

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

TIME IN	Span	TIME OUT	Ì
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WITH A	NY TIME	LIMITS	FOR CORRECTIONS SPECIFIE	ED IN THIS NOTICE	MAY RI	ESULT	IN CE	SSATIO	ON OF YO	UR FOO	DO OPERATIONS.	COMPL	_Y
ESTA	BLISH	MENTI	NAME:	OWNER:	1	-					PERSON IN CHARGE:		
ADDF	RESS:	200	als look Mext	Diffe	- 11	0/0	OW	and	01		COUNTY:		
CITY/		10	1 W. Wast	PHONE:	_		FAX				Aciesissipp!		
	LISHMEN	TTYPE	Prourie	I HONE.			1.77				P.H. PRIORITY: DH	М	L
E	BAKERY RESTAU		C. STORE CATERI		ELI JMMER	F.P.		GROCE AVERN	ERY STOR		INSTITUTION MOBILE V	ENDOR	RS
PURPO	re-open	ing	Routine Follow-up	☐ Complaint	☐ Oth	ner							
FROZ	EN DE	SSERT	roved Not Applicable	SEWAGE DISP	OSAL			ER SU					
License	e No	різаррі		PUBLIC PRIVATE		1	0	OMMU	JNITY		NON-COMMUNITY PRIVA Date Sampled Resul		
				RISK FA									
Risk fa foodbo	rne illne	re food p	preparation practices and employeeaks. Public health Intervention	e behaviors most co	ommonly	report	ed to t	he Cent	ters for Dis	ease Co	entrol and Prevention as contributing fact	ors in	
Gomplia			Demonstration of K		COS			mpliance			Potentially Hazardous Foods	CO	S R
(IN) OF	JT		Person in charge present, demo	onstrates knowledge			IN	OUT	1/O N/A	Proper	cooking, time and temperature		
-			Employee He	alth		_	IN	OUT N	V/O N/A	Proper	reheating procedures for hot holding		-
IN OF			Management awareness; policy	present			IN	OUT T	VO)N/A	Proper	cooling time and temperatures		
(IN) OL	JT		Proper use of reporting, restrict						A/N/A	Proper	hot holding temperatures		
IN OL	JT N/O		Good Hygienic P Proper eating, tasting, drinking			-		OUT N	N/A N/O N/A	Proper	cold holding temperatures date marking and disposition	_	
	JT N/O		No discharge from eyes, nose a	and mouth					J/O N/A		as a public health control (procedures /		-
	1						\subseteq			records	s)		
IN OL	IT N/O		Preventing Contaminat Hands clean and properly wash				INI	OUT	Kun	0	Consumer Advisory		
119 00	71 14/0		Tianus clean and property wash	eu			IIN	OUT	(N/A)		mer advisory provided for raw or cooked food		
IN OL	JT N/O		No bare hand contact with read approved alternate method prop							474	Highly Susceptible Populations	18	
IN OL	JT		Adequate handwashing facilities			7	IN	OUT N	VO(N/A)	Pasteu	rized foods used, prohibited foods not		
			accessible Approved Sou	1700			ļ			offered			
IN OL	JT	_	Food obtained from approved s			-	IN	OUT	N/A	Food a	Chemical additives: approved and properly used		
	JT N/O	N/A	Food received at proper temper				-	OUT	- No.		substances properly identified, stored an	5	
IN OL	IT		Food in good condition, safe as	dd.dtavatad		_	~			used	, , , , , , , , , , , , , , , , , , , ,		
	JT N/O	N/A	Food in good condition, safe an Required records available: she			-	IN	OUT	,N/A		informance with Approved Procedures lance with approved Specialized Process	200	
			destruction						0		ACCP plan		
IN OL	JT	N/A	Protection from Con Food separated and protected	amination		-			the left o	f each ite	em indicates that item's status at the time	of the	
IN) OL		N/A	Food-contact surfaces cleaned	& sanitized	-	-	insp	ection.	complianc	-6	OUT = not in compliance		
							N		t applicabl		N/O = not observed		
IN OC	IT (N/O		Proper disposition of returned, preconditioned, and unsafe food	previously served,			CC	S = Co	rrected Or	n Site	R = Repeat Item		
1 - 1 - 7	NE NE			G	OOD RE	TAILF	RACT	ICES		-	CAST DESCRIPTION OF THE PARTY.		200
	T 327		Good Retail Practices are preven						ogens, ch				
IN	OUT	Desta	Safe Food and Water		cos	R	IN	OUT			Proper Use of Utensils	cos	R
7			urized eggs used where required and ice from approved source				7			minutes in the late of the late of	ent and linens: properly stored, dried,		
V		., 44101	ioo iionii appiovod dodios				>		handled		one and interior property stored, dried,		
_		SALA	Food Temperature Con			- >	1				e-service articles: properly stored, used		
1			vate equipment for temperature co	ontrol			7		Gloves	sed pro			
			ometers provided and accurate			1			Food an	d nonfoo	ills, Equipment and Vending od-contact surfaces cleanable, properly		-
7							V				ucted, and used		
			Food Identification			- 5)		Warewa strips us		cilities: installed, maintained, used; test		
Ì		Food	properly labeled; original containe				7				surfaces clean		
1		Office VI D	Prevention of Food Contam								Physical Facilities		
1	-		s, rodents, and animals not prese mination prevented during food pr			-	7				er available; adequate pressure		-
1		and di	splay				V				d; proper backflow devices		
V			nal cleanliness: clean outer clothing nails and jewelry	ng, hair restraint,			V		Sewage	and was	stewater properly disposed		
~		Wiping	cloths: properly used and stored			1	J				roperly constructed, supplied, cleaned		
		Fruits	and vegetables washed before us	60		0	7				properly disposed; facilities maintained		
Perso	n in Ch	arge /T	itle:	DX 111		- u	NA.	7	Filysical	THE OWNER WHEN	installed, maintained, and clean Date:		
		-	" ella	· al age	1						11-01-17		
Inspec	ctor:	1/	1-1/11	Telep	phone N	lo.	,		EPHS N		Follow-up:	AN	No
MO 580-1	814 (11-14)	-	11/11/	DISTRIBUTION: WHITE	-OWNER	'S COPY			CANARY - FI		Follow-up Date:	N	E6.37
				/									E-Grad

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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ESTABLISHMENT NAME	ADDRESS	CITY	Λ Ο	ZIP	,
Milloon los tocal Mat	707 W. Undir	stor Ec	of Prairie	(3415	
FOOD PRODUCT/LOCATION	TEMP.	JFOOD PRODUCT/ LOCAT	ION	TEMP	5
		3 00B 1 110B 00 11 E00/11	1011	70.01	
Ground Check Walk in	37°F R.L.	ene Displan	Indu_	39"	
Ambient Podlar coale	40°F Ran		in coolin	30%	,
Milk Walk-in		Han Meli Con	reserv	3901	
Eggs Display corole.	33°F Amb	not I true contra	Det:	400%	
Borna Disday contu	3905				
Code	PRIORITY ITEMS			Comment by	#Ditation
Reference Priority items contribute directly to the el	mination, prevention or reduction to an e	nentable level, huzarda accordate	d with foodborne Blooss	Correct by (date)	Initial
Reference Priority items contribute directly to the el or injury. These items MUST RECEIVE	IMMEDIATE ACTION within 72 hours of	or as stated.	G MILI ICIGOTO III I I I I I I I I I I I I I I I I	(date)	
3-501.17 No Drute morti		on duringent		11/2017	
DO DI COR MODEL	and the way of wall of	and the long ent		1116111	
	' '				
Y'					
Code	CODE ITEMS			C	Indian
Code Reference Core items relate to general samilation of	CORE ITEMS	eruinment design, constal main	enance or sacitation		Initial
Code Reference Core items relate to general sanitation, standard operating procedures (SSCPs)	CORE ITEMS perational controls, facilities or structures. These Items are to be corrected by t	s, equipment design, general maint de next regular Inspection or as	tenance or sanitation	Correct by (date)	Initial
Reference Core items relate to general sanitation, of standard operating procedures (SSCPs)	perational controls, facilities or structures These items are to be corrected by the		tenance or sanitation stated.	(date)	Initial
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