

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

| TIME IN | TIME OUT |
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| PAGE / of | |

| 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: | | | Chool Bist | | | | PERSON IN CHARGE: | | | |
| ADDRESS: | | | | D.O. | | | COUNTY: STANDARD | | | |
| CITY/ZIP: DEXTER 63841 PHONE: | | | | FAX: | | | | | | |
| COTABLICUMENT TYPE | | | | | | | | | | |
| BAKERY | | | | | | | | | | |
| □ Pre-opening □ Routine □ Follow-up □ Complaint □ Other | | | | | | | | | | |
| FROZEN DESSERT Approved Disapproved Not Applicable License No. PRIVATE | | | | 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 outbreaks. Public health interventions are control measures to prevent foodborne illness or injury. | | | | | | | | | | |
| Compliance Demonstration of Knowledge COS | | | COS | Complia | Compliance | | Potentially Hazardous Foods per cooking, time and temperature | | R | |
| (NO OUT | and performs duties | | | | | | Proper reheating procedures for hot holding | | | |
| (N) OUT | Management awareness; policy p | resent | | IN OUT N/O N/A Pro | | Proper cool | Proper cooling time and temperatures | | | |
| OUT | Proper use of reporting, restriction Good Hygienic Pra | n and exclusion ctices | | ON OUT NA P | | Proper hot holding temperatures Proper cold holding temperatures | | | | |
| (N) OUT N/O | Proper eating, tasting, drinking or No discharge from eyes, nose an | tobacco use | | | | | marking and disposition ublic health control (procedures / | | | |
| JM OUT N/O | | | | | 1110 | records) | Consumer Advisory | | | |
| IN OUT N/O | Hands clean and properly washed | | | | | Consumer a | advisory provided for raw or | | | |
| OUT N/O | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | | | | Hig | phly Susceptible Populations | | | |
| IN OUT | N OUT Adequate handwashing facilities supplied & | | | | | Pasteurized offered | I foods used, prohibited foods not | | | |
| | accessible Approved Sour | ce | | | | | Chemical. | | | |
| Food obtained from approved south OUT N/O N/A Food received at proper temperate | | | | (IN DU | | Toxic substa | ves: approved and properly used ances properly identified, stored and | | | |
| N OUT Food in good condition, safe and unadulterate | | unadulterated | | | ~ | Used | nance with Approved Procedures | | | |
| IN OUT N/O (N/A) | | | | IN OU | JT (N/A) | Compliance and HACCF | e with approved Specialized Process P plan | | | |
| AND OUT NAME | Protection from Conta | mination | | | | each item in | dicates that item's status at the time | of the | | |
| N OUT N/A | Food-contact surfaces cleaned & sanitized | | | inspection. IN = in compliance OUT = not in compliance | | | | | | |
| 4N OUT N/O | | | | N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item | | | | | | |
| 435 557 185 | reconditioned, and unsafe food | | OD RETAIL | | | - | | | - | |
| | Good Retail Practices are preventa | ative measures to cor | ntrol the intro | duction of | pathogens, che | emicals, and | physical objects into foods. | cos | R | |
| IN OUT | Sale Food and Water esteurized eggs used where required | | COS R | IN O | In-use ut | tensils: prope | er Use of Utensils erly stored | COS | 15: | |
| Water and ice from approved source | | | V | Utensils, | tensils, equipment and linens: properly stored, dried, | | | | | |
| Food Temperature Control | | | | V | Single-u | -use/single-service articles: properly stored, used | | | | |
| | Adequate equipment for temperature control Approved thawing methods used | | | V | | | Equipment and Vending | | | |
| | Approved thawing methods used Thermometers provided and accurate | | | V | | | ntact surfaces cleanable, properly | | | |
| Food Identification | | | V | Warewa | designed, constructed, and used Warewashing facilities: installed, maintained, used; test | | | | | |
| Food properly labeled; original container | | | V | | strips used Nonfood-contact surfaces clean | | | | | |
| | Prevention of Food Contamination Insects, rodents, and animals not present | | | / | Hot and cold water available; adequate pressure | | | | | |
| Contamination prevented during food preparation, storage | | | 0 | Plumbin | g installed; pi | roper backflow devices | | | | |
| Pe | and display Personal cleanliness: clean outer clothing, hair restraint, | | | V | Sewage | and wastewa | ater properly disposed | | | |
| fingernails and jewelry Wiping cloths: properly used and stored | | | | V | Toilet fa | Toilet facilities: properly constructed, supplied, cleaned | | | | |
| V Fr | Fruits and vegetables washed before use | | | 1 | Garbage Physical | refuse proper facilities inst | erly disposed; facilities maintained talled, maintained, and clean | | | |
| Person in Charge /Title: Date: | | | | | | | | | | |
| Inspector: | | | | | | | | lo | | |
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