

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

TIME IN	TIME OUT 5 F-
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NEXT ROUTINE INS	ECTION THIS DAY THE ITEMS NO PECTION, OR SUCH SHORTER PE IITS FOR CORRECTIONS SPECIFII	RIOD OF TIME AS MA	AY BE SPEC	CIFIED IN	N WRIT	ING BY THI	REGUI	ACILITIES WHICH MUST BE CORRI LATORY AUTHORITY FAILURE TO OPERATIONS.	CTED B COMPL	Y THE LY	
ESTABLISHMEN	BLISHMENT NAME: OWNER:							PERSON IN CHARGE:			
ADDRESS: 305 N. RUTH STELLT							COUNTY				
CITY/ZIP: ADVALCK 63730 PHONE: 722-8000 FAX:						P.H. PRIORITY: 🛅 H 🗌 M 🔲 L					
ESTABLISHMENT TYPE  BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  RESTAURANT  SCHOOL  SENIOR CENTER  TEMP. FOOD  TAVERN  MOBILE VENDORS											
PURPOSE  Pre-opening											
FROZEN DESSE  Approved Disa License No.	SAL	WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled 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 ou	itbreaks. Public health intervention	s are control measures	s to prevent	foodborn	e illnes	s or injury	se Contr			0 0	
Compliance IN OUT	Person in charge present, demi	All and the second seco	COS		opliance	O N/A F	roper co	Potentially Hazardous Foods poking, time and temperature	co *		
	and performs duties  Employee He	and performs duties  Employee Health			IN OUT N/O N/A Proper re			cheating procedures for hot holding			
OUT OUT	Management awareness; policy present			IN OUT N/O N/A Proper co				oling time and temperatures t holding temperatures			
IN OUT	Proper use of reporting, restriction and exclusion  Good Hygienic Practices			dN (	IN OUT N/A Proper of			old holding temperatures			
IN OUT N/O Proper eating, tasting, drinking or tobacco use IN OUT N/O No discharge from eyes, nose and mouth					OUT N/			ate marking and disposition a public health control (procedures /			
							ecords)	Consumer Advisory			
Preventing Contamnation by Hands  IN OUT N/O Hands clean and properly washed				IN. C	TUC			er advisory provided for raw or			
ON TUO				underco				Highly Susceptible Populations			
IN OUT	approved alternate method properly followed  N OUT Adequate handwashing facilities supplied &			IN OUT N/O N/A Pasted		asteuriz	red foods used, prohibited foods not				
	accessible Approved So.	IFCR					ffered	Chemical			
(N) OUT Food obtained from approved source			IN C				litives: approved and properly used				
IN OUT N/O N/A Food received at proper temperature			CINDO	IN OUT Toxic su used			ostances properly identified, stored as	Id			
IN OUT Food in good condition, safe and unadulterated IN OUT N/O N/A Required records available: shellstock tags, parasite			IN (	TILC	N/A C		ormance with Approved Procedures ace with approved Specialized Proces	SS			
destruction							ind HAC				
4N° OUT N/A	Protection from Contamination.  (A Food separated and protected					the left of e	ach item	indicates that item's status at the tim	e of the		
IN OUT N/A				inspection.  IN = in compliance  OUT = not in compliance							
IN OUT N/O Proper disposition of returned, previously served,				N/A = not applicable  COS = Corrected On Site  N/O = not observed  R = Repeat Item							
	reconditioned, and unsafe food		OD RETAIL	PRACTI	CES						
	Good Retail Practices are prever	ntative measures to con	ntrol the intro	duction	of patho	gens, chem					
IN OUT	Safe Food and Wate steurized eggs used where required		COS R	IN	OUT	In-use uter		oper Use of Utinsils perly stored	cos	R	
Wa	ater and ice from approved source			1		Utensils, e		t and linens: properly stored, dried,			
	Food Temperature Control			V		handled Single-use					
	lequate equipment for temperature co		V		Gloves use	ed proper	rly				
	proved thawing methods used ermometers provided and accurate					Food and nonfood-contact surfaces cleanable, properly					
V	Food Identification					designed,	construct	ted, and used ties: installed, maintained, used; test	-		
See Control of the Co				V		strips used					
Fo	Food properly labeled; original container  Prevention of Food Contamination			r	Nonfood-contact su			Physical Facilities			
Ins	sects, rodents, and animals not prese						available; adequate pressure				
an	d display							proper backflow devices			
	ersonal cleanliness: clean outer clothi gernails and jewelry		T3/HATO				wage and wastewater properly disposed				
Wi	ping cloths: properly used and stored uits and vegetables washed before u	nd stored				Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained					
								nstalled, maintained, and clean			
Person in Charge /Title: Date: 9-15-2022											
Inspector: Telephone No.				E	EPHS No.		ollow-up:		No		
MO 580-1814 (11-14)		DISTRIBUTION: WHITE -	- OWNER'S COP	Y	C	CANARY - FILE				E6.37	