

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

TIME IN	TIME OUT
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		CTION, OR SUCH SHORTER, PE FOR CORRECTIONS SPECIFIE								GULATORY AUTHORITY, FAILURE TO C DD OPERATIONS.	COMPLY	Y
ESTABLISHMENT NAME: OWNER: PERSON IN CHARGE:												
ADDRESS:	wito	. 0		_						COUNTY:	_	
CITY/ZID:	000	S. Thorn	PHONE:		_	Mississipp.						
ESTABLISHMENT TYPE ESTABLISHMENT TYPE				FAX:				P.H. PRIORITY: H I	/ 🗆 L			
☐ BAKERY ☐ RESTAU	□ BAKERY □ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION □ MOBILE VENDORS □ RESTAURANT □ SCHOOL □ SENIOR CENTER □ SUMMER F.P. □ TAVERN □ TEMP.FOOD						3					
PURPOSE Pre-openi	ing	☐ Routine ☐ Follow-up	☐ Complaint ☐] Other								
FROZEN DE	Disappr	oved Not Applicable	SEWAGE DISPOSE PUBLIC PRIVATE	SAL	1	WATE C Y	ER SU OMMI	PPLY JNITY		NON-COMMUNITY PRIVAT		
			RISK FACT	Contract Contract of the	-	TO STREET	21314 475	Maria Company	784			USA.
Risk factors ar foodborne illnes	re food p ss outbre	preparation practices and employed eaks. Public health intervention	e behaviors most com s are control measures	monly report	orte	ed to the	ne Cent	ers for Diseases or injury.	ase Co	ontrol and Prevention as contributing facto	s in	
Compliance		Demonstration of K		cos	R		npliance		100	Potentially Hazardous Foods	COS	R
(IN OUT		Person in charge present, demo				ΙΝ	OUT /	I/O N/A	Prope	r cooking, time and temperature		
		and performs duties	9200				-			- LANGE METALLINE CONTROL OF THE STATE OF TH		
IN OUT		Employee He Management awareness; policy								r reheating procedures for hot holding		
IN OUT		Proper use of reporting, restricti	present	-						r cooling time and temperatures	+	-
111/001		Good Hyglenic Pr	actices				OUT			r cold holding temperatures		
IN OUT N/O		Proper eating, tasting, drinking of				(IN)	OUT N	I/O N/A	Prope	r date marking and disposition		
IN OUT N/O		No discharge from eyes, nose a				(N)	OUT N			as a public health control (procedures /		
		Proventing Conteminat	on by Linede						record			
(N OUT N/O		Preventing Contaminat Hands clean and properly wash				IN	OUT	(N/A	Consu	Consumer Advisory umer advisory provided for raw or		-
IN OUT N/O		No bare hand contact with read	/-to-eat foods or						under	cooked food Highly Susceptible Populations		
IN OUT		approved alternate method prop Adequate handwashing facilities		ļ		INI	OUT N	I/O N/A	Pacto	urized foods used, prohibited foods not		-
901		accessible				"			offere	d		
IN OUT		Approved Sou				INI	OLIT	(SUA)	Fand	Chemical	-	
IN OUT N/O	Ν/Δ	Food obtained from approved so Food received at proper temper	ource			IN	DUIT			additives: approved and properly used substances properly identified, stored and	+	
147001 1470	IN/A	1 000 received at proper temper	ature			111	001		used	substances properly identified, stored and		
IN' OUT		Food in good condition, safe an	d unadulterated							onformance with Approved Procedures		
IN OUT N/O	N/A	Required records available: she destruction	llstock tags, parasite			IN	OUT			liance with approved Specialized Process ACCP plan		
		Protection from Con	amination			The	letter to			em indicates that item's status at the time	of the	
	N/A N/A	Food separated and protected Food-contact surfaces cleaned	D. Amoutet-wood			insp	ection,				J. 1110	
IN OUT N/O	IN/A	Proper disposition of returned, p	- Charles Control Haraconic			IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed						
1001 10/0		reconditioned, and unsafe food						rrected On	Site	R = Repeat Item		
	I SI		GO	OD RETA	IL P	RACT	ICES				100	SAN
IN COUR		Good Retail Practices are preven						nogens, cher	micals		000	-
JN OUT	Paeto	Safe Food and Water urized eggs used where required		COS		IN	OUT	In-uso uto	neile	Proper Use of Utensils properly stored	cos	R
()		and ice from approved source			-	1				nent and linens: properly stored, dried,		
>					7.	7		handled				
7	A -1	Food Temperature Con			1	7				e-service articles: properly stored, used		
V		ate equipment for temperature coved thawing methods used	ILLOI					Gloves us		pperly sils, Equipment and Vending		
1		ometers provided and accurate			1			Food and	nonfo	od-contact surfaces cleanable, properly		
					7	J		designed,	, const	ructed, and used		
	1	Food Identification				7		Warewash strips use		cilities: installed, maintained, used; test		
7	Food p	properly labeled; original containe				7				t surfaces clean		
	Insects	Prevention of Food Contam s, rodents, and animals not prese			1			Hot and o	old wa	Physical Facilities ater available; adequate pressure		
7		mination prevented during food pr			1	J.				ed; proper backflow devices		
0	and dis		, , , , , , ,		1	U				stewater properly disposed		
1	fingern	nails and jewelry			-	J			Adapter .			
C		g cloths: properly used and stored and vegetables washed before us			1	-~1				properly constructed, supplied, cleaned properly disposed; facilities maintained		
	, and	A				T				s installed, maintained, and clean		
Person in Cha	arge /T	itle:	mle est	2	1	1/	10			Date: 4. 9 201X	1	
Inspector:	X	2001	Teleph	one No.	1			EPHS No.	21	Follow-up:	N X	О
MO 580-1814 (11-14)	-	- Charly	DISTRIBUTION: WHITE -	OWNER'S C	OPY		- 1	CANARY - FILE	COPY	Follow-up Date:		E6.37

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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ESTABLISHMEN	TNAME Higherala of	ADDRESS	Ilamora	City	63834	
FOOD PRODUCT/LOCATION		TEMP,	Morn FOOD PF	RODUCT/ LOCATION	TEMP.	
Orcina		4000				
Ambier	It Tive	370F				
EGGS/	Walkin	4101				
Porti	Walkin	4007				
Code	Mile Cooking	PR	IORITY ITEMS		Correct by	Initial
Reference	Priority items contribute directly to the elin or injury. These Items MUST RECEIVE I	mination, prevention or MMEDIATE ACTION V	reduction to an acceptable level within 72 hours or as stated.	, hazards associated with foodborne illness	(date)	
	Al OKO	4				
	Ivono ou INB	TIMY				
Code		C	ORE ITEMS		Correct by	Initial
Code Reference	Core items relate to general sanitation, or standard operating procedures (SSOPs).	C perational controls, faci These items are to b	ORE ITEMS lities or structures, equipment de e corrected by the next regula	esign, general maintenance or sanitation in Inspection or as stated.	Correct by (date)	Initial
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		perational controls, faci These items are to b	lities or structures, equipment de e corrected by the next regular		Correct by (date)	Initial
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		perational controls, faci These items are to b	lities or structures, equipment de e corrected by the next regular		Correct by (date)	Initial
	harge /Title:	EDUCATION	lities or structures, equipment de e corrected by the next regular		Correct by (date)	Initial
Reference	harge /Title:	EDUCATION	lities or structures, equipment de e corrected by the next regular	Date: 2/- 9	10/8x	Initial