

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

TIME IN 4	5 TIME OUTS 0
PAGE	of 2

NEVT POLITIME INSPECT	ON THIS DAY, THE ITEMS NOTED BELOW IDENTIFY TION, OR SUCH SHORTER PERIOD OF TIME AS MAY FOR CORRECTIONS SPECIFIED IN THIS NOTICE MA	Y BE SPEC	IFIED IN WRITIN	G BY THE RE	GULATURY AUTHORITY FAILURE TO CC	D BY THE			
ESTABLISHMENT NA	AME: Add School OWNER:	PERSON IN CHARGE:	PERSON IN CHARGE:						
ADDRESS: 210	Washington	COUNTY: SISSIPPI							
OHTYZIR: Pra	12845 PHONE - 39	P.H. PRIORITY : ☐ H ☐ M	□ L						
ESTABLISHMENT TYPE 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. PRIVATE Date Sampled Results PRIVATE									
Dish forth as are food p	RISK FACT reparation practices and employee behaviors most common common practices are experienced as a second common practices and employee behaviors most common practices are experienced as a second common practice.	ORS AND	INTERVENTION	ons s for Disease C	Control and Prevention as contributing factors	in			
foodborne illness outbre	aks. Public health interventions are control measures Demonstration of Knowledge	to prevent	foodborne illness	or injury.	Potentially Hazardous Foods	COS R			
Compliance JN OUT	Person in charge present, demonstrates knowledge, and performs duties		IN OUT (N/C	N/A Prop	er cooking, time and temperature				
	Employee Health Management awareness; policy present		IN OUT N/O		er reheating procedures for hot holding er cooling time and temperatures				
IN OUT	Proper use of reporting, restriction and exclusion		IN OUT NA	N/A Prop	er hot holding temperatures er cold holding temperatures				
IN OUT N/O	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose and mouth		IN OUT N/O	N/A Prop	er date marking and disposition as a public health control (procedures /				
IN OUT N/O	Preventing Contamination by Hands Hands clean and properly washed		IN OUT		Consumer Advisory sumer advisory provided for raw or				
IN OUT N/O	No bare hand contact with ready-to-eat foods or			unde	ercooked food Highly Susceptible Populations				
IN/ OUT	approved alternate method properly followed Adequate handwashing facilities supplied &		IN OUT NA	O N/A Past	teurized foods used, prohibited foods not				
	accessible Approved Source		AN OUT		Chemical d additives: approved and properly used				
IN OUT NO NA	Food obtained from approved source Food received at proper temperature		IN OUT	Toxi	c substances properly identified, stored and				
IN OUT	Food in good condition, safe and unadulterated		(IN) OUT		Conformance with Approved Procedures pliance with approved Specialized Process				
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction Protection from Contamination			and	HACCP plan	of the			
IN OUT N/A	Food separated and protected		inspection.		oitem indicates that item's status at the time of OUT = not in compliance	of the			
IN OUT N/A Food-contact surfaces cleaned & sanitized			N/A = not	compliance applicable	N/O = not observed				
IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food GOOD RETAIL PRACTICES									
	Good Retail Practices are preventative measures to co	ntrol the in	troduction of path	ogens, chemica	als, and physical objects into foods. Proper Use of Utensils	COS R			
IN OUT	Safe Food and Water	cos R	IN OUT	In use utensi	ls: properly stored				
X Paste Wate	eurized eggs used where required or and ice from approved source			Utensils, equ	ipment and linens: properly stored, dried,				
	Food Temperature Control			Single-use/si Gloves used	ngle-service articles: properly stored, used				
Adec	uate equipment for temperature control oved thawing methods used			1	tensils. Equipment and Vending				
Thermometers provided and accurate				designed co	nfood-contact surfaces cleanable, properly nstructed, and used				
	Food Identification			strips used	g facilities: installed, maintained, used; test				
Food properly labeled; original container Prevention of Food Centamination					tact surfaces clean Physical Facilities				
Insects rodents and animals not present				Hot and cold Plumbing ins	water available; adequate pressure stalled; proper backflow devices				
Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint,					wastewater properly disposed				
fingernails and jewelry				Toilet facilitie	es: properly constructed, supplied, cleaned				
Fruit	is and vegetables washed before use		W	Garbage/ref Physical fac	use properly disposed; facilities maintained ilities installed, maintained, and clean				
Person in Charge /Title: Date: / - 2023									
Inspector: / P // A 1 /									
MO/580-1814 (11-14) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY E6.37									



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

TIME IN 1/5	TIME OUT 30
DAGE 7	2

FOOD PRODUCT/LOCATION	ADDRESS 210	Washington	Fast Prairie	ZIP 384		
T GOD T NODGOT/EGGATION	I LIVIF 4	(FOOD PRODE	DC1/ LOCATION	I EIVIP		
Code	PRI	ORITY ITEMS		Correct by	Initial	
Reference Priority Items contribute directly to the elir or injury. These Items MUST RECEIVE I	nination, prevention or a MMEDIATE ACTION w	reduction to an acceptable level, haza Athin 72 hours or as stated.	ards associated with foodborne illness	(date)		
4-703. Curroted						
X						
Code Reference Core items relate to general sanitation, of standard operating procedures (SSOPs).	Co perational controls, facili These items are to be	ORE ITEMS itles or structures, equipment design, a corrected by the next regular ins	, general maintenance or sanitation pection or as stated.	Correct by (date)	Initial	
all 14	# 1071 ⁻⁵ - 11	IVI Constant	1			
	LIVI) W	are writte				
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title:	Cutching		Date:	2026)	
Inspector: Matture Mattury		one No. 29 EPHS No.	Follow-up: Follow-up Date:		No E6.37A	