

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

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THE NAME FOR CORRECTIONS SPECIFIED IN THIS NOTICE WERE REAL SHAPE.  FERRAL SHAPE NAME:  FERRAL SHAPE NAME:	MEYT POLITIME INS	PECT	ON THIS DAY, THE ITEMS NOTION, OR SUCH SHORTER PEI	RIOD OF TIME A	S MAY E	BE SPE	CIFIL	ED IN '	NRITI	ING BY TH	HE REGUL	ATORY AUTHORITY, FAILU	RE TO COM	D BY TH	E
PHONE					JE WAT	REGUE	.10014	OLOO	ATTO:	101100	.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	PERSON IN CHARGE:			
PROJET NO   C STORE   CATERER   TELL   CATERER   TELL   CATERER   SENOR CENTER   TELL   CATERER   TELL	ADDRESS:	100	5 W Mars	hall								COUNTY	201		
BACKERY   SCHOOL   SENIOR CENTER   TEMP. FOOD   TAKEN   MOBILE VENDORS	CHY/ZIP: 13834 PHONE:					FAX:						P.H. PRIORITY:	н□м∣		
Properties   Routine   Follow-up   Comptaint   Other   PROZER DESSERT   DE	☐ BAKERY		C. STORE CATERE	R D	DELI TEMP F	-OOD						INSTITUTION MOBILE VENDORS			
PRIVATE   Commence   No. Applicable   PRIVATE   PRIVAT	PURPOSE	4.1					-								
Risk factors are foot preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as conhibitions (active in Configure in Configuration in C	FROZEN DESSE	ERT	ved Not Applicable		SPOSAL	L							PRIVATE		
Risk factors are food pregratulor predicties and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in Sections in Sections in Sections (Sections In Sections In Section In Sections	License No.	~ <b>P</b> P.0	7	☐ PRIVATE			/	1			Da	te Sampled	Results		
Coordinate   Public health interventions and control measures of coordinate   Public health interventions and control measures   Public health interventions   Public hea	Dirk factors are fo	ood n	engration practices and employe	e behaviors mos	t commo	nly rep	orted	to the	Cente	ers for Dise	ease Cont	rol and Prevention as contribut	ting factors i	n	
IN OUT NIO NA   Proper cooking, time and temperature and performs dislose   In OUT NIO NA   Proper cooking, time and temperature   In OUT NIO NA   Proper cooking, time and temperature   In OUT NIO NIA   Proper cooking time and temperatures   In OUT NIO	foodborne illness o	outbre	aks. Public health intervention	s are control mea	isures to	prever	11 100	apome	IIIIIes	S Of Injuly					R
N. OUT   Management awareness; policy present   N. OUT NQ, NA,   Proper centioning time and temperatures   N. OUT NQ, NA,   Proper centioning time and temperatures   N. OUT NQ, NA,   Proper centioning time and temperatures   N. OUT NQ, NA,   Proper centioning time and temperatures   N. OUT NQ, NA,   Proper desired time and temperatures   N. OUT NQ, NA,   Proper desired time and disposition   N. OUT NQ, NA,   Proper desired time and disposition   N. OUT NQ, NA,   Proper desired time and disposition   N. OUT NQ, NA,   Proper desired time and disposition   N. OUT NQ, NA,   Proper desired time and disposition   N. OUT NQ, NA,   Proper desired time and disposition   N. OUT NQ, NA,   Proper desired time and disposition   N. OUT NQ, NA,   Proper desired time and disposition   N. OUT NQ, NA,   Proper desired time and disposition   N. OUT NQ, NA,   Proper desired to desired   N. OUT NQ, NA,   Proper de	SERVICE AND STREET, ST		Person in charge present, demo								Proper c	ooking, time and temperature			
N. OUT   No NA   Proper leaf of exclusion   N. OUT   NO NA   NA   Proper cell   N. OUT   NO NA   Proper cell   N. OUT   NA   Proper cell   N. OUT   NA   Produce cell   N. OUT   NA   Proper cell   N. OUT	23		Employee He	alth 10 pa					117011	The same of the sa			olding		
N. OUT NO   Proper ceasing stating, dinking or tobacco use   N. OUT NO NA   Proper ceate making and disposition   N. OUT NO NA   Proper ceate making and disposition   N. OUT NO NA   Proper ceate making and disposition   N. OUT NO NA   Proper ceate making and disposition   N. OUT NO NA   Proper ceate making and disposition   N. OUT NO NA   Proper ceated making and disposition   N. OUT NO NA   Proper disposition from Contamination   N. OUT NO NA   Proper disposition from Contamination   N. OUT NA   Proper disposition from Contamination   N. OUT NA   Proper disposition from Contamination   N. OUT NA   Proper disposition for from proper disposition of returned, previously served,   N. OUT N	IN OUT	-	Management awareness; policy	present ion and exclusion			1				Proper h	ot holding temperatures			
N. OUT NO   No discharge from eyes, nose and mouth			Good Hygienic P	ractices							Proper d	ate marking and disposition			
N OUT NO   No base hand contact with ready-6-eat floods or approved attenuate method properly washed   N OUT NO   No base hand contact with ready-6-eat floods or approved attenuate method properly followed approved attenuates method properly used in N OUT N/O N/A   Food contact with the food properly used in N OUT N/O N/A   Food additives approved and properly used in N OUT N/O N/A   Food additives approved and properly used in N OUT N/O N/A   Food approved available: shellstock tags, parasite destruction of properly used in N OUT N/O N/A   Food approved available: shellstock tags, parasite destruction of properly used in N OUT N/O N/A   Food approved available: shellstock tags, parasite destruction of properly used in N OUT N/O N/A   Food approved available: shellstock tags, parasite destruction of properly used in N OUT N/O   Food approved available: shellstock tags, parasite destruction of properly used in N OUT N/O   Proper disposition of returned, previously served, previo			No discharge from eyes, nose a	and mouth							Time as	a public health control (proced	lures /		
N OUT N/O			6							-	*	Consumer Advisory			
N OUT   NO   No   No   No   No   No   No   No	IN OUT N/O		Hands clean and properly wash	ned				IN C	UT	N/A	Consum underco	oked food			
Adequate handwashing facilities supplied & accessible Approved Source Offered Characteristics accessible Approved Source Offered Characteristics (Characteristics) accessible (Characteris	IN OUT N/O		No bare hand contact with read	ly-to-eat foods or							-1/4 -				
Nout   Food detained from approved source   IN OUT   N/A   Food detained from approved source   IN OUT   N/A   Food deceived at proper temperature   IN OUT   N/A   Food deceived at proper temperature   IN OUT   N/A   Food deceived at proper temperature   IN OUT   N/A   Food or condition, safe and unadulterated   IN OUT   N/A   Food or condition, safe and unadulterated   IN OUT   N/A   Food or condition, safe and unadulterated   IN OUT   N/A   Food or condition, safe and unadulterated   IN OUT   N/A   Food or condition, safe and unadulterated   IN OUT   N/A   Food separated and protected   IN OUT   N/A   Food-contact surfaces cleaned & sanitized   IN OUT   N/A   Food-contact surfaces cleaned   IN OUT   N/	IN OUT		Adequate handwashing facilities	s supplied &				IN C	UT N	I/O N/A			ds not		
NOUT   NO NI/A   Food in good condition, safe and unadulterated   NOUT   NI/A   Food in good condition, safe and unadulterated   NOUT   NI/A   Required records available; shellstock tags, parasite destruction   Protection from Contamination   NI/A   Food separated and protected   NI/A   Food separated and protected   NI/A   Food separated and protected   NI/A   Food-contact surfaces cleaned & santized   NI/A   Food-contact surfaces cleaned			Approved So	urce				INI C	NIT	(N/A	Food ad	Chemical Iditives: approved and properly	used		
NOUT NO NA   Required records available; shellstock tags, parasite destruction   NA   Required records available; shellstock tags, parasite destruction   Projection from Contamination   Projection from Contamination   NA   Required records available; shellstock tags, parasite destruction   NA   Required tags and tags and project tags and		Α	Food received at proper temper	rature			6			Varia	Toxic su	ubstances properly identified, s	tored and		
Required records available, stressbock legs, probable of struction  Protection from Contamination  IN OUT N/A Food separated and protected  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Food Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Food Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Food Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Food repersitive Control to the left of each item indicates that item's status at the time of the inspection.  IN out provided the sum of the provided provided to control the introduction of pathogens, chemicals, and physical objects into foods.  Food repersitive Control to the left of each item indicates that item's status at the time of the inspection.  IN out provided the provided provided to control the introduction of pathogens, chemicals, and physical objects into foods.  R = Repeat Item  Food repersitive Control to the left of each item indicates that tem indicates the time of the inspection.  IN out provided the provided the provided to control the introduction of pathogens, chemicals, and physical objects into foods.  R = Repeat Item  The letter to the left of each item indicates that tem's status at	11000001	3	Food in good condition, safe a	nd unadulterated	onito			IN C	TUC	(N/A)	Complia	formance with Approved Proc ance with approved Specialized	Process		1
IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food  COOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Proper Use of Ulensis  COS R  IN OUT Pasteurized eggs used where required  Water and ice from approved source  Food Temperature Control  Adequate equipment for temperature control  Adequate equipment for temperature control  Approved thawing methods used  Food and onoidod-contact surfaces cleanable, properly designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Food properly labeled; original container  Prevention of Food Contemination  Insects, rodents, and animals not present  Food properly labeled; original container  Prevention of Food Contemination  Insects, rodents, and animals not present  Foreign and insects clean outer clothing, hair restraint, fingeralis and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Feeson in Charge /Title:  Date:  Date:  Dispection:  N/A = not applicable of Cort on to contend on the introduction of pathogens, chemicals, and pathogens, chemicals, and physical facilities maintained, and clean  Dispector.  N/A = not applicable of R = Repeat Item  N/A = not applicable of R = Repeat Item  R = Repeat Ite	IN OUT N/O N/	A /	destruction		asite						and HA	CCP plan		f the	1
IN OUT N/A Food-contact surfaces cleaned & sanitized    N	IN OUT N/	Ά						inspe	ection.					Tuic	
Proper dispositioned, and unsafe food   GOOD RETAIL PRACTICES		/A						N/	A = nc	not applicable N/O = not observed					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    N OUT	IN OUT N/O		Proper disposition of returned, reconditioned, and unsafe foo	previously served						orrected C	n Site	R = Repeat item		-0.15	
In-use utensils: properly stored  Pasteurized eggs used where required  Water and ice from approved source  Pood 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, fingernalis and jewelry  Wispector  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Personal cleanliness: clean outer clothing, hair			C. I.D. I. II D. III D.	entative measures	GOO s to contr	rol the i	AIL F	luction	of pat	hogens, c	hemicals,	and physical objects into foods			11.71
Pasteurized eggs used where required  Water and ice from approved source  Water and ice from approved source  Pood Temperature Control  Adequate equipment for temperature control  Approved thaving 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, fingermails and jewelry  Wiping cloths: properly used and stored  Rerson in/Charge /Title:  Pasteurized eggs used where required  Utensils, equipment and linens: properly stored, dried, handled  Single-use/single-service articles: properly stored, used  Follow-up:   Average   Properly stored, dried,   Properly stored, used   Properly designed, constructed, and used  Wiping cloths: properly used and stored  Garbage/refuse properly disposed; facilities maintained  Physical facilities: properly disposed; facilities maintained  Physical facilities installed, maintained, used; test strips used  Parson in/Charge /Title:    Date:   Yes   No   Follow-up:   Yes   No   Follow-up:   Yes   No   Follow-up   Date:   Properly disposed   Follow-up   Properly   Properly	IN OUT	in	Safe Food and Wal	er	С	os	R	IN	OUT			TOPE OFF B. F.		cos	R
Single-use/single-service articles: properly stored, used   Single-use/single-service articles: properly stored, used   Gloves used properly		Paste	purized eggs used where require	d'	-	-		X	_	Utensil	s, equipm	ent and linens: properly stored	, dried,		
Adequate equipment for temperature control  Approved thawing methods used  Approved thawing methods used  Thermometers provided and accurate  Food identification  Food properly labeled; original container  Prevention of Food Comamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernaits and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Felephone No. 29 EPHS No. Follow-up: Yes No. Follow-up Date:  Gloves used properly  Usensils, Equipment and Vending  Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Warewashing facilities: installed, maintained, used; test strips used  Warewashing facilities: installed, maintained, and clean  Physical facilities: properly disposed  Follow-up: Yes No. Follow-up Date:		vvate				_			-	handle Single-	d -use/sinale	e-service articles: properly store	ed, used		
Approved thawing methods used Thermometers provided and accurate 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  Person in Charge / Title:  Food and nonfood-contact surfaces clean and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean and used Nonfood-contact surfaces clean Nonfood-contact surfac		Adea	Food Temperature Co uate equipment for temperature	control							used pro	perly			
Food Identification  Food properly labeled; original container  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  Person in/Charge / Title:  Telephone No:  Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Physical Facilities  Physical Facilities  Sewage and wastewater properly disposed  Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Date:  Telephone No:  Fellephone No:  Fellephone No:  Follow-up: Follow-up Pyes No Follow-up Pyes No		Appr	oved thawing methods used				-			Food a	and nonfoc	d-contact surfaces cleanable,	properly		
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, fingernalis and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in/Charge / Title:  Strips used  Nonfood-contact surfaces clean  Physical Facilities  Plumbing installed; proper backflow devices  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Fruits and vegetables washed before use  Physical facilities installed, maintained, and clean  Telephone No. 29 EPHS No. Follow-up: Yes No. Follow-up Date:		Then					_	1		design	ed, constr	ucted, and used cilities: installed, maintained, u	sed; test		
Projection of Food Contamination   Physical Facilities								1		strips u	used				
Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal clean liness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored Fruits and vegetables washed before use  Person in/Charge / Title:  Person in/Charge / Title:  Inspector:  Inspecto		Food	properly labeled; original contain	ner emination								Physical Facilities			
Contamination prevented during tood preparation, sociege and display  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in/Charge /Title:  Person in/Charge /Title:  Telephone No. 2   EPHS No.   Follow-up:   Yes   No.   Follow-up Date:		Inse	ets, rodents, and animals not pre	sent	2000			-		Hot ar	nd cold wa	ter available; adequate pressu ed; proper backflow devices	ie .		
Personal clean total country. The fingernalis and jewelry  Wiping cloths: properly used and stored Fruits and vegetables washed before use  Person in/Charge / Title:  Telephone No. 29 EPHS No. Follow-up: Yes No. Follow-up Date:		and	display							5 34-4155341854	ALICE STATE STATE STATE				
Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge / Title:    Fully and vegetables washed before use   Carbage/refuse properly disposed; facilities maintained		finge	rnails and iewelry		nt,			1					cleaned		
Person in Charge / Title:  Person in Charge / Title:  Date:  Telephone No. 2 19   EPHS No.   Follow-up:   Yes   No.   Follow-up Date:		Wipi	ng cloths: properly used and stor	red				1/		Garba	nelrefuse	properly disposed; facilities ma	aintained		
Rerson in Charge / Title:    Telephone No. 2	· ·	Fruit	s and vegetables washed before	450				V		Physic	cal facilitie	s installed, maintained, and cle	ean	00	_
Inspector: Follow-up Date:	Person in Cha	arge	Title:	MAG	11	(		٠		4		9-15	-100	7 · ~	lo.
	Inspector:	1	MATRI	in	Teleph	one N	83	-2	191	EPHS	No	I GITCH TO THE TOTAL THE TOTAL TO THE TOTAL THE TOTAL TO	res	X "	



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

TIME IN OO	TIMEOUTS
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HUSCMans FSh Maret 405 W Marshall Charlesto	n 28834
FOOD PRODUCT/LOCATION TEMP. FOOD PRODUCT/ LOCATION	TEMP.
Finished AV 2001/r 34°	
Code PRIORITY ITEMS	Correct by Initial
Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne if or injury. These Items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	lness (date)
1. 2	
porce at this true	
Code Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitational standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by Initial on (date)
Cambridge Optioning Proceedings (900) (2). This is the state of the Control of th	
hone at this time	
EDUCATION PROVIDED OR COMMENTS	
EDUCATION PROVIDED OR COMMENTS	
Person in Charge /Title:  Date:  Inspector:  Telephone No.  EPHS No./  Follow-up:	Yes No