

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

TIME IN	Som	TIME OUT
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WITH ANY TIME LIM	ECTION THIS DAY, THE ITEMS NOTED BE PECTION, OR SUCH SHORTER PERIOD O ITS FOR CORRECTIONS SPECIFIED IN TH	F TIME AS MAY E IS NOTICE MAY I	BE SPEC	IFIED I	N WRI	TING BY 1	HE REGUL	ATORY AUTHORITY, FAILURE TO PERATIONS.	COMPL	Y THE -Y
ESTABLISHMEN	1 NAME: OW	NER:						PERSON IN CHARGE:		
ADDRESS:	11 St Story							COUNTY:		
CITY/ZIP:	exten 63834 18	ONE:		FAX				P.H. PRIORITY :	м 🗆 і	L
BAKERY RESTAURANT PURPOSE	C. STORE CATERER	DELI R SUMMER	R F.P.	8	SROCE AVERN	RY STOR		NSTITUTION MOBILE VEMP.FOOD	ENDOR	.S
Pre-opening	Routine   Follow-up   C	omplaint   C	Other							
FROZEN DESSE	oproved Not Applicable	AGE DISPOSAL JBLIC RIVATE				PPLY JNITY		N-COMMUNITY   PRIVA	ΓΕ s	
		RISK FACTOR							2 -1	
foodborne illness out	d preparation practices and employee behav breaks. <b>Public health interventions</b> are cor	ntrol measures to p	nly reporte prevent fo	ed to the	ie Cent ne illne:	ers for Dis	ease Contro	l and Prevention as contributing factor	rs in	
Compliance IN OUT	Demonstration of Knowledge	C	OS R	Cor	npliance		CONST.	Potentially Hazardous Foods	COS	S R
110 001	Person in charge present, demonstrates and performs duties	knowledge.		_		I/O N/A	Proper coo	king, time and temperature		
IN OUT	Employee Health  Management awareness; policy present					I/O N/A I/O N/A		neating procedures for hot holding		
IN OUT	Proper use of reporting, restriction and e	xclusion				I/O N/A		holding time and temperatures holding temperatures		_
IN OUT N/O	Good Hyglenic Practices Proper eating, tasting, drinking or tobacc	O USB		IN		N/A I/O N/A	Proper cold	d holding temperatures e marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth					I/O N/A	Time as a	public health control (procedures /		
	Preventing Contamination by Ha	inde		ļ		_	records)	Consumer Advisory		
IN OUT N/O	Hands clean and properly washed	1103		IN	TUC	(N/A)		advisory provided for raw or		
IN OUT N/O	No bare hand contact with ready-to-eat f			-			undercooke Hi	ed food ighly Susceptible Populations		
IN OUT	approved alternate method properly follo  Adequate handwashing facilities supplied			INI A	OUT N	I/O N/A	1000		H _	
111 001	accessible	ı a		I IIV	JU1 N	I/O N/A	offered	d foods used, prohibited foods not		
IN OUT	Approved Source Food obtained from approved source			INI /	OUT	NIZA	Cond additi	Chemical	8	
IN OUT N/O N/A	Food received at proper temperature			IN O		N/A		ives: approved and properly used tances properly identified, stored and		
IN OUT	Food in good condition, safe and unadult	erated		_			used	enternal with Assessment Press divise	_	
IN OUT N/O N/A	Required records available: shellstock ta			ĪN (	TUC	N/A		mance with Approved Procedures e with approved Specialized Process		
	destruction  Protection from Contaminatio		-				and HACC	P plan		
IN OUT N/A	Food separated and protected		-			the left of	each item in	ndicates that item's status at the time	of the	
IN OUT N/A	Food-contact surfaces cleaned & sanitiz	ed			ection. IN = in	complianc	e	OUT = not in compliance		
IN OUT N/O	Proper disposition of returned, previously	served,				t applicable		N/O = not observed R = Repeat Item		
	reconditioned, and unsafe food	0000	DETAIL			irected On	Oile	N - Nepeat Item		
	Good Retail Practices are preventative me		the introd			onens che	emicals and	physical objects into foods		
IN OUT	Safe Food and Water	cos		IN	OUT			per Use of Utensils	cos	R
	teurized eggs used where required ter and ice from approved source			7			ensils: prope	erly stored and linens: properly stored, dried,		
9	=		1	1		handled				
Ade	Food Temperature Control  quate equipment for temperature control	THE SHALL	-	V	_		se/single-ser sed properly	vice articles: properly stored, used		
App	roved thawing methods used		1	~			Utensils, I	Equipment and Vending		
I he	rmometers provided and accurate		U	1	1)		d nonfood-co l, constructed	ontact surfaces cleanable, properly		
183	Food Identification	7,000	1	1		Warewas	shing facilitie	es: installed, maintained, used; test		
Foo	d properly labeled; original container	CS MIN	1	4		Strips use	ed contact surf	aces clean		
Date I Inco	Prevention of Food Contamination		- 4				PI	hysical Facilities		
	ects, rodents, and animals not present tamination prevented during food preparation	, storage	+	)		Plumbing	cold water av	vailable; adequate pressure roper backflow devices		
and	display sonal cleanliness: clean outer clothing, hair re			7						
finge	ernails and jewelry	suami,	1	0		Sewage	and wastewa	ater properly disposed		
Wip	ing cloths: properly used and stored ts and vegetables washed before use		1	V				rly constructed, supplied, cleaned erly disposed; facilities maintained		
				1		Physical	facilities inst	alled, maintained, and clean		
Person in Charge	Person in Charge /Title: Date:									
Inspector:		Telephone	No.		1	EPHS No		ow-up:  Yes	Ø N	lo
MO 580-1814 (11-14)	DISTRIB	UTION: WHITE - OWNE	ER'S COPY		(	CANARY - FIL		ow-up Date:	′ 1	E6.37



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

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The state of the s							
ESTABLISHME	NT NAME	7115.	(+	CITY	h h	ZIP	,
					culeston	63894	
FC	OOD PRODUCT/LOCATION	TEMP.		FOOD PRODUCT/ LOCAT	TION	TEM	Ρ,
Bonnet	proceditation of these	13600	Pirra di	ce / Hat hole	λ.	1310	T
1000	THE RESERVE OF THE PERSON OF T		11779 31	ce Harrow	2/	136	1
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	Engrael Make - line	Allet	AAAIIA	1 01	slus	38-	Ł
OLLIE	167 4 1 1 1	300=	7031112	10000000		3.6	-
Code	1 JUD MOLECE IIND		RIORITY ITEMS			Constitution	I-M-I
Reference	Priority items contribute directly to the elim	ination, prevention	or reduction to an accep	ntable level, hazards associate	d with foodborne illness	Correct by (date)	Initial
	Priority items contribute directly to the elim or injury. These Items MUST RECEIVE IN	MEDIATE ACTION	within 72 hours or as	stated.		Comey	
		11 1					
	Mange	MET	11				
	71. 0	1110					
Code			CORE ITEMS			Correct by	Initial
Code Reference	Core items relate to general sanitation, ope	erational controls, fa	CORE ITEMS	uipment design, general maint	enance or sanitation	Correct by (date)	Initial
Reference	Core items relate to general sanitation, operating procedures (SSOPs).	erational controls, fa These items are to	CORE ITEMS cilities or structures, eq be corrected by the n	uipment design, general maint ext regular inspection or as	enance or sanitation stated.	Correct by (date)	Initial
	Core Items relate to general sanitation, operating procedures (SSOPs).  Kitchess Floor Form	erational controls, fa These items are to	CORE ITEMS cilities or structures, equipment be corrected by the incomment of the contract of	uipment design, general maint ext regular inspection or as	enance or sanitation stated.	(date)	The state of
Reference		erational controls, fa These items are to	clities or structures, eq be corrected by the n		enance or sanitation stated.	(date)	0 000
Reference 6-501,124	Kitcher floor four	erational controls, fa These items are to	be corrected by the n	lald food.	enance or sanitation stated.	Mest Reculor	0 000
Reference	Kitcher floor four	erational controls, fa These items are to	cilities or structures, eq be corrected by the n		enance or sanitation stated.	(date)	0 000
Reference 6-50 , 74 3-305, 7	Kitcher floor four	erational controls, fa These items are to all to low	cilities or structures, equiple corrected by the me converted by the me collection of the collection o	plated food.	enance or sanitation stated.	Mest Reculor	0 000
Reference 6-50 , 74 3-305, 7	Kitcher floor four	erational controls, fa These items are to all to low	cilities or structures, equiple corrected by the me converted by the me collection of the collection o	plated food.	enance or sanitation stated.	Mest Reculor	0 000
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3-305 17 3-305 17	Kitcher floor four facility Realist streets in excressive flies in	enational controls, fa These items are to the low the	cilities or structures, equiple corrected by the new chiral and single corrected by the new c	Jalet Food	Date:	Mest Reculor	Cour