

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

TIME IN	TIME OUT
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<b>INEXT ROUTINE INSPE</b>	CTION THIS DAY, THE ITEMS NOT ECTION, OR SUCH SHORTER PER S FOR CORRECTIONS SPECIFIED	IOD OF TIME AS MA	AY BE SPEC	CIFIED	IN WRI	TING BY 1	THE REGUL	CILITIES WHICH MUST BE CORRECT ATORY AUTHORITY, FAILURE TO	COMPL	Y THE Y
ESTABLISHMENT	NAME:	OWNER:	IAT KESULI	IN CE	SSATIC	JN OF TO	UK FOOD O	PERSON IN CHARGE:		
ADDRESS:								COUNTY:	-	-
CITY/ZIP:	7.6.15	PHONE:		FAX	:			P.H. PRIORITY:   H.D	и П	
ESTABLISHMENT TYPE  BAKERY	☐ C. STORE ☐ CATERER	DEL	1	П	SROCE	RY STOR	E Pri	NSTITUTION		
☐ RESTAURANT PURPOSE	SCHOOL SENIOR C	ENTER SUM	MER F.P.		AVER			EMP.FOOD	ENDOR	.5
Pre-opening FROZEN DESSER	Routine   Follow-up		Other	VALATI	-0.011	IDDLY				
☐ Approved ☐ Disapp License No.	roved Not Applicable	SEWAGE DISPO D PUBLIC D PRIVATE	SAL		ER SU OMMU	JNITY		N-COMMUNITY		
Piele for the Control		RISK FAC							刀氨	77.0
foodborne illness outbi	reaks. Public health interventions	are control measures	s to prevent	foodbor	ne illne	ss or injury		I and Prevention as contributing factor		
Compliance IN ) OUT	Demonstration of Kno Person in charge present, demon		COS F		mpliance	N/O N/A		Potentially Hazardous Foods bking, time and temperature	CO	S R
	and performs duties  Employee Heal	th		Y N	OUT A	1/O) N/A		neating procedures for hot holding	-	_
IN) OUT	Management awareness; policy p	resent		IN	OUT N	VO N/A	Proper coo	oling time and temperatures		
TIV OUT	Proper use of reporting, restriction Good Hygienic Prac				OUT	t/Ó N/A N/A		holding temperatures d holding temperatures	-	-
IN OUT N/O	Proper eating, tasting, drinking or No discharge from eyes, nose and					N/O N/A	Proper date	e marking and disposition public health control (procedures /		
9 301 140				IIV.	001(1	VIO)IVIA	records)			
IN OUT N/O	Preventing Contamination Hands clean and properly washed			IN	OUT	N/A)	Consumer	Consumer Advisory advisory provided for raw or ed food		
IN OUT N/O	No bare hand contact with ready- approved alternate method proper	to-eat foods or		i				ighly Susceptible Populations		
ON OUT	Adequate handwashing facilities saccessible			IN	TUO	7/9 N/A	Pasteurize offered	d foods used, prohibited foods not		
	Approved Source						10000	Chemical		
IN OUT N/O N/A	Food obtained from approved sour Food received at proper temperat				OUT	(N/A)		ives: approved and properly used tances properly identified, stored and		
IN OUT	Food in good condition, safe and			<u> </u>			used			_
IN OUT N/O N/A	Required records available: shells			IN	OUT	N/A	Compliance	mance with Approved Procedures e with approved Specialized Process		
	destruction  Protection from Contain	mination		-			and HACC	- motorial and a second a second and a second a second and a second a second and a second and a second and a		-1-
IN OUT N/A	Food separated and protected				letter to ection.	o the left of	reach item ir	ndicates that item's status at the time	of the	
IN OUT N/A	Food-contact surfaces cleaned &					compliand		OUT = not in compliance N/O = not observed		
OUT N/O	Proper disposition of returned, pre reconditioned, and unsafe food	eviously served,				rrected Or		R = Repeat Item		
	Good Retail Practices are preventa		OD RETAIL						. J.W.	
IN OUT	Safe Food and Water		COS R	IN	OUT	logens, chi		per Use of Utensils	cos	R
	urized eggs used where required			2			tensils: prope	erly stored		
VVate	r and ice from approved source			2		handled	equipment a	and linens: properly stored, dried,		
Adeq	Food Temperature Contro uate equipment for temperature cont			10			se/single-ser	vice articles: properly stored, used		
Appro	oved thawing methods used	101		~		Gioves		Equipment and Vending		
Thern	nometers provided and accurate			1			d nonfood-co	ontact surfaces cleanable, properly		
	Food Identification			7		Warewa	shing facilitie	es: installed, maintained, used; test		
Food	properly labeled; original container			V		strips us Nonfood	ed -contact surf	aces clean	-	
Luna e	Prevention of Food Contamin					ALC: THE	PI	hysical Facilities		
	ts, rodents, and animals not present amination prevented during food prep			7	-			vailable; adequate pressure roper backflow devices		
and d	isplay onal cleanliness: clean outer clothing			13				ater properly disposed		
finger	nails and jewelry	, nan rootiant,		V						
	g cloths: properly used and stored and vegetables washed before use			7				erly constructed, supplied, cleaned erly disposed; facilities maintained		
							facilities inst	alled, maintained, and clean		
Person in Charge /1	THE TOTAL TOTAL	er.					Dat	e: 3/4/17		
Inspector:	6 1118	Teleph	one No.	y y		EPHS No		low-up:	Q N	lo
MO 580-1814 (11-14)	J. May	DISTRIBUTION: WHITE-	OWNER'S COP	6	61	CANARY - FIL		ow-up Date.	-	E6.37



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TIME IN	TIME OUT
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ESTABLISHMEN'	T NAME	ADDRESS	CI	TY	ZIP	
Fornt Pa	airie Notrition Center	304 E. M	out.	East Prairie	63845	5
FOO	OD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LC	CATION	TEM	
			100511105001720	0,111011	1	
Musto	Not Creens Hot hob	170°F				
Bream	s Hot hosel	16901				
Breef R	ormal weeklin	3908				
Code		PR	IORITY ITEMS		Correct by	Initial
Reference	Priority items contribute directly to the elin	nination, prevention or	reduction to an acceptable level, hazards assovithin 72 hours or as stated.	ociated with foodborne illness	(date)	557795010
	or injury. These items MUST RECEIVE II	MMEDIATE ACTION	within 72 hours or as stated.			
OSSERI			PODE ITEMS		Comment	D PARTNESS
Code Reference	Core items relate to general sanitation, or	perational controls, fac	CORE ITEMS	maintenance or sanitation	Correct by (date)	Initial
	Core items relate to general sanitation, or standard operating procedures (SSOPs).	C perational controls, fac These items are to b	CORE ITEMS littles or structures, equipment design, general se corrected by the next regular inspection of	maintenance or sanitation or as stated.	Correct by (date)	Initial
		perational controls, fac These items are to b	littles or structures, equipment design, general be corrected by the next regular inspection	maintenance or sanitation or as stated.	Correct by (date)	Initial
Reference	Floor of world-i	perational controls, fac These items are to b	littles or structures, equipment design, general be corrected by the next regular inspection	maintenance or sanitation or as stated.	(date)	0
Reference		perational controls, fac These items are to b	CORE ITEMS  Illities or structures, equipment design, general se corrected by the next regular inspection of the control of th	maintenance or sanitation or as stated.	Correct by (date)  Next  The P	0
(-50) 17.8	food resider	perational controls, fac These items are to b	lities or structures, equipment design, general se corrected by the next regular inspection of found to be alice.	my w/stol	(date)	0
Reference	food residue.	perational controls, fac These items are to b	lities or structures, equipment design, general se corrected by the next regular inspection of the second sec	my w/stol	(date)	0
Reference (-50)   12   3 - 3 05   1	food resider	perational controls, fac These items are to b	ilities or structures, equipment design, general se corrected by the next regular inspection of the second	my w/stol	(date)	0
(-50) 17.8	floor of world-in food resident Cabbane Forbal Grout on main	perational controls, fac These items are to b	lities or structures, equipment design, general se corrected by the next regular inspection of the second s	my w/stol	(date)	0
Reference (-50)   12   3 - 3 05   1	food resider	perational controls, fac These items are to b	ilities or structures, equipment design, general se corrected by the next regular inspection of the second	my w/stol	(date)	0
Reference (-50)   12   3 - 3 05   1	floor of world-in food resident Cabbane Forbal Grout on main	perational controls, fac These items are to b	ilities or structures, equipment design, general se corrected by the next regular inspection of the second	my w/stol	(date)	0
Reference (-50)   12   3 - 3 05   1	floor of world-in food resident Cabbane Forbal Grout on main	perational controls, fac These items are to b	ilities or structures, equipment design, general se corrected by the next regular inspection of the second	my w/stol	(date)	0
Reference (-50)  2.6 3-3.05,	floor of world-in food resident Cabbane Forbal Grout on main	perational controls, fac These items are to b	ilities or structures, equipment design, general se corrected by the next regular inspection of the second	my w/stol	(date)	0
Reference (-50)   12   3 - 3 05   1	floor of world-in food resident Cabbane Forbal Grout on main	perational controls, fac These items are to b	ilities or structures, equipment design, general se corrected by the next regular inspection of the second	my w/stol	(date)	0
Reference (-50)   12   3 - 3 05   1	floor of world-in food resident Cabbane Forbal Grout on main	perational controls, fac These items are to b	ilities or structures, equipment design, general se corrected by the next regular inspection of the second	my w/stol	(date)	0
Reference (-50)   12   3 - 3 05   1	floor of world-in food resident Cabbane Forbal Grout on main	perational controls, fac These items are to b	ilities or structures, equipment design, general se corrected by the next regular inspection of the second	my w/stol	(date)	0
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Reference (-50)   12   3 - 3 05   1	floor of world-in food resident Cabbane Forbal Grout on main	perational controls, fac These items are to be Cooked the control of the cooked traffing the control of the cooked to the cooked	lities or structures, equipment design, general se corrected by the next regular inspection of found to be also also also also also also also also	my w/stol	(date)	0
Reference (-50)   12   3 - 3 05   1	floor of world-in food resident Cabbane Forbal Grout on main	perational controls, fac These items are to be Cooked the control of the cooked traffing the control of the cooked to the cooked	ilities or structures, equipment design, general se corrected by the next regular inspection of the second	my w/stol	(date)	0
Reference (-50)   12   3 - 3 05   1	floor of world-in food resident Cabbane Forbal Grout on main	perational controls, fac These items are to be Cooked the control of the cooked traffing the control of the cooked to the cooked	lities or structures, equipment design, general se corrected by the next regular inspection of found to be also also also also also also also also	my w/stol	(date)	0
Reference (-501.17.# 3-3.05.11 (-501.17.4	Floor of worlding.  food resident.  Cabbage Forbal  Grout on main  old resident.	perational controls, fac These items are to be Cooked the control of the cooked traffing the control of the cooked to the cooked	lities or structures, equipment design, general se corrected by the next regular inspection of found to be also also also also also also also also	Storage. be didyw	(date)	0
Reference (-50)   12   3 - 3 05   1	Floor of world in food resident.  Cabbage formal  Cyout on main  Old resident.	perational controls, factories items are to be control to the cont	lities or structures, equipment design, general se corrected by the next regular inspection of found to be also also also also also also also also	my w/stol	(date)	0
Reference (-50) 17 #  3 - 3 05 11 (-50) 17 #	Floor of world in food resident.  Cabbage formal  Cyout on main  Old resident.	EDUCATION	Illities or structures, equipment design, general se corrected by the next regular inspection of found to be also found to be	Storage.  be didy w	Mext Insp	Rrcy
Reference (-501.17.# 3-3.05.11 (-501.17.4	Floor of world in food resident.  Cabbage formal  Cyout on main  Old resident.	EDUCATION	lities or structures, equipment design, general se corrected by the next regular inspection of found to be also also also also also also also also	Storage. be didyw	Mext Insp	0