

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

PAGE Of

NEXT ROUTINE II	SPECTION THIS DAY, THE ITEMS NO NSPECTION, OR SUCH SHORTER P LIMITS FOR CORRECTIONS SPECIE	ERIOD OF TIME AS M	AY BE SPE	ECIFIF	D IN WR	ITING BY	THE REGIII A	TORY ALITHOPITY EALLIDE TO	CTED BY	Y THE Y
ESTABLISHME	ENT NAME:	OWNER:	AT KLOO		A A	- 3	JOK FOOD OF	PERSON IN CHARGE:		
ADDRESS:	W Sacret	7 260	0	4	00		(	control 016	02	
CINZIP	1 63841	PHONE:	1999	FA	X:			P.H. PRIORITY: THE	<u>ЭХ</u> М 🗆 I	
ESTABLISHMENT	TYPE C. STORE CATER	ER DEL		П	<b>€</b> ROC	ERY STOR	RE II IN	ISTITUTION   MOBILE		
PURPOSE Pre-opening		R CENTER SUM	MER F.P.  Other	X	TAVER			MP.FOOD		
FROZEN DESS	SERT	SEWAGE DISPO			ZER SU					
License No.	isapproved Not Applicable	PUBLIC PRIVATE			СОММ	UNITY		-COMMUNITY PRIVA Sampled Resul		
		RISK FAC								
Risk factors are foodborne illness	food preparation practices and employ outbreaks. Public health intervention	ee behaviors most com  is are control measures	monly reposit to preven	orted to	the Cen	ters for Dis	sease Control	and Prevention as contributing fact	ors in	
Compliance	Demonstration of K	nowledge	cos	R (	Complianc	е	Po	otentially Hazardous Foods	COS	3 F
IN OUT	Person in charge present, dem and performs duties	•				N/O N/A		sing, time and temperature		
IN OUT	Employee He Management awareness; policy			IN		N/O N/A		eating procedures for hot holding ing time and temperatures		
IN OUT	Proper use of reporting, restrict	ion and exclusion		IN		V/O N/A		nolding temperatures	_	-
IN OUT N/O	Good Hygienic P			IN		N/A	Proper cold	holding temperatures		士
IN OUT N/O	Proper eating, tasting, drinking No discharge from eyes, nose a		-	IN		N/O N/A	Proper date	marking and disposition ublic health control (procedures /		-
							records)	asia ricatii dorittoi (procedures /		
IN OUT N/O	Preventing Contaminat Hands clean and properly wash			IN	OUT	N/A		Consumer Advisory advisory provided for raw or		-
IN OUT N/O	No bare hand contact with read approved alternate method pro						undercooke Hig	hly Susceptible Populations		+
IN OUT	Adequate handwashing facilitie accessible			IN	1 TUO	N/O N/A	Pasteurized offered	foods used, prohibited foods not		+
0	Approved Sou							Chemical	7/20	-
IN OUT N/O N/	Food obtained from approved s  A Food received at proper temper				OUT	N/A	Toxic substa	es: approved and properly used ances properly identified, stored and	b	
IN OUT	Food in good condition, safe an						used Conform	nance with Approved Procedures		
IN OUT N/O N//	A Required records available: she destruction  Protection from Con			IN	OUT	N/A	and HACCP	with approved Specialized Process plan	•	
IN OUT N/A		ammatori		Th	e letter to	o the left of	f each item inc	dicates that item's status at the time	of the	
IN GUT N/A	Food-contact surfaces cleaned	& sanitized			IN = in	complianc		OUT = not in compliance		
IN OUT N/O	Proper disposition of returned, preconditioned, and unsafe food	reviously served,				rrected Or		N/O = not observed R = Repeat Item		
		GO	DD RETAIL	PRAC	TICES		V. S.			
IN OUT	Good Retail Practices are preven Safe Food and Water		trol the intr	oductio	n of path	nogens, che				
	Pasteurized eggs used where required		05 R	IN	001	In-use ut	tensils; proper	er Use of Utensils	cos	R
	Vater and ice from approved source				1/		, equipment ar	nd linens: properly stored, dried,		
	Food Temperature Cont			V				ice articles: properly stored, used		
	dequate equipment for temperature co	ntrol		-	+	Gloves u	Ised properly	quipment and Vending		
	hermometers provided and accurate				1./	Food and	d nonfood-con	tact surfaces cleanable, properly		
	Food Identification			+	V	designed	d, constructed,	and used: installed, maintained, used; test		
i F	ood properly labeled; original containe			-		strips use	ed -contact surfac	non alonn		
	Prevention of Food Contam	nation					Phy	sical Facilities		
	nsects, rodents, and animals not preser			-		Hot and	cold water ava	ailable; adequate pressure		
aı	contamination prevented during food pr nd display ersonal cleanliness: clean outer clothir			_				per backflow devices		
fir	ngernails and jewelry /iping cloths: properly used and stored			_				er properly disposed		
	ruits and vegetables washed before us			1	-	Garbage	refuse properly	y constructed, supplied, cleaned ly disposed; facilities maintained		
	1011				V	Physical	facilities instal	lled, maintained, and clean		
Poson in Charg	e title: Sulfan						Date	10-21-16	3 /	
Inspector:	A COO	Telepho	one No.	50	3	EPHS No		w-up:	No.	)
MO 580-1814 (11-14)	VIII DILYUL	DISTRIBUTION: WHITE -	DWNER'S COP	J /		CANARY - FIL		w-up Date:	1	E6.37



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

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FOOD PRODUCT/LOCATION	David (-	Sel D FOOD PRODUC	CIT De Ce	63841 TEMP.
Code	PRIORITY I	TEMO		
Reference Priority items contribute directly to the e or injury. These items MUST RECEIVE	limination, prevention or reduction IMMEDIATE ACTION within 72	n to an acceptable level, hazards hours or as stated.	s associated with foodborne illness	Correct by Initial (date)
160 11 geon bu	dup-T	bod Ulat	leen -	79/3/
X				
Code Reference Core items relate to general sanitation, of standard operating procedures (SSOPs)	CORE ITE	MS tructures, equipment design, ger	neral maintenance or sanitation	Correct by Initial (date)
Stappard operating procedures (SSCPs)	These items are to be correct	sed by the next regular inspect	tion or as stated.	10/8/
2304 Censhield ligh	tored in	Proporty -	Ston Dry	345
250112 Bugs ei lig	He - Rest	soom -	Clean-	
SOLIA BACKDOF CO	Tano go.	ps (selle	D (Voor) =	
	EDUCATION DROUGE	DED OD OOMBIENTO		
	EDUCATION PROVID	DED OR COMMENTS		,
Person in Charge /Title/	Telephone Allo	1507 EPHS No 2 C	Date: D	31-16 Yes A PNo
MO 589-1614 (9-13)	DISTRIBUTION: WHITE - OWNER'S COPY	CANARY - FILE COPY	Follow-up Date:	MOX FOOTE
				Y Cax



## MISSOURI DEPARTMEN, JF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

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THINE IN	9	TIME OUTS	
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WITH ANY TIME LI	MITS FOR CORRECTIONS SPECIFIED IN THE	TIME AS MAY BI	F SPFC	CIFIFD	IN WR	ITING BY	ONS OR FACILITIES WHICH MUST BE CORRETHE REGULATORY AUTHORITY. FAILURE TO DUR FOOD OPERATIONS.	CTED B	Y THE LY
ESTABLISHME	NT NAME: \S		4	0	20	N	PERSON IN CHARGE	00	
ADDRESS	1 N Locust						esonty: dance	1	
CITY/ZIR:		15 799	9	FAX	(:		P.H. PRIORITY : DYH	М	L
☐ BAKERY ☐ RESTAURAN PURPOSE	☐ C. STORE ☐ CATERER	☐ DELI ☐ SUMMER	R F.P.		GROC TAVER	ERY STOF	RE   INSTITUTION   MOBILE \	ENDOR	₹S
☐ Pre-opening		mplaint 🗌 Ot	ther						
FROZEN DESS  Approved Dis License No.	sapproved Not Applicable PU	GE DISPOSAL BLIC IVATE	4	<b>a</b> ) c	COMM	JPPLY UNITY	□ NON-COMMUNITY □ PRIVA Date Sampled Result	TE s	
Risk factors are fo		RISK FACTOR					sease Control and Prevention as contributing fact		
foodborne illness o	outbreaks. Public health interventions are conti	rol measures to pr	revent fo	oodbor	rne illne	ess or injury	у.	ors in	
OUT	Demonstration of Knowledge Person in charge present, demonstrates k and performs duties	nowledge,	S R		ompliance OUT (	N/O N/A	Potentially Hazardous Foods Proper cooking, time and temperature	CO	S R
IN OUT	Employee Health  Management awareness; policy present					WØ N/A	Proper reheating procedures for hot holding		
IN OUT 1	Proper use of reporting, restriction and exc	clusion		IN	OUT	N/A	Proper cooling time and temperatures  Proper hot holding temperatures		
IN OUT NO	Good Hygienic Practices Proper eating, tasting, drinking or tobacco	use		N S	OUT I	N/A N/O N/A	Proper cold holding temperatures Proper date marking and disposition		
IN OUT NO	No discharge from eyes, nose and mouth	de		IN	TUO	V/O NHA	Time as a public health control (procedures / records)		
IN OUT NO	Preventing Contamination by Han Hands clean and properly washed	OS		IN	OUT	N/A	Consumer Advisory  Consumer advisory provided for raw or undercooked food		
IN OUT NO	No bare hand contact with ready-to-eat for approved alternate method properly follow						Highly Susceptible Populations		
(IN) OUT	Adequate handwashing facilities supplied accessible			IN	OUT I	NONIA	Pasteurized foods used, prohibited foods not offered		+
IN GUT	Approved Source Food obtained from approved source			(TA)	OUT	N/A	Chemical		
IN OUT (N/O) N/A					OUT	IN/A	Food additives: approved and properly used Toxic substances properly identified, stored and used		+
IN OUT N/O N/A				IN	OUT	(N/A)	Conformance with Approved Procedures Compliance with approved Specialized Process		+
A	destruction  Protection from Contamination			-			and HACCP plan		
OUT N/A	Food separated and protected			insp	ection.		f each item indicates that item's status at the time	of the	
IN (OUT) N/A Food-contact surfaces cleaned & sanitized  IN = in compliance  N/A = not applicable  N/O = not observed									
IN OUT (10)	Proper disposition of returned, previously s reconditioned, and unsafe food	erved,				rrected On			
	Good Retail Practices are preventative measure	GOOD RE				ogono ob			
IN OUT	Safe Food and Water	COS	R		OUT	logens, che	Proper Use of Utensils	cos	R
	asteurized eggs used where required ater and ice from approved source			1			tensils: properly stored , equipment and linens: properly stored, dried,		
					V	handled			
, Ad	Food Temperature Control lequate equipment for temperature control				Ma	Single-us Gloves u	se/single-service articles: properly stored, used		
	proved thawing methods used ermometers provided and accurate		-			Egod and	Utensils, Equipment and Vending d nonfood-contact surfaces cleanable, properly		
V	Food Identification					designed	d, constructed, and used		
						strips use			
For	od properly labeled; original container  Prevention of Food Contamination				1	Nonfood-	-contact surfaces clean Physical Facilities		
	sects, rodents, and animals not present			1	,	Hot and	cold water available; adequate pressure		
and	ntamination prevented during food preparation, s d display			V		Plumbing	g installed; proper backflow devices		
	rsonal cleanliness: clean outer clothing, hair rest gernails and jewelry	raint,				Sewage a	and wastewater properly disposed		
N/O Wij	ping cloths: properly used and stored			. ,		Toilet fac	cilities: properly constructed, supplied, cleaned		
A P Fru	uits and vegetables washed before use			1	V	Garbage/ Physical	/refuse properly disposed; facilities maintained facilities installed, maintained, and clean		
Person in Charge	THE BINDS	8 9					Date 2/23/2011		$\neg$
Inspector	TIN TIN	TelephoneN	19. H	7) 2	Т	EPHS No	Follow-up: Yes		
MOSTORIA	MICHERON	1568	42,	75		1339	Follow-up: Yes Follow-up Date:	5/10	0



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

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till	7.75

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Consecution  Priority form continued mentally in the demonstration, assemble in recognition for the priority form continued and the priority form continued an	ESTABLISHMENT NAME ADDRESS	CITY	ZIP 28 c//
Cose Reference See there extend the control of the		Jet un	THE RESERVE THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLU
Code Reference Phony terro correbole directly to the elementation presented on the an acceptable level hazarras analoxidad with bootscore librage Service. These thems MUST RECEIVE MANDENTA ACTION within 25 hours on a stated.  Consideration of the state of the elementation of the state of th		LOCATION	TEMP.
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COLD Core laters relate to general similation, operational corrols, facilities or infortunes, exponent design, general manifestation or an attack of control procedures (SSOPA). These Remay are to be corrected by the next regular inspection or as stated.  50/11 Calling tally Cington Addition of the control of the next regular inspection or as stated.  50/11 Calling tally Cington Addition of the control of the next regular inspection or as stated.  50/11 Calling tally Cington Addition of the control of the next regular inspection or as stated.  50/11 Calling tally Cington Addition of the control of the next regular inspection or as stated.  50/11 Calling tally Cington Addition and the control of the next regular inspection or as stated.  50/11 Calling tally Cington Addition and the control of the next regular inspection or as stated.  50/11 Calling tally Cington Addition and the control of the next regular inspection or as stated.  50/11 Calling tally Cington Addition and the control of the next regular inspection or as stated.  50/11 Calling tally Cington Addition and tally Cington Addition and tally Cington Addition and tally Cington Addition and tally Cington Addition Add	Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards a or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		(date)
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34/1 DERSID STOLD IMPROPRIATION PROVIDED OR COMMENTS  367/11 DERGE / TOLD STOLD IMPROVIDED OR COMMENTS  Date: 9/3/16  10/14 DERGE / TOLD STOLD IMPROVIDED OR COMMENTS  Date: 9/3/16  PROPRIATION PROVIDED OR COMMENTS  PROPRIATION PROVIDED OR COMMENTS  POLICY OF THE PROPRIA	160.10 Both refordators bolding land Ditty	- rust -	1/50
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District Contains being - Clester date  302,124 our floors Out - EDUCATION PROVIDED OR COMMENTS  Erson in Charge Mile: floors Out - EDUCATION PROVIDED OR COMMENTS  Date: 9/23//  Propried Tateprine No. 52 EPHIS No. 3 Prollow-up: Follow-up: Follow-up Date: 10/18/16/		JOGRE OFFER	112
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Erson in Charge / Cile: Date: 9/23//  Date: 9/23//  Tateprinte No. 593 EPHS No. 3 P Follow-up: Follow-up Date: 10/18/16		and dial	
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