

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

TIME IN 4	5	TIME OUTS O
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WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. ESTABLISHMENT NAME:								
CITY/ZIP:								
CITY/ZIP: PHONE - 7 FAX:								
BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS PURPOSE Pre-opening Routine Follow-up Complaint Other FROZEN DESSERT Approved Disapproved Not Applicable License No. SEWAGE DISPOSAL WATER SUPPLY COMMUNITY PRIVATE Date Sampled Results								
Pre-opening Routine Follow-up Complaint Other FROZEN DESSERT Approved Disapproved Not Applicable License No. SEWAGE DISPOSAL PRIVATE WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results								
□ Approved □ Disapproved □ Not Applicable □ PRIVATE □ COMMUNITY □ NON-COMMUNITY □ PRIVATE □ Date Sampled								
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 COS R Compliance Potentially Hazardous Foods COS N OUT Person in charge present, demonstrates knowledge, and performs duties N OUT N/O N/A Proper cooking, time and temperature	R							
Employee Health IN OUT N/Q-N/A Proper reheating procedures for hot holding								
IN OUT Proper use of reporting, restriction and exclusion IN OUT NO N/A Proper hot holding temperatures								
Good Hygienic Practices IN OUT N/A Proper cold holding temperatures UN OUT N/O Proper eating, tasting, drinking or tobacco use UN OUT N/O N/A Proper date marking and disposition								
IN OUT N/O No discharge from eyes, nose and mouth IN OUT N/O N/A Time as a public health control (procedures / records)								
IN OUT N/O Hands clean and properly washed IN OUT N/A Consumer advisory provided for raw or undercooked food								
IN OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed Highly Susceptible Populations								
Adequate handwashing facilities supplied & IN OUT N/O N/A Pasteurized foods used, prohibited foods not offered	Ŀ							
Approved Source Chemical IN OUT N/A Food additives: approved and properly used								
IN OUT N/O N/A Food received at proper temperature IN OUT Toxic substances properly identified, stored and used								
IN OUT Food in good condition, safe and unadulterated IN OUT N/O N/A Required records available: shellstock tags, parasite destruction IN OUT N/O N/A Compliance with approved Specialized Process and HACCP plan	H							
Protection from Contamination The letter to the left of each item indicates that item's status at the time of the	+							
IN OUT N/A Food-contact surfaces cleaned & sanitized Inspection. IN OUT N/A Food-contact surfaces cleaned & sanitized Inspection. IN = in compliance OUT = not in compliance								
IN OUT N/O Proper disposition of returned, previously served, N/A = not applicable COS = Corrected On Site R = Repeat Item	N/A = not applicable N/O = not observed							
reconditioned, and unsafe food GOOD RETAIL PRACTICES								
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 Proper Use of Utensils COS	R							
Pasteurized eggs used where required In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,								
water and ice from approved source Clerions, equipment and liners, properly stored, direct, handled								
Adequate equipment for temperature control Gloves used properly								
Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly								
designed, constructed, and used Warewashing facilities: installed, maintained, used; test								
strips used								
Prevention of Food Contemination Insects, rodents, and animals not present Hot and cold water available; adequate pressure								
Contamination prevented during food preparation, storage and display								
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry								
Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned								
Physical facilities installed, maintained, and clean								
Person in Charge /Title: Date: 5 - 2 - 2022								
Inspector: Follow-up: Follow-up: Follow-up Date: Follow-u	E6.37							



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ESTABLISHMEN	eston High School GOUS. Thorn Charleston	7 3/34		
	FOOD PRODUCT/LOCATION TEMP. FOOD PRODUCT/ LOCATION			
Ambe	Hoor cooler 41°F AA 2 door cooler			
PA 40	loor cooler 41°F AA 2 door cooler	36°F	-	
FIT 600	dre-11 Cook			
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These Items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by Init (date)	tial	
	or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		=	
	none at this time.			
	Auto an initial time			
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Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by Initia (date)	3)	
	standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.			
	man at the time			
	none at this time		-	
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	EDUCATION PROVIDED OR COMMENTS			
	EDUCATION PROVIDED OR COMMENTS			
Person in Cl		Pes N		