

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

TIME IN	TIME OUT
PAGE / of /	/

NEXT DOLLTING IN	JODEC	TION THIS DAY, THE ITEMS NO CTION, OR SUCH SHORTER PE	RIOD OF TIME	- AS MA	YBES	SPECI	ᅡᄔᄓᄓ	v vvkii	INGBYI	HE KE	GULATURT AUTHU	I MUST BE CORR RITY. FAILURE T	ECTED E O COMP	BY THE	
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MA' ESTABLISHMENT NAME:  OWNER:						OLI IN OLOGANICI OF POUNT OF					PERSON II	PERSON IN CHARGE:			
TACO SELL CORT										DETIMA	10				
ADDRESS: 1463 W KUSIN K5360							COUNTY:								
CITY/ZIP: PHONE: 624-6200					0		FAX: P,H. PRIORITY: A H							L	
ESTABLISHMENT TYPE  ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ TEMP. FOOD							☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS								
PURPOSE Routine Follow-up Complaint Other															
□ Approved □ Disapproved □ Not Applicable □ Pt				EWAGE DISPOSAL WATER SUPPLY PUBLIC COMMUNITY						_	NON-COMMUNITY    PRIVATE Date Sampled    Results    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.															
foodborne illness	outbre	eaks. Public health intervention  Demonstration of K	s are control m	easures	to pre	vent ic	odbou	ne Illnes	ss or injury	B	Potentially Hazar			OS R	
IN OUT				edge,			IN C	IN OUT N/O N/A		Prope	er cooking, time and t	emperature			
		and performs duties  Employee He	alth				(ID)	N TUC	I/O N/A	Prope	reheating procedur	res for hot holding			
IN OUT		Management awareness; policy	present						I/O N/A	Prope	er cooling time and te	mperatures			
OUT OUT		Proper use of reporting, restricti	on and exclusion	on		-	QD C		I/O N/A N/A	Prope	er hot holding tempera er cold holding tempe	ratures			
IN OUT N/O		Proper eating, tasting, drinking	or tobacco use			0	IND	N TUC	I/O N/A	Prope	er date marking and d	lisposition			
OUT N/O		No discharge from eyes, nose a	and mouth				IN C	N TUC	I/OCN/A	record					
		Preventing Contaminat Hands clean and properly wash					IN (	TLIC	N/A	Consi	Consumer A umer advisory provide				
IN OUT N/O							(0)		cooked food Highly Susceptible						
No bare hand contact with ready- approved alternate method prope			perly followed	OΓ							THE PERSON NAMED IN	1000			
OUT OUT		Adequate handwashing facilities accessible	s supplied &				IN (	OUT N/O N/A Pa			eurized foods used, preded				
△NP OUT	Approved Sour						/IND	OUT	N/A	Food	additives: approved a				
N OUT N/O N/A Food received at proper temperar								OUT Toxic subused			substances properly				
IN OUT Food in good condition, safe and		d unadulterated	d			IN OUT N/A Comp			Comp	onformance with Appoliance with approved	Specialized Proce	ess			
IN OUT N/O N/A Required records available: shell destruction			ilasite			and HA			and H	HACCP plan					
ON OUT N/	10	Food separated and protected	tamination						the left o	f each it	tem indicates that ite	m's status at the tir	ne of the		
					-			ection. IN = in	compliano	æ	OUT = not i	in compliance			
									= not applicable N/O = not observed = Corrected On Site R = Repeat Item						
IN OUT N/O Proper disposition of returned, prev reconditioned, and unsafe food			oreviously serve						irected Of	1 Sile	T = Nepeat	TIOM .	_		
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.															
IN OUT		Good Retail Practices are preven		S to con	COS	R	IN	OUT			Proper Use of Uten	Sils.	COS	R	
		urized eggs used where required					V		In-use u	tensils:	properly stored ment and linens: prop	perly stored dried		-	
1	Water	and ice from approved source					V		handled						
		Food Temperature Con					8		Single-u		le-service articles: pr	operly stored, used			
-	Adequ	ate equipment for temperature of ved thawing methods used	ontrol				V			Uter	nsils, Equipment and				
		ometers provided and accurate					10				ood-contact surfaces tructed, and used	cleanable, properly	'		
		Food Identification					1		Warewa	shing fa	acilities: installed, ma		1	(3)	
V	Food	properly labeled; original contains						Nonfood-contact s			ct surfaces clean	ed Hornolly	10 250	LE STORY	
16	Insect	Revention of Food Contants, rodents, and animals not presented					1		Hot and	cold wa	ater available; adequ	ate pressure			
60	Conta	mination prevented during food p	reparation, stor	age			V				lled; proper backflow				
12		nal cleanliness: clean outer clothi	nt,			V		Sewage	and wa	astewater properly di	sposed				
1	Wiping	rnails and jewelry					V.		Toilet fa	cilities:	properly constructed	, supplied, cleaned			
r	Fruits	s and vegetables washed before use					Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean								
Person in Char	rge /T	itle:							Filysica	Tachitle	Date:	1 ,			
	.9011	rougan del	weel	Talant	on - A	i.			EPHS N	0	Follow-up:	☐ Yes	TAY.	No	
Inspector:	-	A BRANK	-	Teleph	one N	37	3		158	Ž	Follow-up Date:	NET	7		