
(N) OUT N/A	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 COS = Corrected On Site R = Repeat Item						
	reconditioned, and unsafe food		O RETAIL F			Oito	T - Tepeat item			
	Good Retail Practices are preventa					emicals, and p	physical objects into foods			
IN OUT	Safe Food and Water asteurized eggs used where required	СО	S R	IN O	UT	Prope	er Use of Utensils	cos	R	
	Water and ice from approved source			In-use utensils: prope Utensils, equipment a			nd linens: properly stored, dried.			
Food Temperature Control				-	handled					
Ac	Adequate equipment for temperature control			-	Gloves u	Single-use/single-service articles: properly stored, used Gloves used properly				
	Approved thawing methods used				Utensils, Equipment and Vending					
Thermometers provided and accurate			3	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
Food Identification			1	Warewashing facilities: installed, maintained, used; test						
Fo	Food properly labeled; original container			V		strips used Nonfood-contact surfaces clean				
Ins	Prevention of Food Contamination sects, rodents, and animals not present				Hot and	Physical Facilities				
Co	Contamination prevented during food preparation, storage			1	Plumbing	Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices				
and display  Personal cleanliness: clean outer clothing, hair restraint,			8		Sewage and wastewater properly disposed					
fin	fingernails and jewelry  Wiping cloths: properly used and stored			-						
	Fruits and vegetables washed before use			1	Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained					
Person in Charge /Title;			por	Physical	facilities insta	lled, maintained, and clean				
A 7-19-2021										
Inspector: Telephone No. 568-4593					EPHS No		w-up:	D N	0	
MO 580-1814 (11-14)  DISTRIBUTION: WHITE – OWNER'S COPY					CANARY - FIL		w-up Date:	3	FC 27	