

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

TIME IN	5 TIME OUT 30
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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:  PERSON IN CHARGE:								
ESTABLISHMENT	NAME: OWNER:	mme		) () X				
ADDRESS:280	7 W HMY 80				COUNTY:			
ESTABLISHMENT TYPE				FAX: P.H. PRIORITY: H M M				
BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS  PURPOSE								
Purpose Pre-opening		Other						
FROZEN DESSER  Approved Disapp  License No.	T SEWAGE DISPOS Droved Not Applicable PUBLIC PRIVATE			SUPPLY MMUNITY	□ NON-COMMUNITY □ PRIVATI Date Sampled Results	E		
Pick factors are food	RISK FACT							
foodborne illness outb	preparation practices and employee behaviors most com- reaks. Public health interventions are control measures	to prevent f	oodborne	illness or injury	ease Control and Prevention as contributing factor	s in		
Compliance  JN' OUT	Demonstration of Knowledge Person in charge present, demonstrates knowledge,	COS R		Ilance JT N/Ø N/A)	Proper cooking, time and temperature	COS R		
C .	and performs duties  Employee Health			JT N/O N/A	Proper reheating procedures for hot holding			
IN OUT	Management awareness; policy present		IN OL	JT N/O N/A	Proper cooling time and temperatures			
IN OUT	Proper use of reporting, restriction and exclusion  Good Hygienic Practices		IN OL	JT N/O N/A	Proper hot holding temperatures Proper cold holding temperatures			
IN OUT N/O	Proper eating, tasting, drinking or tobacco use  No discharge from eyes, nose and mouth			JT N/O N/A JT N/O N/A	Proper date marking and disposition Time as a public health control (procedures /			
11 001 14/0			IN OC	JI N/O N/A	records)			
IN OUT N/O	Preventing Contamination by Hands Hands clean and properly washed		IN OU	JT NA	Consumer Advisory  Consumer advisory provided for raw or undercooked food			
IN' OUT N/O	No bare hand contact with ready-to-eat foods or				Highly Susceptible Populations			
IN, OUT	approved alternate method properly followed  Adequate handwashing facilities supplied &		IN OL	JT N/Q N/A	Pasteurized foods used, prohibited foods not			
	accessible Approved Source		_		offered Chemical			
IN OUT	Food obtained from approved source		IN OL		Food additives: approved and properly used			
IN OUT N/O N/A	Food received at proper temperature		IN OU	JT	Toxic substances properly identified, stored and used			
IN OUT N/O N/A	Food in good condition, safe and unadulterated  Required records available: shellstock tags, parasite		IN OU	JT N/A	Conformance with Approved Procedures Compliance with approved Specialized Process			
11 001 100 100	destruction		IN OU	INIA	and HACCP plan			
IN OUT N/A	Protection from Contamination Food separated and protected				each item indicates that item's status at the time of	of the		
IN OUT N/A	Food-contact surfaces cleaned & sanitized		inspect IN	tion. = in compliance	e OUT = not in compliance			
IN OUT N/O	Proper disposition of returned, previously served,			<ul><li>not applicable</li><li>Corrected On</li></ul>				
	reconditioned, and unsafe food	DD RETAIL I			Total Trappat tem	_		
	Good Retail Practices are preventative measures to cont				emicals, and physical objects into foods.			
IN OUT	Safe Food and Water Courized eggs used where required	OS R	IN O	DUT In use of	Proper Use of Utensils	COS R		
	or and ice from approved source		1	Utensils,	tensils: properly stored equipment and linens: properly stored, dried,			
	Food Temperature Control			handled Single-us	se/single-service articles: properly stored, used			
	uate equipment for temperature control oved thawing methods used				sed properly			
	mometers provided and accurate				Utensils, Equipment and Vending d nonfood-contact surfaces cleanable, properly			
Food Identification				Warewas	d, constructed, and used shing facilities: installed, maintained, used; test			
Food	properly labeled; original container			Strips use	ed -contact surfaces clean			
	Prevention of Food Contamination				Physical Facilities			
Conta	ets, rodents, and animals not present amination prevented during food preparation, storage				cold water available; adequate pressure g installed; proper backflow devices			
	display  ponal cleanliness: clean outer clothing, hair restraint,			Sewage	and wastewater properly disposed			
finger	rnalls and jeweiry				cilities: properly constructed, supplied, cleaned			
	s and vegetables washed before use		V	Garbage	/refuse properly disposed; facilities maintained			
Person in Charge /1	Title:			Physical	facilities installed, maintained, and clean  Date:			
Inspector:	2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1							
- 00U	e Marcon Stelepho	1065	2191	EPHS No	Follow-up: Yes Follow-up Date:	No No		
MO 580-1814 (11-14)	DISTRIBUTION: WHITE - C	OWNER'S COPY		CANARY - FIL	E COPY	E6,37		



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TIME INSS	TIME OUT 30
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1-11	TNAME DE ROST MULE	ADDRESS	2017 LILL LINE CITY	101 D -	ZIP	10
10001	OD PRODUCT/LOCATION	17100 =	807 WHWY 80 EC	Ot Prairie	6000	15
FUI	OD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOCAT	IION	TEMF	90
Code		PPIC	DRITY ITEMS		Correct by	Initial
Reference	Priority items contribute directly to the eliminary in the state of th	nation, prevention or re	eduction to an acceptable level, hazards associate ithin 72 hours or as stated.	ed with foodborne illness	(date)	musi
	Crugary, I meso tiams must receive im	MEDIATE ACTION W	Unin 72 hours or as stated.			
	10 0 01	112 5 4	A) - 21			
	None at	-MI 1	MUL			
	7					
Code		CC	DRE ITEMS		Correct by	Initial
Code Reference	Core items retate to general sanitation, ope standard operating procedures (SSCPs). T	CO rational controls, facilit Those Items are to be	DREITEMS los or structures, squipment design, general maint corrected by the next regular inspection or as	lenance or sanitation	Correct by (date)	Initial
	Core items relate to general sanitation, spe standard operating procedures (SSOPs). T	CO rational controls, feelit Phose Items are to be	ORE ITEMS les or cirrictures, equipment design, general maint corrected by the next regular inspection or as	ionance or sanitation stated.	Correct by (date)	Initial
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Reference	none at	rational controls, fecilities items are to be	PROVIDED OR COMMENTS		Correct by (date)	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \