



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

TIME IN: 2:40 PM TIME OUT: 3:15 PM
PAGE 1 of 2

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: JIMMY'S BAKERY AND PASTRIES AND BIG PAPA'S SWEET TEA
OWNER: KEITH MCKINNEY
PERSON IN CHARGE: KEITH MCKINNEY
ADDRESS: 363 SPANISH GRANT ROAD
CITY/ZIP: EAST PRAIRIE 63845
PHONE: 573-231-4112
FAX: -
P.H. PRIORITY: H M L
ESTABLISHMENT TYPE: BAKERY RESTAURANT C. STORE SCHOOL CATERER SENIOR CENTER DELI TEMP. FOOD GROCERY STORE TAVERN INSTITUTION MOBILE VENDORS
PURPOSE: Pre-opening Routine Follow-up Complaint Other
FROZEN DESSERT: Approved Disapproved Not Applicable License No. _____
SEWAGE DISPOSAL: PUBLIC PRIVATE
WATER SUPPLY: COMMUNITY NON-COMMUNITY 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	Person in charge present, demonstrates knowledge, and performs duties			IN	Proper cooking, time and temperature		
OUT				OUT			
	Employee Health						
IN	Management awareness; policy present			IN	Proper reheating procedures for hot holding		
OUT				OUT			
IN	Proper use of reporting, restriction and exclusion			IN	Proper cooling time and temperatures		
OUT				OUT			
	Good Hygienic Practices			IN	Proper hot holding temperatures		
IN	Proper eating, tasting, drinking or tobacco use			OUT	Proper cold holding temperatures		
OUT				OUT	Proper date marking and disposition		
N/O	No discharge from eyes, nose and mouth			IN	Time as a public health control (procedures / records)		
OUT				OUT			
	Preventing Contamination by Hands				Consumer Advisory		
IN	Hands clean and properly washed			IN	Consumer advisory provided for raw or undercooked food		
OUT				OUT			
N/O				N/A			
	Approved Sources				Highly Susceptible Populations		
IN	Food obtained from approved source			IN	Pasteurized foods used, prohibited foods not offered		
OUT				OUT			
N/A	Food received at proper temperature			N/A			
	Chemical						
IN	Food in good condition, safe and unadulterated			IN	Food additives: approved and properly used		
OUT				OUT	Toxic substances properly identified, stored and used		
N/A	Required records available: shellstock tags, parasite destruction			N/A			
	Protection from Contamination				Conformance with Approved Procedures		
IN	Food separated and protected			IN	Compliance with approved Specialized Process and HACCP plan		
OUT				OUT			
N/A				N/A			
IN	Food-contact surfaces cleaned & sanitized						
OUT							
N/A							
IN	Proper disposition of returned, previously served, reconditioned, and unsafe food						
OUT							
N/O							

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: _____ Date: 10-31-25
Inspector: Jan Wafford Telephone No. 573-231-5541 EPHS No. 1124
Follow-up: Yes No
Follow-up Date: _____



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

TIME IN: 2:40 PM TIME OUT: 3:15 PM
 PAGE 2 of 2

MAMMY'S CHICKEN AND DUMPLINGS EAST

AND BIG PAPA'S SWEET TEA 363 SPANISH GRANT ROAD CITY EAST PRAIRIE ZIP 63845

ESTABLISHMENT NAME	ADDRESS	CITY	ZIP
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.
		HOT DOGS AVANTCO FRIDGE	34°F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	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.		
	No priority items		

Code Reference	CORE ITEMS	Correct by (date)	Initial
	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.		
	No core items		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *Keith Mc...* Date: 10-31-25
 Inspector: *Jan W. Wafford* Telephone No. 573-742-5541 EPHS No. 1134
 Follow-up: Yes No
 Follow-up Date: -