

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

| TIME IN | 30 | TIME OUT |
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| PAGE | of C | 2 |

| WITH ANY TIME LIMIT'S COL CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. ESPACE LYPINGENT NAME ONNESS. PHONES | NEXT ROUTINE IN | PECTION THIS DAY, THE ITEMS NOTED BE SPECTION, OR SUCH SHORTER PERIOD O | F TIME AS MAY BE SPE | CIFIED IN | N WRITING | BY THE RE | GULATORY AUTHORITY. FAILURE 1 | O COMPL' | THE Y |
|--|---|--|--|-----------------|---------------|------------------------------|---|-----------|----------|
| PHANE PHAN | | | | | | | | | |
| BASERY C. STOR CATERER DEL COMPANIES CATERER DEL COMPANIES CATERER DEL C | ADDRESS: (2 Prairie) | | | | | | | | |
| GROCERY STORE CATREER TEMP. POOD GROCERY STORE MOSILIF VENDORS | 11. THOMAS - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - | | | | | | - | | |
| PROZEN DESIRT Community Complaint Other | ☐ BAKERY ☐ RESTAURA | ☐ C. STORE ☐ CATERER | DELI R TEMP. FOOD | | | | | | |
| Description | | Routine Follow-up C | omplaint | | | | | | |
| Risk factors are food preparation practices and employee behaviors nost commonly reported to the Centers for Disease Control and Prevention as contributing factors in condoctomations output to the Centers for Disease Control and Prevention as contributing factors in condoctomations output to the Centers for Disease Control and Prevention as contributing factors in condoctomations output to the Centers of CoOS R Centers for Centers for CoOS R Centers for Cent | ☐Approved ☐Di | FROZEN DESSERT Approved Disapproved Not Applicable SEWAGE DISPOSAL PUBLIC WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE | | | | | | | |
| Cooperations Cooperations Cooperation Cooperation Cooperations Cooper | | PARTY TO A STATE OF | The state of the s | and the same of | A SET MISSELL | | | LEV'S | |
| Demonstration of Knowledge, Demonstrates knowledge, Person in charge present, demonstrates knowledge, and performs duties Person in charge present, demonstrates knowledge, and performs duties Person in charge present, demonstrates knowledge, and performs duties Person in charge present Person in charge | Risk factors are foodborne illness | ood preparation practices and employee behave outbreaks. Public health interventions are con | iors most commonly repontrol measures to prevent | rted to the | e Centers for | or Disease C injury. | ontrol and Prevention as contributing fa | ctors in | |
| and performs duties Employee Islantin BY OUT Management awareness; policy present IN OUT Proper coding from a present awareness; policy present IN OUT Proper coding than and temperatures IN OUT NO-NIA? Proper coding time and temperatures IN OUT NO-NIA? Proper coding time and temperatures IN OUT NO-NIA? Proper code hosting temperatures IN OUT NIA? Proper code hosting temperatures IN OUT NIA? In the sea polic health condition disposed. IN OUT NIA? Proper code hosting temperatures IN OUT NIA? Proper code in boding temperatures IN OUT NIA? Proper disposed temperatures IN OUT NIA? Proper disposal temperatures IN OUT NIA | Compliance | Demonstration of Knowledge | e COS | R Com | pliance | | | COS | S R |
| IN OUT NO NA Proper color postures IN OUT NO NA Proper color postures IN OUT NO NA Proper color bolding temperatures IN OUT NO NA Proper disposition of returned, previously served, IN OUT NO NA Proper disposition of returned, previously serv | - OUT | and performs duties | knowledge, | | | | | | |
| IN OUT NO Proper eating, basting, drinking or tobacouse IN OUT NO/AN Proper cold holding temperatures IN OUT NO/AN Proper eating, basting, drinking or tobacouse IN OUT NO/AN Proper date in the season accession of the season accession ac | | | | IN C | OUT N/O | N/A Prope | er cooling time and temperatures | | |
| N. OUT NO Proper eating, tanking or tobacco use N. OUT NO (NA) Proper date marking and disposition N. OUT NO NO discharge from eyes, nose and mouth N. OUT NO NO No bear and properly washed N. OUT NO NO No bear and consist with neady-to-set foods or approved alternate method properly followed N. OUT NO NO No bear and consist with neady-to-set foods or approved alternate method properly followed N. OUT NO NO No No bear and consist with neady-to-set foods or approved alternate method properly followed N. OUT NO NO No No No No No No | IN OUT | | exclusion | - | | | | | |
| Preventing Contamination by Hands IN OUT (N/O Hands clean and properly washed IN OUT (N/O No bare hand contact with ready-to-eat foods or approved atternate method properly followed (N/O No bare hand contact with ready-to-eat foods or approved atternate method properly followed (N/O No bare hand contact with ready-to-eat foods or approved atternate method properly followed (N/O No bare hand contact with ready-to-eat foods or approved atternate method properly followed (N/O N/O Adequate handwashing facilities supplied & (N/O N/O N/O Post distincts approved and property used (N/O N/O Post distincts approved and property used (N/O N/O Post distincts approved and property used (N/O N/O Post post report with property used (N/O N/O Post report vision of returned, previously served, reconditioned, and unsafe food (N/O Post post report vision of returned, previously served, reconditioned, and unsafe food (N/O Post post report vision of returned, previously served (N/O N/O Post post report vision of returned, previously served (N/O N/O Post post report vision of returned, previously served (N/O N/O Post post post of the report vision of | | Proper eating, tasting, drinking or tobacc | | IN C | DOWN TUC | N/A Prope | er date marking and disposition | | |
| N OUT NO No bare hand contact with ready-to-est food or approved attenate method properly followed accessible ac | IN OUT NO | | | IN C | JUT N/Q | | ds) | | |
| approved alternate method properly followed Adequate handwashing facilities supplied & accessible Approved Source IN OUT Food obtained from approved source IN OUT Food received at proper temperature IN OUT Food in good condition, safe and unadulterated IN OUT N/N N/A Food accesses a properly identified, stored and used IN OUT N/O N/A Required records available: shellstock tags, parasite destruction Food in good condition, safe and unadulterated IN OUT N/O N/A Required records available: shellstock tags, parasite destruction Food-contact surfaces cleaned & sanitized IN OUT N/A Food-contact surfaces cleaned & single-surfaces cleaned beginning food contamination IN OUT N/A Food-contact surfaces cleaned beginning food contamination IN OUT N/A Food-contact surfaces cleaned beginning food contamination IN OUT N/A Food-contact surfaces cleaned beginning food contamination | IN OUT NO | | ands. | IN C | OUT (| | umer advisory provided for raw or | | |
| N OUT Adequate handwashing facilities supplied & accessible N OUT N/Q N/A Pasteurized foods used, prohibited foods not offered Chemical Chem | IN OUT NO | | | | | | Highly Susceptible Populations | 303 | |
| Nout | IN) OUT | Adequate handwashing facilities supplie accessible | | IN C | OUT N/ØN | | ed | | |
| IN OUT NO NA Food received at proper temperature IN OUT NO NA Food received at proper temperature IN OUT NO NA Food on good condition, safe and unadulterated IN OUT NA Compliance with Approved Procedures Required records available: shellstock tags, parasite destruction Protection from Contamination IN OUT NA Food-contact surfaces cleaned & sanitized IN OUT NA Food-contact surfaces cleaned with the time of the inspection. IN OUT NA Food-contact surfaces cleaned in the time of the inspection. IN OUT NA Food-contact surfaces cleaned in the time of the inspection. IN OUT Self-Food and Water Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. IN OUT Self-Food and Water Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. IN OUT Self-Food and Water Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. IN OUT Self-Food and Water Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. IN OUT Self-Food and Water Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. In OUT Self-Food and Water and linens; properly stored, died, handled In Self-Food and Water and linens; properly stored, died, handled In Self-Food and Water and linens; properly stored, died, handled In Self-Food properly labeled; original container Food In Self-Food Benefit A | IN OUT | | | IN C | OUT (N | /A Food | | | |
| NOUT N/A Food regord condition, safe and unadulterated NOUT N/A Required records available: shellstock tags, parasite NOUT N/A Food separated and protected In NOUT N/A Food-contact surfaces cleaned & sanitized NOUT N/A Food-contact surfaces | | Food received at proper temperature | | | - | Toxic | | ind | |
| destruction Frodetion from Contamination In Out | | | | | | C | | | |
| Nout N/A Food separated and protected The letter to the left of each item indicates that item is status at the time of the inspection. | TN OUT N/O N/ | destruction | | IN C | DUT (N | | | :SS | |
| N OUT N/A Food-contact surfaces cleaned & sanitized N OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food Proper disposition of returned, previously served, reconditioned, and unsafe food Proper disposition of returned, previously served, reconditioned, and unsafe food Proper disposition of returned, previously served, recontrol the introduction of pathogens, chemicals, and physical objects into foods. N OUT Safe Food and Water COS R N OUT Proper Use of Utansils Proper Use of Utansils Proper Use of Utansils Proper Use of Utansils Proper Use of | N OUT N | The same of the sa | | | | left of each i | tem indicates that item's status at the ti | ne of the | |
| Proper disposition of returned, previously served, reconditioned, and unsafe food COS = Corrected On Site R = Repeat Item | IN) OUT N/ | Food-contact surfaces cleaned & sanitize | zed | | N = in com | | | | |
| Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Note | IN OUT NO | | | | | | | | |
| Note | | reconditioned, and drisale lood | The state of the s | LPRACT | CES | | | A. A., | |
| Pasteurized eggs used where required Water and ice from approved source Description Descriptio | IN LOUT | | THE RESERVE THE PERSON NAMED IN COLUMN TWO IS NOT THE OWNER. | | | ns, chemicals | | Los | T R |
| Single-use/single-service articles: properly stored, used Single-use/single-service articles: properly stored, used Single-use/single-service articles: properly stored, used Gloves used properly | X | Pasteurized eggs used where required | CCC K | X | ln- | | properly stored | 700 | |
| Adequate equipment for temperature control Approved thawing methods used Thermometers provided and accurate Thermometers provided and accurate Food Identification Food Identification Food Identification Food properly labeled; original container Food properly labeled; original container Frevention 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 Person in Charge / Title: Telephone No Te | 1 | Vater and ice from approved source | | | | | ment and linens: properly stored, dried, | | |
| Approved thawing methods used Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean 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, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge /Title: Telephone No. Telephone No. Follow-up: Yes No. Follow-up Date: | | | | | | | | 1 | |
| designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities Nonfood-contact surfaces clean Physical Facilities Physical Facilities Nonfood-contact surfaces clean Physical Facilities Nonfood-contact surfaces clean Physical Facilities Physical Facilities Nonfood-contact surfaces clean Physical Facilities Nonfood-contact surfaces clean Physical Facilities Physical | | approved thawing methods used | | | | Uter | nsils, Equipment and Vending | - | |
| Food properly labeled; original container Strips used Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities | | hermometers provided and accurate | | | de | signed, cons | tructed, and used | | |
| Food properly 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, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge /Title: Nonfood-contact surfaces clean Physical Facilities Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices Plumbing installed; proper backflow devices Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Physical facilities installed, maintained, and clean Person in Charge /Title: Date: Date: No Follow-up: Yes No Follow-up Date: | | Food Identification | | | | | acilities: installed, maintained, used; tes | t | |
| Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernalls and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge /Title: Inspector: Inspector: Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices Sewage and wastewater properly disposed Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: Date: Telephone No Follow-up: Follow-up Follow-up Date: | | | | | | | | | |
| and display Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge /Title: Date: Date: Telephone No Follow-up: Follow-up Date: | | | | | Ho | ot and cold wa | THE LOCAL PROPERTY AND ADDRESS OF THE PARTY | | |
| Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge /Title: Date: Date: Telephone No Follow-up: Follow-up Date: | Contamination prevented during food preparation, storage | | | Plu | umbing instal | led; proper backflow devices | | | |
| Person in Charge /Title: Inspector: Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained Physical facilities installed, maintained Physical facilities installed, maintained Physical facilities maint | Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | | | | | | | | |
| Person in Charge /Title: Date: Date: Ves No Follow-up: Telephone No Follow-up Date: | V | Viping cloths: properly used and stored rults and vegetables washed before use | | 1 | | | | | |
| Inspector: Telephone No. EPHS No. Follow-up: Yes No. Follow-up Date: | | | | | | | es installed, maintained, and clean | | |
| 1000 Follow-up Date: | | 10m 2 400 1 1 0 0 g | | | | | | | |
| | Clock | re Marcin | -513-1005 | -2K | 11 // | 061 | | / / | |



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

| TIMEDIN 3/1) | TIME, OUT |
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| PAGE Of | 2 |

| FC | ADDRESS POLICY LOCATION TEMP. FOOD PRODUCT/ LOCATION | TEMP. |
|-------------------|--|---------------------------|
| AAG | neesi coolex 36°t | |
| Gode 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 Initial (date) |
| | | |
| | nou at this time | |
| | X | |
| | | |
| 8.1 | | |
| Code Reference | 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 Initial (date) |
| 9 502.1 | Completely Sear to prevent entry of pasis | 1447 |
| | | |
| | | |
| | | |
| | EDUCATION PROVIDED OR COMMENTS | |
| | NRI = next routine inspection | |