

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

| TIME IN | TIME OUT |
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| PAGE / of o | 2 |

| WITH | ANY TIM | FINSPE | CTION THIS DAY, THE ITEMS NO ECTION, OR SUCH SHORTER PE S FOR CORRECTIONS SPECIFIE NAME: | RIOD OF TIME A | S MAY B | F SPF | CIFIED | IN W | RITING BY | THE REGILLA | TORY ALITHOPITY FAILURE T | ECTED E | BY THE |
|---|---|-------------------|---|--------------------------------------|---|----------------------|--|---|---|----------------------------------|--|------------|--------|
| St | 1010 | A | | | | | | | | | T ENGON IN OUNTOE. | | |
| ADD | RESS: | 702 | OPE MILE ROAD | | | | | | | COUNTY: STADDARD | | | |
| OHI | 1411. | COER | / // | PHONE: 624-84 | 400 | | FAX | K : | | | P.H. PRIORITY: 🛛 H | М | L |
| | BAKER' | JRANT | ☐ C. STORE ☐ CATERE ☐ SCHOOL ☐ SENIOR | R CENTER : | DELI SUMMER | F.P. | | GROC TAVE | CERY STOF | | STITUTION MOBILE | VENDOR | RS |
| PURP | Pre-ope | ning | Routine Follow-up | ☐ Complaint | | ther | | | | | | | |
| Ap | proved [| SSER1 Disappi | roved Not Applicable | SEWAGE DIS PUBLIC PRIVATE | | | 中(| COMN | UPPLY MUNITY | | -COMMUNITY PRIV | ATE Its | |
| Diek | | are food a | | | | | | | NTIONS | | | | |
| toodb | orne Iline | ess outbr | preparation practices and employee eaks. Public health interventions | e behaviors most are control meas | common ures to p | y report revent f | ted to to | the Ce rne illn | nters for Dis | sease Control y. | and Prevention as contributing fac | tors in | |
| Compl (N) O | | | Demonstration of Ki | | CC | S R | (10) | omplian | | Po | otentially Hazardous Foods | CO | OS F |
| TIN O | UI | | Person in charge present, demo and performs duties | nstrates knowledg | je, | | CIN | OUT | N/O N/A | Proper cook | ing, time and temperature | | |
| -(RD) O | LIT | | Employee Hea | | | | | | N/O N/A | | eating procedures for hot holding | | |
| 100 | | | Management awareness; policy Proper use of reporting, restriction | | | | IN | OUT | N/O N/A | Proper cooli | ng time and temperatures | | |
| | | | Good Hygienic Pra | actices | | | IN | OUT | N/A | Proper cold | holding temperatures | | |
| | UT N/O | | Proper eating, tasting, drinking of No discharge from eyes, nose a | | | | | | N/O N/A | Proper date | marking and disposition | | |
| | | | | | | | IIV | 006 | IN/O IN/A | records) | ublic health control (procedures / | | |
| N O | UT N/O | | Preventing Contamination Hands clean and properly washed | | | | TKD | OUT | N/A | 0 | Consumer Advisory | | |
| | 300 V V 300 | | 122 4 Process (1.0. 1.0. 1.0. 1.0. 1.0. 1.0. 1.0. 1.0 | | | | THE PARTY OF | 001 | IN/A | undercooke | dvisory provided for raw or | | |
| AN OI | UT N/O | | No bare hand contact with ready approved alternate method prop | | | | | | | Hig | hly Susceptible Populations | | |
| (N) OI | UT | | Adequate handwashing facilities | | | | IN | OUT | N/O N/A | Pasteurized | foods used, prohibited foods not | | |
| | | | accessible Approved Sou | 700 | | _ | | offered | | | | | |
| (N) OI | | | Food obtained from approved so | | COPER | | and a | OUT | N/A | Food additiv | Chemical es: approved and properly used | 1000 | |
| 0 | JT N/O | N/A | Food received at proper tempera | iture | | | IN | OUT | | Toxic substa | inces properly identified, stored ar | d | |
| IN O | JT | | Food in good condition, safe and | unadulterated | | | - | | | used | ance with Approved Procedures | 1000 | |
| OI OI | JT N/O | N/A | Required records available: shell | | te | | IN | IN OUT N/A Compliance with approved Spe | | with approved Specialized Proces | S | | |
| | | | destruction Protection from Conta | amination | | | | | - 10/2 | and HACCP | | | |
| NO OU | JT | N/A | Food separated and protected | | | | The | letter | to the left of | f each item inc | licates that item's status at the tim | e of the | |
| IN OU | J) | N/A | Food-contact surfaces cleaned 8 | sanitized | | | Inst | ection IN = ir | n compliand | e | OUT = not in compliance | | |
| IN OL | JT N/O | | Proper disposition of returned, pr | eviously served, | _ | | | | ot applicable orrected Or | | N/O = not observed | | |
| | | | reconditioned, and unsafe food | | | | | | orrected Or | i Site | R = Repeat Item | | |
| | | | Good Retail Practices are prevent | | GOOD R | | | | hogons ob | omicala and n | | | |
| IN | OUT | | Safe Food and Water | ative medicales to | cos | R | IN | OUT | illogens, chi | | r Use of Utensils | cos | R |
| | | | rized eggs used where required | | | | No. | | | tensils: proper | ly stored | | |
| / | | yvaler . | and ice from approved source | | | | 1 | | handled | | nd linens: properly stored, dried, | | |
| 2 12/21 | (2) | A 1 | Food Temperature Contr | | | | pe . | | Single-us | se/single-servi | ce articles: properly stored, used | | |
| 7927 | | | ate equipment for temperature cor red thawing methods used | itrol | - | - | 19th | | Gloves | Ised properly | quipment and Vending | | |
| 1 | | | ometers provided and accurate | | | | 1 | | | d nonfood-con | tact surfaces cleanable, properly | | |
| | | | Food Identification | | | | | | | d, constructed, | and used installed, maintained, used; test | | 15 Me |
| | | Foods | | | | | 1 | strips used | | | | | |
| | | Food p | roperly labeled; original container Prevention of Food Contamir | nation | | | | E. | Nonfood | -contact surface | ces clean sical Facilities | | |
| | | | , rodents, and animals not present | | | | A STATE OF THE PARTY OF THE PAR | | | cold water ava | ilable; adequate pressure | | |
| | 1 | Contam and dis | nination prevented during food pre | paration, storage | | | 1 | | Plumbing | g installed; pro | per backflow devices | | |
| / | | Person | al cleanliness: clean outer clothing | , hair restraint, | | | 1 | | Sewage and wastewater properly disposed | | | | |
| fingernails and jewelry Wiping cloths: properly used and stored | | | | | 1 | | Toilet facilities: properly constructed, supplied, cleaned | | | | | | |
| Fruits and vegetables washed before use | | | | | A. C. | | Garbage. | refuse proper | ly disposed; facilities maintained | | | | |
| Person | n in Cha | arge/Tit | en Mellow | MAIN | | | | | i nysical | Date: | led, maintained, and clean | | |
| Inspec | | 4 6 | Se Day | Tele | phone N | 10. | - | | EPHS No | . Follo | w-up: Yes_ | | lo |
| MO 580-1 | 814 (11-44) | 件,下 | randel | DISTRIBUTION: WILLIAM | 568° | 457 | 5 | | 1582 CANADY FI | Follo | w-up Date: 3-2017 | | |



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| TIME IN | TIME OUT |
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| ESTABLISHME | NT NAME | ADDRESS | | CITY | ZIP | |
|--|--|--|--|--|-------------------|---------|
| Sonic | | 702 onl | milt | DISTA | 6384 | |
| FC | OOD PRODUCT/LOCATION | TEMP. | FOOD PRODUCT | LOCATION | TEM | IP. |
| CHEESE | -Scieks | 440 | WACKINGOOLER | | 36 | |
| | CHERSE | 560 | WALKIN FREEZER | | 10 | |
| | TOES SCICED | 560 | TO THE CAR | | - | |
| | | | | | | |
| | | | | | | |
| Code | | PR | IORITY ITEMS | | Correct by | Initial |
| Reference | or injury. These items MUST RECEIVE | imination prevention or | reduction to an accentable level hazarde | associated with foodborne illness | (date) | Initial |
| 4-6011 | HOT HOLD, NG TRAY | 15 HAVE FO | OD/GREASE BUILD OF | | 3/20 | JP |
| | * | 10000 | 602 PANS FFER 3-3 | - | | |
| | | -PG | 7158 - 3-3 | 1-1-1 | | |
| | | 00 | 1 SACI | | | |
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| | 1 TO | Dead Street | | | | |
| | Later of the second sec | | | | | |
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| | | | | | | |
| 0 | | | | | | |
| Code Reference | Core items relate to general sanitation, or standard operating procedures (SSOPs). | perational controls, facili | ORE ITEMS ities or structures, equipment design, gene | eral maintenance or sanitation | Correct by (date) | Initial |
| Reference | standard operating procedures (SSOPs). | perational controls, facili These items are to be | ities or structures, equipment design, gene corrected by the next regular inspecti | on or as stated. | (date) | |
| 3-345.11 | FOOD IN BOXES STACK | perational controls, facili These items are to be | ities or structures, equipment design, genee corrected by the next regular inspection with the second secon | on or as stated. | | Initial |
| 3-345.11 | standard operating procedures (SSOPs). | perational controls, facili These items are to be | ities or structures, equipment design, genee corrected by the next regular inspection with the second secon | on or as stated. | (date) | |
| 3-305.11 6-/D(.() | R GRASE A-D FOOD | perational controls, facility These items are to be (Dod Floo) EN WALL 9 | ities or structures, equipment design, genee corrected by the next regular inspection which was a way of the next regular inspection. The way was a way of the next regular inspection. | on or as stated. ZERCOS 3-21 ND DEEP FICIER | (date) | |
| 3-305.11 6-/D(.() | R GRASE A-D FOOD | perational controls, facility These items are to be (Dod Floo) EN WALL 9 | ities or structures, equipment design, general corrected by the next regular inspection. FLOOR UNDER A BLH. H. BROSM ON FLOOR | on or as stated. 21PCoS 3-21 ND PEEP FRIKK COS 3-21-17 31+, ND | (date) | |
| 3-305.11 6-/D(.() | FOOD IN BOXES STACK | perational controls, facility These items are to be (Dod Floo) EN WALL 9 | ities or structures, equipment design, general corrected by the next regular inspection. FLOOR UNDER A BLH. H. BROSM ON FLOOR | on or as stated. 21PCoS 3-21 ND PEEP FRIKK COS 3-21-17 31+, ND | (date) | |
| Reference 3-345.11 6-101.11 | A GREATE A-D FOOD. A PUCKIE, PLASTIC TICK MAKER | can ware of the care to be when the care to be when the care to be when the care to be c | ities or structures, equipment design, general corrected by the next regular inspection which in Fresh which was a support of the support of | on or as stated. ZERCOS 3-21 WD DEEP FTCIKK COS 3-21-17 3LH, WD COS 3-21-17 | (date) | |
| Reference 3-345.11 6-101.11 | A PUCKITE, PLASTIC ICL MAKER CRICK FOOD TRAFF | CAPS, TRASH | ities or structures, equipment design, general corrected by the next regular inspection. The walking Fraction of Fraction of Fraction of Fractions. LEAKING ON SIDES | on or as stated. 21RCOS 3-21 ND PEEP FICIER COS 3-21-17 31H, ND COS 3-21+1 2 FLOOR | (date) | |
| Reference 3-345.11 6-101.11 | A GREATE A-D FOOD. A PUCKIE, PLASTIC TICK MAKER | CAPS, TRASH | ities or structures, equipment design, general corrected by the next regular inspection. The walking Fraction of Fraction of Fraction of Fractions. LEAKING ON SIDES | on or as stated. ZERCOS 3-21 WD DEEP FTCIKK COS 3-21-17 3LH, WD COS 3-21-17 | (date) | |
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| Reference 3-3a5.11 6-101.11 6-101.11 | A PUCKIFE, PLASTIC A CRIMSE A-D FOOD A PUCKIFE, PLASTIC ICLE MAKE & IN FRONT A BE | EDUCATION F | HERDEM ON FLOOR | On or as stated. 21 R (05 3-21 WD PEEP FTCILE COS 3-21-17 31 H, WD COS 3-21-17 PEROOR COS 3-21-17 | (date) | |
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