

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

TIME IN	0	TIME OUT
PAGE	of	2

ADDRESS PHONESS PHONESS PHONESS PHONESS PHONESS Ph. PRIORITY	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.										
P.H. PRICKITY: D. STORE SETABLEMENT D. STORE	ESTABLISHMENT NAME: OWNER:			er Cossim				PERSON IN CHARGE:			
P.H. PRICKITY: D. STORE SETABLEMENT D. STORE	111 3. / 1/10/10				COUNTY: 551851 PPI						
GROCERY STORE CSTORE SENIOR CENTER TEMP. FOOD TAVERN MOREL EVENDORS	KINT PROVIDE 185845 1949-2626					P.H. PRIORITY: M H M L					
Prozespening	☐ BAKERY ☐ RESTAURANT	□ BAKERY □ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION									
Public Private Priva		PURPOSE									
Risk factors are food preparation practices and employee behaviors not commonly reported to the Centers for Disease Control and Provention as control measures to prevent Cohombine flances on time. Demonstration of Knowledge CoS R Complainto Provention Research Commonly Research Commonly Research Commonly Research CoS R Complainto Provention Research Commonly Research CoS R Complainto Provention Research Commonly Research CoS R Complainto Proper cooking and employee the Research CoS R Complainto Provention Research Commonly Research CoS R Complainto Proper collecting Provention Research Commonly Res	□Approved □Disapproved □ Not Applicable □ PUBLIC □ COMMUNITY □ NON-COMMUNITY □ PRIVATE										
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COS = Corrected On Site	IN OUT N/A	Food-contact surfaces cleaned & sanitized			IN = in compliance OUT = not in compliance						
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into fcods. OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS R IN OUT COS OUT OUT COS IN OUT COS OUT OUT COS OUT											
Note		reconditioned, and unsale lood	GOOD RET	AIL PRAC	TICES		-325	was dealers to be a			
Pasteurized eggs used where required Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled Food Temperature Control Adequate equipment for temperature control Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Food Identification Thermometers provided and accurate Food Identification Food Identification Food Identification Food property labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Felephone No. Felephone No. Felephone No. Felephone No. Felephone No. Fellow-up: Yes No. Follow-up: Yes No. Follow-up: Yes No. Follow-up Date:	IN OUT		sures to control the	introductio	n of pat				000		
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	00	TIME OUT
PAGE	Tof of	2

ESTABLISHMENT	NAME BRO	ADDRESS / S	Lincaln	ETTY (FS	Place	ZIP / 38	45
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An Ex	0000	127°F					
Ah d	SOLATION ONLY	419					
AA .	Filod Jujamer	165F					
Code Reference		PRIO	RITY ITEMS duction to an acceptable level, h	azards associated with	foodborne illness	Correct by (date)	Initial
0.0/4/100.02	Priority items contribute directly to the elir or injury. These items MUST RECEIVE I	MMEDIATE ACTION WIT	hin 72 hours or as stated.	V 2500 C 10 10 10 10 10 10 10 10 10 10 10 10 10		Antonia	
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			11113 1110				
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Code		CO	RE ITEMS	A COLUMN		Correct by	Initial
Reference	Core items relate to general sanitation, or standard operating procedures (SSOPs).	erational controls, faciliti Those Items are to be	es or structures, equipment design corrected by the next regular i	gn, general maintenan nspection or as state	ce or sanitation d.	(date)	
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Person in Ch	arge/Fittle:			Da	te: 10	1 20	2)
	Philad	Telepho	ne No.) O D EPHS No		llow-up:	Yes	VI No
Inspector: MO 580-1814 (11-14	We I Walter	DISTRIBUTION: WHITE - OWNE	0632191 16	20 / Fo	llow-up: Li	7	No E6.37A