

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

TIME IN	DAN	TIME OUT					
PAGE	of						

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE REXT 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:													
ESTABLISHMENT NAME: OWNER:				LIC	V	I-AZ	Œ		BAVIL				
ADDRESS: 10 BLAKE LN										COUNTY:			
CITY/ZIP: PHONE: \$38 4107					FAX: P.H. PRIORITY: DH M								
ESTABLISHMENT TYPE  BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD							☐ GROCERY STORE ☐ INSTITUTION ☐ TAVERN ☐ MOBILE VENDORS						
PURPOSE  ☐ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other													
FROZEN DESSERT  Approved Disapproved Not Applicable License No.  PU PR			PUBLIC PRIVATE	PRIVATE			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 outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.													
Compliance Demonstration of Knowledge C				cos	R	Cor	npliance	I/O N/A		Potentially Hazardous Foods ooking, time and temperature	cos	R	
IN OUT		Person in charge present, demo and performs duties										-	
IN OUT		Employee He Management awareness; policy						I/O N/A		eheating procedures for hot holding ooling time and temperatures			
IN OUT		Proper use of reporting, restricti	on and exclusion					I/O N/A				+	
N OUT N/O		Proper eating, tasting, drinking				INA UN		N/A N/O N/A	Proper d	ate marking and disposition			
IN OUT N/O		No discharge from eyes, nose a				IN	OUT N	I/O (N/A)	Time as records)	a public health control (procedures /			
IN OUT N/O	Proventing Contamination by Hands OUT N/O Hands clean and properly washed					IN	OUT	CN/A'S	Consume	er advisory provided for raw or			
IN OUT N/O	O .				+		_		undercoo	oked food Highly Susceptible Populations			
approved alternate method properly follows			erly followed	-		IN	OUT N	VO N/A	Pasteuriz	zed foods used, prohibited foods not			
IN OUT	accessible								offered	Chemical			
Approved Source Food obtained from approved source			ource			(IN)		N/A		ditives: approved and properly used bstances properly identified, stored and			
N OUT N/O N/A Food received at proper temperature						UN.	OUT	REGN	used	SLE+CH		$\perp$	
IN OUT Food in good condition, safe and unadulterated  Required records available: shellstock tags, para						IN	OUT	N/A Compliance with approved Procedures  Compliance with approved Specialized Process and HACCP plan					
	destruction  Protection from Contamination					The	letter te	o the left of	each item	indicates that item's status at the time	of the		
2	N/A	Food separated and protected				inspection.  IN = in compliance  OUT = not in compliance							
0	N/A	Food-contact surfaces cleaned & sanitized				N	/A = no	t applicable	N/O = not observed R = Repeat Item				
IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
IN OUT		Safe Food and Water		cos	R	IN	OUT		P	roper Use of Utensils	cos	R	
		Pasteurized eggs used where required Water and ice from approved source						, equipmer	nt and linens: properly stored, dried,				
	Food Temperature Control					1		handled Single-u	handled Single-use/single-service articles: properly stored, used				
	Adequate equipment for temperature control								used prope	erly			
	Approved thawing methods used Thermometers provided and accurate					1		Food an	d nonfood	s. Equipment and Vending -contact surfaces cleanable, properly			
	Food Identification						×	Warewa	shing facil	cted, and used ities: installed, maintained, used; test			
Food properly labeled; original container		r				1	strips us	ed 👇 🌾	urfaces clean				
Prevention of Food Contamination					1		Het ond	cold water	Physical Facilities r available; adequate pressure				
Insects, rodents, and animals not present  Contamination prevented during food preparation, storage								Plumbin	g installed	; proper backflow devices			
and display  Personal cleanliness: clean outer clothing, hair restraint,			ng, hair restraint,					Sewage	and waste	ewater properly disposed			
fingernails and jewelry Wiping cloths: properly used and stored					1		Toilet fa	cilities: pro	operly constructed, supplied, cleaned				
Fruits and vegetables washed before use					1	J.	Physica	erreruse pr I facilities i	operly disposed, facilities maintained nstalled, maintained, and clean	IC			
Person in Charge /Title:													
Inspector: Telephone No.				lo.	3	EPHS No. Follow-up: Yes Follow-up Date:			D N	lo			
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