

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

TIME IN Par	TIME OUT
1.501	3.70

WITH ANY TIME	ELIMITS	S FOR CORRECTIONS SPECIFIE	RIOD OF TIMED IN THIS N	ME AS MA	AY BE SP AY RESU	PECIFI JLT IN	ED IN	N WRI	TING BY T ON OF YOU	HE RE	EGULATORY AUTHORITY. FAILURE DOD OPERATIONS.	го сом	IPLY	
ESTABLISH	MENTI	NAME:	OWNER	7 5	708	5					PERSON IN CHARGE:			
ADDRESS:		South WAC		-1)	ICT	-					COUNTY: DARF			
CITY/ZIP:			PHONE			F	AX:			_				
ESTABLISHMEN	TTYPE	IE 63822	PHONE 293	3-5-3	48		AV.		<u> </u>		P.H. PRIORITY: D H] M [] L	
☐ BAKERY RESTAU		☐ C. STORE ☐ CATERE ☐ SCHOOL ☐ SENIOR		DEL TEM			G TA	ROCE	RY STOR	E	☐ INSTITUTION ☐ MOBILE VENDORS			
PURPOSE Pre-open	ing	Routine Follow-up	☐ Compl	laint [Other									
FROZEN DE Approved L License No.	SSER1 Disappi	roved Not Applicable	SEWAGE PUBL PRIVA	IC	SAL				PPLY JNITY		NON-COMMUNITY PRINT PRIN	/ATE		
				SK FACT										
Risk factors a foodborne illne	re food p ss outbr	preparation practices and employer eaks. Public health intervention	ee behaviors r s are control i	most com measures	monly reposite to preve	nt food	to the	e Cent	ers for Disess or injury	ease C	Control and Prevention as contributing f	actors in		
Compliance		Demonstration of K	nowledge		cos	R		pliance			Potentially Hazardous Foods		cos	R
(IN)OUT		Person in charge present, demo and performs duties		wledge,					I/O N/A		er cooking, time and temperature			
IN OUT		Employee He							I/O N/A		er reheating procedures for hot holding			
IN OUT		Management awareness; policy Proper use of reporting, restricti		sion					1/O N/A		per cooling time and temperatures per hot holding temperatures			
prog.		Good Hygienic Pr	ractices			<	IN	TUC	N/A	Prop	er cold holding temperatures			
IN OUT N/O		Proper eating, tasting, drinking No discharge from eyes, nose a		е					I/O N/A		er date marking and disposition as a public health control (procedures			
										recor	rds)			
(IN) OUT N/O		Preventing Contaminat Hands clean and properly wash					IN C) IT	N/A>	Cons	Consumer Advisory sumer advisory provided for raw or			
-							IIV C	100	WA		ercooked food			
(N) OUT N/O		No bare hand contact with read		or				- 8			Highly Susceptible Populations			
(IN) OUT		approved alternate method prop Adequate handwashing facilities					IN C	N TUC	I/ON/A	Paste	eurized foods used, prohibited foods no	t		
		accessible					1775			offere	ed			
NOUT		Food obtained from approved so				-	IN C	TUC	N/A	Food	Chemical dadditives: approved and properly used			
IN OUT NO	N/A	Food received at proper temper					IN C		14//		c substances properly identified, stored			
IN OUT		Food in good condition, safe an					180 - 291			(Conformance with Approved Procedures			
IN OUT N/O	N/A	Required records available: she destruction		arasite			IN C	DUT	N/A		pliance with approved Specialized Proc HACCP plan	ess		
IN OUT	N/A	Protection from Conl Food separated and protected	tamination				The l	etter to	the left of	each	item indicates that item's status at the t	me of the	е	
	N/A	Food-contact surfaces cleaned	& sanitized					ection.	complianc	e	OUT = not in compliance			
IN OUT N/O		Proper disposition of returned, p		ved,			N/A	A = no	t applicable	е	N/O = not observed R = Repeat Item			
BOXES CONTROL		reconditioned, and unsafe food		GO	OD RETA	IL PR	ACTI	CES						
				es to con	trol the in	troduc	ction	of path	ogens, che	emical	s, and physical objects into foods.			
IN OUT	D	Safe Food and Water		(COS R		IN	OUT			Proper Use of Utensils	COS	SR	
		urized eggs used where required and ice from approved source					100				: properly stored ment and linens: properly stored, dried,			
						6	1		handled					
	Adequ	Food Temperature Con late equipment for temperature co					100		Single-us Gloves u		gle-service articles: properly stored, use	d	10	
V		ved thawing methods used	illi Ol						Gioves		ensils, Equipment and Vending			
/	Therm	nometers provided and accurate						X		d nonfo	ood-contact surfaces cleanable, proper	у		
		Food Identification					/				structed, and used facilities: installed, maintained, used; tes	st	1	
	Food	properly labeled; original containe				6		X	strips us	ed	ict surfaces clean		-	
	roou	Prevention of Food Contame					,		NOTITOOG	-conta	Physical Facilities			
2		s, rodents, and animals not prese				1	/		Hot and	cold w	vater available; adequate pressure			
X	Contai and di	mination prevented during food pr	eparation, sto	orage				X	Plumbing	g insta	lled; proper backflow devices			
	Person	nal cleanliness: clean outer clothir nails and jewelry	ng, hair restra	int,		1			Sewage	and w	rastewater properly disposed			4
V	Wiping	cloths: properly used and stored				à à	-				properly constructed, supplied, cleaned			
	Fruits	and vegetables washed before us	e			1	W /	1			e properly disposed; facilities maintaine es installed, maintained, and clean	1		
Person in Ch	arge /T	itle:						0	riyaldi	raciille	Pate:			
Inspector:	Van	0 700		Teleph	one No.	Ange orași	,		EPHS No	0.	Follow-up: Yes		No	
MO 580-1814 (11-14)		A. BRANDEL	DISTRIBUTION						CANARY - FIL	-	Follow-up Date: MARCH 25	20	19	0.7
INIO 000-1014 (11-14)			DISTRIBUTION	A. AAULIE -	OVVINER S C	UFT			CANAKY - FIL	E CUPY			F6	37

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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TIME IN TIME OUTSOF

ESTABLISHMEN	+Country	ADDRESS	WALHUT	BERNIE	63822	7
	OD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/		TEMP.	
	-DISPLAY	390/	1005111050011	LOGATION	T CIVII .	
	IN COOLLECTIVE	380				
	WALKINCOOLER	360				
	-KAT DISPL	35° AULEASE				
220. 4						
Code			TY ITEMS		Correct by In	nitial
Reference	Priority items contribute directly to the elin or injury. These items MUST RECEIVE II			issociated with foodborne illness	(date)	
4-601	. 11 A - MEATCHTTING			LDLRBLOOD		
	MEATTU					
	-CLEAN BI	OTH SIDES	- FRAME DAILY			
3-10	(1) 45 (32 (5	TE = 1 N / N	15-65-5 53-	r / TITUIN		
3-10			PORSTOCKERS	ESNELLED		
			or stocker)			
7-30	1.11 OFFBUGSPRAY	STORIS A	BOUL FOOD			
			ICAL ABOVE FOOT	ON FOOD FRODE	075	
			- C			
7)			83			
4			(3)			
			0			
			com			
		A 2	The same of the sa			
		0000				Contraction in
Code Reference	Gore items relate to general sanitation, op	erational controls, facilities	ITEMS or structures, equipment design, gene	ral maintenance or sanitation	Correct by Initi	tial
Reference	standard operating procedures (SSOPs).	perational controls, facilities These items are to be co	or structures, equipment design, gene rrected by the next regular inspection	on or as stated.		tial
Reference	standard operating procedures (SSOPs).	rerational controls, facilities These items are to be co	or structures, equipment design, generated by the next regular inspection. Which is a second of the	on or as stated.		tial
Reference	standard operating procedures (SSOPs). IIC/- FLOOR IN M A~ D ME	rerational controls, facilities These items are to be co LAT COOLE AT JUICE	or structures, equipment design, gene rrected by the next regular inspectic	on or as stated.		tial
Reference	standard operating procedures (SSOPs). IIC/- FLOOR IN M A~ D ME	rerational controls, facilities These items are to be co LAT COOLE AT JUICE	or structures, equipment design, generated by the next regular inspection. Which is a second of the	on or as stated.		tial
Reference 4-601	standard operating procedures (SSOPs) 11C)- FLOOR IN M A-D ME -CLICAN A	erational controls, facilities These items are to be co EAT COOLE AT JUICE 5 NEEDED	or structures, equipment design, generated by the next regular inspection of the structures of the str	on or as stated.		tial
Reference 4-601	standard operating procedures (SSOPS) 11C)- FLOOR IN M AND ME -CLICAN A	Perational controls, facilities These items are to be co LEAT COOLE ATTUICE S NEEDED	or structures, equipment design, generated by the next regular inspection. BLOOD) DE CONTROL CLEAN SON NALK (N	on or as stated.		tial
Reference 4-601	Standard operating procedures (SSOPS) 11C/- FLOOR IN M AND ME -CLEAN A 11- BROKEN, TORN - PRODUCE C	Propertional controls, facilities These items are to be co LEAT COOLE ATTUICE S NEEDED DPORSEAL OOLER & ME	or structures, equipment design, generated by the next regular inspection. WELFCLEAN SON NAUK IN AT COOLLER	on or as stated.		itial
H-GOI H-Sol	Standard operating procedures (SSOPS) 11C) - FLOOR IN M AND ME -CLEAN A .11 - BROKEN, TORN - PRODUCE C - REPLACE	Propertional controls, facilities These items are to be co PAT COOLE AT JUICE S NEEDED DPORSEAL DOLLE & ME DOOR SE	or structures, equipment design, generorected by the next regular inspection of the property o	CODLERS		itial
H-GOI H-Sol	Standard operating procedures (SSOPS) 11C) - FLOOR IN M AND ME -CLEAN A III - BROKEN, TORN - PRODUCE C - PEPLACE TILL - WALKIN FRI	Propertional controls, facilities These items are to be co PAT COOLE AT JUICE S NEEDED DPORSEAL DOLLE & ME DOOR SE	or structures, equipment design, generorected by the next regular inspection of the property o	CODLERS		tial
H-GOI H-Sol	Standard operating procedures (SSOPS) 11C) - FLOOR IN M AND ME -CLEAN A III - BROKEN, TORN - PRODUCE C - PEFLACE III - WALKIN FRII OF FOOD	Propertional controls, facilities These items are to be co LEAT COOLK AT JUNCE S NEEDED DPORSEAL COULT & ME DOOR SE LEEK LEAK	or structures, equipment design, generated by the next regular inspection. WELL CLLAN SON NALK IN EAT COOLLER ALS	COBLERS		itial
H-GOI H-Sol	Standard operating procedures (SSOPS) 11C) - FLOOR IN M AND ME -CLEAN A .11 - BROKEN, TORN - PRODUCE C - REPLACE OF FOOD - REPAIR & E	Propertional controls, facilities These items are to be co PAT COOLE AT JUICE S NEEDED DPORSEAL DOOR SE LEK LEAK EILING - MO	or structures, equipment design, generorected by the next regular inspection of the property o	COBLERS		itial
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H-501	Standard operating procedures (SSOPS) 11C) - FLOOR IN M AND ME -CLEAN A .11 - BROKEN, TORN - PRODUCE C - PEPLACE OF FOOD - PEPAIR GE CONTAN	Perational controls, facilities These items are to be co PAT COOLK AT JUICE S NEEDED DPORSEAL DOLK & ME DOOR SE LZLK LKAY FILING - MOI	or structures, equipment design, generated by the next regular inspection. BLOOD) DE CWBLOOD)	COOLERS TO BOXES		tial
H-501	Standard operating procedures (SSOPS) 11C) - FLOOR IN M AND ME -CLEAN A .11 - BROKEN, TORN - PRODUCE C - PEPLACE OF FOOD - PEPAIR GE CONTAN	Perational controls, facilities These items are to be co PAT COOLK AT JUICE S NEEDED DPORSEAL DOLK & ME DOOR SE LZLK LKAY FILING - MOI	or structures, equipment design, generated by the next regular inspection. BLOOD) DE CWBLOOD)	COOLERS TO BOXES		tial
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H-501	Standard operating procedures (SSOPS) 11C) - FLOOR IN M AND ME -CLEAN A .11 - BROKEN, TORN - PRODUCE C - PEPLACE OF FOOD - PEPAIR GE CONTAN	PROPERTY ON PRODUCT 3	or structures, equipment design, generated by the next regular inspection. WELLOWS DE TO KEEF CLEAN SON NALK IN EAT COOLLER ALS WE FOOD TO PREU VATSINK LLAKIN	COOLERS TO BOXES		tial
H-501	Standard operating procedures (SSOPS) 11C) - FLOOR IN M AND ME -CLEAN A .11 - BROKEN, TORN - PRODUCE C - PEPLACE OF FOOD - PEPAIR GE CONTAN	PROPERTY ON PRODUCT 3	or structures, equipment design, generated by the next regular inspection. BLOOD) DE CWBLOOD)	COOLERS TO BOXES		tial
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H-501 3-305	Standard operating procedures (SSOPS) IIC - FLOOR IN M AND ME -CLEAN A III - BROKEN, TORN - PRODUCE C - PEPLACE III - WALKIN FEIL OF FOOD - PEPAIR GE CONTAIN - RETA	PROPERTY ON PRODUCT 3	or structures, equipment design, generated by the next regular inspection. WELLOWS DE TO KEEF CLEAN SON NALK IN EAT COOLLER ALS WE FOOD TO PREU VATSINK LLAKIN	COOLERS O BOXES LAT WATER 6/PRITING		tial
73-305 Person in Ch	Standard operating procedures (SSOPS) IIC - FLOOR IN M AND ME -CLEAN A III - BROKEN, TORN - PRODUCE C - PEPLACE III - WALKIN FRI OF FOOD - PEPAIR GE CONTAN - RETA	EDUCATION PRI	OVIDED OR COMMENTS	COOLLES OBOXES LATINATER Date: 3-21-	(date)	
#-50l 3-305 Person in Ch	Standard operating procedures (SSOPS) IIC - FLOOR IN M AND ME -CLEAN A III - BROKEN, TORN - PRODUCE C - PEPLACE III - WALKIN FEIL OF FOOD - PEPAIR GE CONTAIN - RETA	PROPERTY ON PRODUCT 3	OVIDED OR COMMENTS	COOLLES OBOXES LATINATER Date: 3-21-	(date)	No