

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

TIME IN	An	TIME OUT						
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DAGED ON AN IN	0050	TION THE DAY THE ITEMS NO	TED BELOW	IDENTI	EV NON	ICOME	DI IANO	E IN	OPERATIO	NS OR	FACILITIES WHICH MUST BE CORRECT	ED BY	THE
MEYT DOLLTIME II	NODEC	TION OR SLICH SHORTER PE	RIOD OF TIM	IF AS M	AY BE S	SPECII	FIED II	N WK	ILIMOBALI	HE KE	GULATURY AUTHURITT. PAILURE TO G	OMPLY	1
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE M				1AY RE	AY RESULT IN CESSATION OF YOUR FOO					D OPERATIONS			
ESTABLISHMENT NAME: OWNER:			:							PERSON IN CHARGE:			
TUT NUTRITION LAW				+ an	my WEBEF				-		KYLA PROTSY		
ADDRESS:	2	2 N WALNE	V								COUNTY:		
1	00	N. WHENC				-	EAV.	_			2100411	-	
CITY/ZIP;	-	ED 13041	PHONE:	-21	11		FAX:				P.H. PRIORITY	MI	
ESTABLISHMENT	TVDE	E 5 - 6 - 0 11	011	- 0-1	1.1.			_					
BAKERY		☐ C. STORE ☐ CATERE	R	☐ DEL	_1				ERY STOR		☐ INSTITUTION		
RESTAURA	ANT	☐ SCHOOL ☐ SENIOR	CENTER	☐ TEM	IP. FOC	D	□ T/	AVER	N		MOBILE VENDORS	_	
PURPOSE Pre-opening	~	Routine Follow-up	☐ Comple	aint [Othe	er							
		* (ALATE	D CI	IDDL V				
FROZEN DES	SERT	I The Angliantia	SEWAGE PUBLI		SAL				JPPLY UNITY		NON-COMMUNITY PRIVATE		
License No.	usappr	oved Not Applicable	☐ PRIVA	TF		- 12	Mar. C.	JIVIIVI	ONITI		Date Sampled Results		www.modeletes
LIGOTISO 140.											·	_	
			RIS	KFAC	TORS	AND	INTER	RVEN	TIONS				
Pick factors are	food n	reparation practices and employe	e behaviors n	nost con	nmonly	reporte	ed to th	e Cer	ters for Dis	ease C	ontrol and Prevention as contributing factors	in	
foodborne illness	outbre	eaks. Public health intervention	s are control r	neasure	s to pre	vent fo	odborr	ne Illne	ess or injury	/		-	
Compliance		Demonstration of K	nowledge		cos	R	Cor	npliano	е		Petentially Hazardous Foods	COS	S R
IN OUT		Person in charge present, demo	onstrates knov	vledge,			亚	OUT	N/O N/A	Prope	er cooking, time and temperature		
		and performs duties Employee He	us Parlie			-	101Kt-	OUT	N/O N/A	Prope	er reheating procedures for hot holding	1	
4ND OUT		Management awareness; policy							N/O N/A		er cooling time and temperatures		
IN OUT		Proper use of reporting, restrict		ion					N/O N/A	Prope	er hot holding temperatures		
001		Good Hygienic P		-			OND		N/A		er cold holding temperatures		
OUT N/O		Proper eating, tasting, drinking		9					N/O N/A	Prope	er date marking and disposition as a public health control (procedures /	-	
IN OUT N/O		No discharge from eyes, nose a	and mouth				IN	001	N/O N/A	record			
		Preventing Contaminal	ion by Hands					-		TCOOK	Consumer Advisory		
IN OUT N/O		Hands clean and properly wash					IN	OUT	N/A		umer advisory provided for raw or		
										under	cooked food		_
OUT N/O		No bare hand contact with read	y-to-eat foods	or							Highly Susceptible Populations	1	
IN OUT		approved alternate method pro Adequate handwashing facilitie	s supplied &		+	-	IN	OUT	N/ON/A	Paste	eurized foods used, prohibited foods not		
114 001		accessible	о варрнеа а							offere			
		Approved So	urce				0				Chemical	-	
IN OUT		Food obtained from approved s			-		IN IN		N/A		additives: approved and properly used substances properly identified, stored and	+	
OUT N/O N	I/A	Food received at proper temper	ature				IN	001		used	substances properly identified, stored and		
OUT		Food in good condition, safe an	d unadulterate	ed						C	onformance with Approved Procedures		
IN OUT N/O N/A Required records available: shells		ellstock tags, p	arasite							oliance with approved Specialized Process			
	_	destruction					_			and H	IACCP plan	_	-
		Protection from Con	tamination		-	-	The	letter	to the left o	f each i	tem indicates that item's status at the time o	f the	
	I/A	Food separated and protected						ection			OUT = not in compliance		
OUT N	I/A	Food-contact surfaces cleaned	& sanitized						n compliand ot applicab		N/O = not observed		
IN OUT NO		Proper disposition of returned,	previously ser	ved,					orrected O		R = Repeat Item		
	4	reconditioned, and unsafe food						TOTAL PROPERTY.					
				GC	OOD RE	TAIL	PRACT	ICES	transa ab	a minata	and shusing phinets into foods	_	_
TO LOUT I	_	Good Retail Practices are preven		es to co	COS	R	IN	OUT	nogens, cr	iernicais	Proper Use of Utensils	cos	R
IN OUT	Paster	Safe Food and Wate urized eggs used where required			555	.,	1		In-use u	itensils:	properly stored		
		and ice from approved source					V		Utensils	, equipr	ment and linens: properly stored, dried,		
1									handled		le contien ortigles: proporti stored used		
	A -1 - 1-1	Food Temperature Cor					2		Gloves		le-service articles: properly stored, used		
-		late equipment for temperature cover that it is not to the control of the control	JIIIIUI							Uter	nsils, Equipment and Vending		
1/		nometers provided and accurate					0				ood-contact surfaces cleanable, properly		
							-		designe	d, cons	tructed, and used acilities: installed, maintained, used; test		
		Food Identification					1		strips us		acinties: installed, maintained, used, test		
1	Food	properly labeled; original contain	er				M	7			ct surfaces clean		
	, 55u	Prevention of Food Contain									Physical Facilities		
V		s, rodents, and animals not prese	ent				Y		Hot and	cold wa	ater available; adequate pressure lled; proper backflow devices		
1 2		mination prevented during food p	reparation, sto	orage			1		Plumbir	ig instal	iled, proper backnow devices		
1	and di	splay nal cleanliness: clean outer cloth	ng, hair restra	int.					Sewage	and wa	astewater properly disposed		
V	finger	nails and jewelry		,			1						-
1	Wipin	g cloths: properly used and store					V		Toilet fa	cilities:	properly constructed, supplied, cleaned properly disposed; facilities maintained		
1	Fruits	and vegetables washed before u	se				1	-	Physica	l facilitie	es property disposed; racilities maintained es installed, maintained, and clean		
Dorcon in Ch-	rao /	itle:	.20							J. J. J. H. H.	Date:		
Person in Cha	iige / #	tile Linka all	with.	NOW	1						*リークロー		
Inspector:	123	D O CAN	The state of the s	Telep	hoпе N	lo.	-		EPHS N	0.		_ r	No
Willia	A-	A. DEANDEL		56	3-4	59	5		1580	ス	Follow-up Date: 9-8-21		66.00



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

TIME IN COA-	TIME OUT
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ESTABLISHMENT NAME	ADDRESS		CITY	ZIP	11		
THENWIRITED	202 N 0		DEXTER	63841			
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/	TEMP.				
TENTS (000)	(Em) 5 (00)						
, , , , , ,							
Code	PRI	ORITY ITEMS		Correct by	Initial		
Reference: Priority items contribute directly to the elir or injury. These items MUST RECEIVE I	mination, prevention or i	reduction to an acceptable level, hazards a	associated with foodborne illness	(date)			
3-302 11A4 - ALL	JARS/CZ	NTAINERS CONT	A-12106				
FLAVOR	LINGS, NO	TS ONT MLAC, PULLED FOR	DDING 5				
OPEN	ANKEX	185ED					
- PD .P	I PELL	10 US, NGA 8	-EUT / 10 10				
VEED	DIST	EBRIT BUGS F	Dom PRODU	03			
FEEL							
- Mws	L BE	PROTECTED FRO	gun CONTAN	INAN	5		
- 125TALL	- FLIP LY	DS BE VILLA C	DUE 25 ON				
W	YOU CAT	TIN USF					
		Con I Icha	"				
2-101.11 - NO DEGIO	GNATED	FERSON IN CHARGE	DE NING I				
- M & S	1 DESIGN	DATE A FERRA	IN CHARGE				
Code	C	ORE ITEMS		Correct by	Initial		
Deference Core items relate to general contration of	necational controls, facil	ities or structures, equipment design, gene e corrected by the next regular inspection	ral maintenance or sanitation	(date)			
standard operating procedures (SSOPs).	these items are to o	E COLLECTION OF THE HEAT LEGISLE INSPERSE	JII 22: decominator				
4-101 110 - AR JE	JTS HUA	C FLAUDRINGA	WD Dast				
4-601,11C - A.R. UE.	w5	7					
			-				
- UTILIE	E SHOP V	PAC TO CLEAN	AS NEEDEL	7			
	O KEEF	CLEAN					
		1-0	P. V. A. V. A.				
- MAY	NEKD 1	& RETLACK AIR	FILLE PRODU				
01	IKNO	USE A BENEZ	BILIER				
WE-1718 17	SIDE DE	ICK MAKKE AND	CD WITH				
SANI	TIZER I	ONCE A MO-TH -	TO FREULAT 1	Mon			
	EDUCATION	PROVIDED OR COMMENTS			-		
			Date: /				
Person in Charge /Title:	North		Date: 49-3-	21			
Inspector	Teleph	one No. EPHS No.	Follow-up:	Yes	□ No		
MOSSIBLE AM H. BKANDE	DISTRIBUTION: WHITE - OW	VIER'S COPY CANARY - FILE COPY	Follow-up Date:	10 %	E6 37A		