

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

TIME IN 45am	TIME OUT
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INEXT ROUTINE INS	PECTION THIS DAY, THE ITEMS NOTED SPECTION, OR SUCH SHORTER PERIOD MITS FOR CORRECTIONS SPECIFIED IN	OF TIME AS MAY BE	SPECIFIE	FD IN WRI	TING BY THE RI	R FACILITIES WHICH MUST BE CORRECT EGULATORY AUTHORITY. FAILURE TO	TED BY THE COMPLY	
ESTABLISHMEN MAYOU'S	NT NAME:	OWNER:	III.	u con s		PERSON IN CHARGE:		
ADDRESS: 51	5 E. Walushington					COUNTY: MUSSISSI PP	i	
CITY/ZIP: P	Vanie 43845 1	PHONE: 173 · 644 - 36	003 F	AX:		P.H. PRIORITY: A H		
BAKERY RESTAURAN	☐ C. STORE ☐ CATERER	DELI SUMMER I	F.P.	GROCE	RY STORE	☐ INSTITUTION ☐ MOBILE VI	ENDORS	
PURPOSE Pre-opening	Routine Follow-up	Complaint	ner					
FROZEN DESSI	approved Not Applicable	WAGE DISPOSAL PUBLIC PRIVATE	×	ATER SUI COMMU	PPLY JNITY 🔲	NON-COMMUNITY Date Sampled Results		
		RISK FACTORS					ST . 477	
foodborne illness o	utbreaks. Public health interventions are	control measures to pre	event food	to the Cent borne illnes	ers for Disease (ss or injury.	Control and Prevention as contributing factor	irs in	
Compliance (IN) OUT	Demonstration of Knowle Person in charge present, demonstra			Compliance IN OUT N		Potentially Hazardous Foods er cooking, time and temperature	COS	R
O	and performs duties Employee Health			IN OUT (N	,	er reheating procedures for hot holding		
OUT	Management awareness; policy pres			IN, OUT (N	I/O N/A Prop	er cooling time and temperatures		
(IN) OUT	Proper use of reporting, restriction ar Good Hygienic Practic			IN OUT N		er hot holding temperatures er cold holding temperatures		
(IN) OUT N/O	Proper eating, tasting, drinking or tob No discharge from eyes, nose and m			IN OUT N		er date marking and disposition as a public health control (procedures /		
G 331 1.83	The construction of the co	AMERICA.			reco	rds)		
(IN) OUT N/O	Preventing Contamination by Hands clean and properly washed	Hands		IN OUT		Consumer Advisory sumer advisory provided for raw or		
(IN) OUT N/O	No bare hand contact with ready-to-e				unde	ercooked food Highly Susceptible Populations		
(N OUT	approved alternate method properly Adequate handwashing facilities sup		- 1	IN OUT N		eurized foods used, prohibited foods not		
6	accessible Approved Source	A ISCALLAGE			offer	Chemical		
IN OUT WO N/A	Food obtained from approved source Food received at proper temperature			IN OUT		d additives: approved and properly used c substances properly identified, stored and		
(IN OUT	Food in good condition, safe and una	dulterated			used			
IN OUT N/O N/A	Required records available: shellstoc destruction	c tags, parasite		IN OUT	(N/A Com	pliance with approved Specialized Process		Ī
(IN OUT N/A	Protection from Contamin Food separated and protected	ation		The letter to	the left of each	item indicates that item's status at the time	of the	
ON OUT N/A	ATTRACTOR OF THE PARTY OF THE P	nitized	i i	inspection.	compliance	OUT = not in compliance		
(IN OUT N/O	Proper disposition of returned, previo		-	N/A = not	t applicable rrected On Site	N/O = not observed R = Repeat Item		
	reconditioned, and unsafe food	GOOD RE	TAIL PR			Topod tom	Was to swall	
	Good Retail Practices are preventative	measures to control the	e introduc	tion of path	ogens, chemical	s, and physical objects into foods.	KI-L-JOHE	
IN OUT	Safe Food and Water asteurized eggs used where required	cos	RI	IN OUT	In-use utensils	Proper Use of Utensils properly stored	COS R	
	ater and ice from approved source		y			ment and linens: properly stored, dried,		
/	Food Temperature Control	DISCONDEN		X		gle-service articles: properly stored, used		
	dequate equipment for temperature control pproved thawing methods used		0	X	Gloves used p	roperly ensils, Equipment and Vending		
	nermometers provided and accurate		0	(Food and nonf	ood-contact surfaces cleanable, properly		
7	Food Identification	E STELLER	0	X	Warewashing	structed, and used facilities: installed, maintained, used; test		
X Fo	ood properly labeled; original container			×	Strips used Nonfood-conta	ict surfaces clean		
X In	Prevention of Food Contamination sects, rodents, and animals not present	ne cal	- X		Hot and cold w	Physical Facilities vater available; adequate pressure		
X Co	ontamination prevented during food prepara	ation, storage	0	-		illed; proper backflow devices		
N Pe	nd display ersonal cleanliness: clean outer clothing, ha ngernalls and jewelry	ir restraint,		X	Sewage and w	vastewater properly disposed		
XW	iping cloths: properly used and stored			×		properly constructed, supplied, cleaned		
X Fr	ruits and vegetables washed before use		0	X		e properly disposed; facilities maintained es installed, maintained, and clean		
Person in Charge	e /Title:	Coner				Date: 12 - 6 - 25		
Inspector:	e Divineur	Telephone N	No. 3 219	1	EPHS No.	Follow-up:	No No	
MO 580-1814 (11-14)		TRIBUTION: WHITE - OWNER			CANARY - FILE COPY		E6.37	7



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TIME IN 45am	TIME	OUT
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ESTABLISHME	NT NAME ADD	RESS	74		CITY	~	ZIP	-
Marper		15 E. IN	Ushington		Eas	Prairie	10384	15
FC	OOD PRODUCT/LOCATION	TEMP.		OOD PRODUCT/	LOCAT	ON	TEM	P
							1-max.227	100
Piced t		380F	Single Scive R.	unch / Prep +	rull t	W	3801	
Deu Mi	im Pizza, Prep tuble 3	7°F	Raw Hampi	irger nathes	Pras	tuble Bullows	36 F	
Chicken		05 F +	Ambient An				370F	
		130F					30 F	
			Andreal Mr.		Cubles		F.	
Shad 1	White Unions Prop the two	3718	Hot Dog s	1 Walk in	CUDL	or	36.1	
Code Reference	Drivette Bases and the standards to the standards	PRIC	ORITY ITEMS				Correct by	Initial
Helerence	Priority items contribute directly to the elimination injury. These items MUST RECEIVE IMMED	DIATE ACTION W	eduction to an accep	table level, hazards a	associated	with foodborne illness	(date)	
		21532-233-221-3321		State				
	No priority items a	M. t.	P. Corner					
	No priority items a	this	time.					
	St Walst 1	N						
	* Additional Temp	I X						
	Deli Ham I Walk in	Proter	38°F					
	Diced White onions/	Walkin		94				
	DICCO THINK OFFICE !	Chronica (A)	1.0000	1 1				
To Marine	W ₁				12.7			
	Property of the property of the second		45551				1845 E N	0 0
Code		CC	ORE ITEMS		200-2	80	Correct by	Initial
Code Reference	Core items relate to general sanitation, operation	nal controls, facili	ties or structures, equ	ipment design, gene	ral mainte	mance or sanitation	Correct by (date)	Initial
Reference	standard operating procedures (SSOPs). These	nal controls, facili e items are to be	ties or structures, equ corrected by the ne	ext regular inspection	ral mainte on or as s	mance or sanitation	(date)	Initial
	Core items relate to general sanitation, operation standard operating procedures (SSOPs). These Numbers (Loths not but	nal controls, facili e items are to be	ties or structures, equ	ext regular inspection	ral mainte on or as s	mance or sanitation tated.		Initial
Reference	standard operating procedures (SSOPs). These	nal controls, facili e items are to be	ties or structures, equ corrected by the ne	ext regular inspection	on or as s	mance or sanitation tated.	(date)	Initial
Reference	Miping Cloths Dot but	nal controls, facili e items are to be	ties or structures, equ corrected by the ne	ext regular inspection	on or as s	nance or sanitation tated.	(date)	Initial
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Reference 3-304.14	Migray Cluthis not bere	nal controls, facilitie items are to be	corrected by the ne In Sant	DMMENTS	on or as s	tated.	(date)	Initial A CV.
Reference 3-304.14	Wire property dute market	EDUCATION F	PROVIDED OR CO	DMMENTS	on or as s	tated.	(date)	Initial A O.
Reference 3-304.14	Wire property dute market	EDUCATION F	corrected by the ne In Sant	DMMENTS	on or as s	tated.	(date)	Initial A 04.
All PHE	Wife property dute market	EDUCATION F	PROVIDED OR CO	DMMENTS	nor as s	ur, luha sta	(date)	Initial A 04.
Reference 3-304.14	Wife property dute market	EDUCATION F	PROVIDED OR CO	DMMENTS	nor as s	or, Juha Str	(date)	Initial A 04.
All PHF Wat pH	wire property dute market are duted that for 5 day	EDUCATION F DISCUS LOCATION F LOCATION	PROVIDED OR CO	DMMENTS	h vie	Date: 12.8.	(date) 12 - 2024	A OY.
All PHE	wire property dute market are dutid that for fur S day	EDUCATION F	PROVIDED OR CO	DMMENTS	h vie	or, Juha Str	(date) 12 - 2024	Initial A 04.