

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

TIME IN			TIME OUT	
PAGE (	of	1		

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.													
ESTABLISHMENT NAME: OWNER:									PERSON IN CHARGE:				
ADDRESS: 205 ESAYRE						COUNTY:							
CITY/ZIP: PHONE:						STODEAKE							
ESTABLISHMENT TYPE					P.H. PRIORITY: H M L								
□ BAKERY □ C. STORE □ CATERER □ DELI □ RESTAURANT □ SCHOOL □ SENIOR CENTER □ SUMMER F.F.  PURPOSE							☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS ☐ TEMP, FOOD						
☐ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other													
FROZEN DESSERT  Approved Disapproved Not Applicable License No.  SEWAGE DISPO  PUBLIC  PRIVATE											ATE Its		
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.													
Compliance Demonstration of Knowledge COS R Compliance Potentially Hazardous Foods									СО	S R			
Person in charge present, demonstrates knowledge and performs duties			ige,		(IN)	OUT	N/O N/A	Proper c	cooking, time and temperature		34		
(N) OUT		Employee Hea				100 March 1997		N/O N/A	Proper r	reheating procedures for hot holding			
OUT OUT		Management awareness; policy Proper use of reporting, restriction				-	IN OUT N/O N/A Proper			cooling time and temperatures			
-63		Good Hygienic Practices				TINO	OUT	N/A	Proper c	cold holding temperatures			
N OUT N/O		Proper eating, tasting, drinking on No discharge from eyes, nose as						N/O N/A		date marking and disposition a public health control (procedures /			
)						-			records)				
Preventing Contamination by Hands  OUT N/O Hands clean and properly washed				IN	OUT	N/A		Consumer Advisory er advisory provided for raw or					
(IN) OUT N/O No bare hand contact with ready-to-eat foods or									oked food Highly Susceptible Populations				
approved alternate method properly followed  OUT  Adequate handwashing facilities supplied &					TIND	OLIT	N/O N/A	Pastouri	zed foods used, prohibited foods not				
accessible						IN OUT N/O N/A Pasteuriz							
Approved Source  (IN OUT Food obtained from approved source				IN	OUT	N/A	Food add	Chemical ditives: approved and properly used					
OUT N/O N/A Food received at proper temperature				IN	OUT		Toxic sul	bstances properly identified, stored ar	d				
OUT Food in good condition, safe and unadulterated							Conf	formance with Approved Procedures					
OUT N/O N/A Required records available: shellstock tags, parasite destruction			site		IN	OUT	N/A	Compliar and HAC	nce with approved Specialized Proces CCP plan	S			
Protection from Contamination					The	letter	to the left of	f each item	indicates that item's status at the tim	e of the			
OUT N/A Food separated and protected  N/A Food-contact surfaces cleaned & sanitized					insp	inspection.							
OUT N/A Food-contact surfaces cleaned & sanitized  OUT N/O Proper disposition of returned, previously served.				N.	N/A = not applicable N/O = not observed								
Proper disposition of returned, previously served, reconditioned, and unsafe food  COS = Corrected On Site R = Repeat Item													
		Good Retail Practices are prevent	ative measures t	GOOD F				hogens ch	omicale ar	nd physical phicate into feeds	V (0.00 16 V)		
IN OUT		Safe Food and Water	ALL VO THOUGHTON	cos	R	IN	OUT	riogeris, cri		roper Use of Utensils	cos	R	
1		urized eggs used where required				/			tensils: pro	operly stored			
Water and ice from approved source				/		handled		nt and linens: properly stored, dried,		1			
	A -l	Food Temperature Contr				jeren .				service articles: properly stored, used			
Y		ate equipment for temperature cor red thawing methods used	itrol		+	6		Gloves	used prope	erly s, Equipment and Vending			
1		nometers provided and accurate			-	1		Food an	d nonfood-	contact surfaces cleanable, properly			
Food Identification					0	Warewa	shing facili	cted, and used ities: installed, maintained, used; test					
V	Food properly labeled; original container					And		strips us Nonfood		urfaces clean			
Name of the last o	Prevention of Food Contamination									Physical Facilities			
~		ets, rodents, and animals not present amination prevented during food preparation, storage				1	Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices						
and display  Personal cleanliness: clean outer clothing, hair restraint,				V				ewater properly disposed					
1	fingernails and jewelry Wiping cloths: properly used and stored				No.	e 7-							
Service Servic		and vegetables washed before use				-Com-	49	Garbage	refuse pro	perly constructed, supplied, cleaned operly disposed; facilities maintained			
			*			1		Physical	facilities in	nstalled, maintained, and clean			
Person in Charge /Title:  Date:													
Inspector:	A and	BRAINES	Te	lephone	No.	-63		EPHS No	1 200	ollow-up:	N	lo	
MO 580-1814 (11-14)		PATTO GAL	DISTRIBUTION: WI	HITE - OWNE	R'S COPY	1)		CANARY - FIL	NAME AND ADDRESS OF TAXABLE PARTY.	ollow-up Date:		E6 27	