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

TIME IN: 9:00 AM TIME OUT: 10:15 AM

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: E'S SAUCED LEMONADES AND [redacted] SWEETS
OWNER: CRYSTAL VALENTIN
PERSON IN CHARGE: CRYSTAL VALENTIN
ADDRESS: 3751 APPLEMILL COURT 573-
COUNTY: MISSISSIPPI / NEW MADRID / PEMISCOT
CITY/ZIP: CLARKSVILLE 57040
PHONE: 573-0998
FAX: —
P.H. PRIORITY: ☐ H ☒ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ☐ RESTAURANT ☐ C. STORE ☐ SCHOOL ☐ CATERER ☐ SENIOR CENTER ☐ DELI ☐ TEMP. FOOD ☐ GROCERY STORE ☐ TAVERN ☐ INSTITUTION ☒ MOBILE VENDORS

PURPOSE
☒ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other

FROZEN DESSERT
☐ Approved ☐ Disapproved ☒ Not Applicable
License No. ______

SEWAGE DISPOSAL
☐ PUBLIC
☐ PRIVATE

WATER SUPPLY
☐ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE
Date Sampled ______ Results ______

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	Item	COS	R
	Demonstration of Knowledge		
(IN) OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
IN OUT	Management awareness; policy present		
IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use		
(IN) OUT N/O	No discharge from eyes, nose and mouth		
	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 alternate method properly followed		
(IN) OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
(IN) OUT	Food obtained from approved source		
IN OUT N/O N/A	Food received at proper temperature		
(IN) OUT	Food in good condition, safe and unadulterated		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
(IN) OUT N/A	Food separated and protected		
IN OUT N/A	Food-contact surfaces cleaned & sanitized		
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Item	COS	R
	Potentially Hazardous Foods		
IN OUT N/O N/A	Proper cooking, time and temperature		
IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT N/O N/A	Proper cooling time and temperatures		
IN OUT N/O N/A	Proper hot holding temperatures		
(IN) OUT N/A	Proper cold holding temperatures		
IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT (N/A)	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT (N/A)	Food additives: approved and properly used		
(IN) OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT (N/A)	Compliance with approved Specialized Process and HACCP plan		

The letter to the left of each item indicates that item's status at the time of the inspection.
IN = in compliance OUT = not in compliance
N/A = not applicable N/O = not observed
COS = Corrected On Site R = Repeat Item

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Item	COS	R
		Safe Food and Water		
—		Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
✓		Thermometers provided and accurate		
		Food Identification		
		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		

IN	OUT	Item	COS	R
		Proper Use of Utensils		
		In-use utensils: properly stored		
✓		Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
		Gloves used properly		
		Utensils, Equipment and Vending		
✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Warewashing facilities: installed, maintained, used; test strips used		
✓		Nonfood-contact surfaces clean		
		Physical Facilities		
✓		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: Crystal Valentin (signature)
Date: 03-13-24
Inspector: (signature)
Telephone No.: 573-748-5541
EPHS No.: 1164
Follow-up: ☐ Yes ☒ No
Follow-up Date: —

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E'S SQUEEZED

ESTABLISHMENT NAME	ADDRESS	CITY	ZIP
LEMONADES AND SWEETS	2751 APPLEMILL COURT	CLARKSVILLE	37040

FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOCATION	TEMP.
		AIR FRIGIDAIRE FRIDGE	40°F

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 (date)	Initial
	No priority items		

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 (date)	Initial
	No core items		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Cindal Valvelio

Date: 03-13-26

Inspector: Jan Wafford

Telephone No. 573-248-5541

EPHS No. 1124

Follow-up: ☐ Yes ☒ No

Follow-up Date:

MO 580-1814 (11-14) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY E6.37A