



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

TIME IN 1:10 pm	TIME OUT 2:02 pm
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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: East Prairie Nutrition Center		OWNER:	PERSON IN CHARGE: Talia Thurman		
ADDRESS: 304 E. Main		COUNTY: Mississippi			
CITY/ZIP: East Prairie 63845	PHONE: 644-5805	FAX:	P.H. PRIORITY: <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L		
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input checked="" type="checkbox"/> INSTITUTION <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> TAVERN <input checked="" type="checkbox"/> MOBILE VENDORS					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other					
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> 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		Demonstration of Knowledge		COS	R	Compliance		Potentially Hazardous Foods		COS	R
IN	OUT	Person in charge present, demonstrates knowledge, and performs duties				IN	OUT	N/A	Proper cooking, time and temperature		
		Employee Health				IN	OUT	N/A	Proper reheating procedures for hot holding		
IN	OUT	Management awareness; policy present				IN	OUT	N/A	Proper cooling time and temperatures		
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/A	Proper hot holding temperatures		
		Good Hygienic Practices				IN	OUT	N/A	Proper cold holding temperatures		
IN	OUT	Proper eating, tasting, drinking or tobacco use				IN	OUT	N/A	Proper date marking and disposition		
IN	OUT	No discharge from eyes, nose and mouth				IN	OUT	N/A	Time as a public health control (procedures / records)		
		Preventing Contamination by Hands				IN	OUT	N/A	Consumer Advisory		
IN	OUT	Hands clean and properly washed				IN	OUT	N/A	Consumer advisory provided for raw or undercooked food		
IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed						Highly Susceptible Populations			
IN	OUT	Adequate handwashing facilities supplied & accessible				IN	OUT	N/A	Pasteurized foods used, prohibited foods not offered		
		Approved Source						Chemical			
IN	OUT	Food obtained from approved source				IN	OUT	N/A	Food additives: approved and properly used		
IN	OUT	Food received at proper temperature				IN	OUT		Toxic substances properly identified, stored and used		
IN	OUT	Food in good condition, safe and unadulterated						Conformance with Approved Procedures			
IN	OUT	Required records available: shellstock tags, parasite destruction				IN	OUT	N/A	Compliance with approved Specialized Process and HACCP plan		
		Protection from Contamination									
IN	OUT	Food separated and protected									
IN	OUT	Food-contact surfaces cleaned & sanitized									
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food									

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	Safe Food and Water		COS	R	IN	OUT	Proper Use of Utensils		COS	R
✓		Pasteurized eggs used where required				✓		In-use utensils: properly stored			
✓		Water and ice from approved source				✓		Utensils, equipment and linens: properly stored, dried, handled			
		Food Temperature Control				✓		Single-use/single-service articles: properly stored, used			
✓		Adequate equipment for temperature control				✓		Gloves used properly			
✓		Approved thawing methods used						Utensils, Equipment and Vending			
✓		Thermometers provided and accurate				✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
		Food Identification				✓		Warewashing facilities: installed, maintained, used; test strips used			
✓		Food properly labeled; original container				✓		Nonfood-contact surfaces clean			
		Prevention of Food Contamination						Physical Facilities			
✓		Insects, rodents, and animals not present				✓		Hot and cold water available; adequate pressure			
✓		Contamination prevented during food preparation, storage and display				✓		Plumbing installed; proper backflow devices			
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				✓		Sewage and wastewater properly disposed			
✓		Wiping cloths: properly used and stored				✓		Toilet facilities: properly constructed, supplied, cleaned			
✓		Fruits and vegetables washed before use				✓		Garbage/refuse properly disposed; facilities maintained			
						✓		Physical facilities installed, maintained, and clean			

Person in Charge / Title: Talia Thurman		Date: 10/19/18	
Inspector: [Signature]	Telephone No. 685-2191	EPHS No. 17-09	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date:



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ESTABLISHMENT NAME EP Nutrition Center		ADDRESS 304 E. Main		CITY East Prairie		ZIP 63845	
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.		
Milk - Bev - Air		37°F					
Dressing - Milk-ID		36°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
	None at this time		

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
	<del>6-501.12A Floor behind and under fryers dirty w/ grease.</del>		
6-501.12A	Floor behind and under fryers dirty w/ grease.		
3305.11	Sweet potato resting on floor (6 in min.)		
		Next Reg Visit	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Julia Thurman</i>		Date: 10/9/18
Inspector: <i>[Signature]</i>	Telephone No. 683-2191	EPHS No. 1207
	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Follow-up Date: