

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

| TIME IN | 00 | TIME | OUT | 15 | |
|---------|------|------|-----|----|--|
| PAGE | of 4 | 2 | | | |

| ADDRESS: PHONES | NEXT ROUTINE INSPE | TION THIS DAY, THE ITEMS NOTED BELOW IDENTIF CTION, OR SUCH SHORTER PERIOD OF TIME AS M. S FOR CORRECTIONS SPECIFIED IN THIS NOTICE M | AY BE SPE | CIFIED | IN WRI | TING BY T | HE REGUL | LATORY AUTHORITY. FAILURE TO | COMPLY | THE | |
|--|---|--|-----------|--------|---|---------------|--------------------------------------|---|----------|-----|--|
| P.H. PROTECT | ESTABLISHMENT NAME: OWNER: OWNER: PERSON IN CHARGE: | | | | | | | | | | |
| P.H. PROTECT | ADDRESS: 2071 S Main | | | | | | | | | | |
| Cartillar Cart | P.H. PRIORITY: A H M L | | | | | | | | | | |
| Processing Routine Pollowspare Complaint Other | . □ BAKERY □ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION □ MOBILE VENDORS | | | | | | | | | | |
| Common No. Com | PURPOSE Pre-opening Routine Follow-up Complaint Other | | | | | | | | | | |
| Rish factors are food preparation practices are employee behavists most commonly reported to the Centers for Disease Control and Prevention as contributing factors in condomn liness or limpy. Compliance Demonstration of Knowledge District Parani in charge present, demonstrates knowledge, and performs duties Employee Steam Big Court Parani in charge present, demonstrates knowledge, and performs duties Employee Steam Big Court Parani in charge present, demonstrates knowledge, and performs duties Employee Steam Big Court Parani in Charge present, demonstrates knowledge, and performs duties Employee Steam Big Court Parani Parani in Charge present, demonstrates knowledge, and performs duties Employee Steam Big Court Parani Parani Parani In Charge Parani Parani In Charge | □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ | | | | | | | | | | |
| Cocclumos Decembration of Kinoxidegia Coss R Coss R Coss R Coss R R Complaints Proper cooking, time and temperature R R Coss R R Complaints R R Coss R R Complaints R R R R R R R R R | | | | | | | | | | | |
| Person in charge present, demonstrates knowledge, and performs fulles Browleye Health DUT MOUNT Management awareness, policy present IN OUT WO NA Proper cooking, lims and temperatures IN OUT MOUNT Proper read of reporting, restriction and exclusion DUT Proper use of reporting, restriction and exclusion DUT Proper use of reporting, restriction and exclusion DUT NO No No discharge from eyes, nose and mouth Preventing Contamination by Hands IN OUT WO NA Proper and proper years and years | foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury. | | | | | | | | | | |
| and performs duties Employee Itealin DP QUIT Management awareness; policy present BN OUT/NO_NAIA Proper reclaims procedures for hot holding DP Proper use of reporting, restriction and exclusion (BN_OUT NO_NAIA Proper cooling time and temperatures BN OUT/NO_NAIA Proper cooling time and temperatures (BN_OUT NO_NAIA Proper cooling time and temperatures FROUT NO_NAIA Proper cooling time and temperatures (BN_OUT NO_NAIA Proper cooling time and temperatures) FROUT NO_NAIA Proper cooling time and temperatures IN OUT NO_NAIA Properation temperature control IN OUT NO_NAIA Properation temperature control | | | | | | | | Potentially Hazardous Foods | | | |
| N. OUT No No bare hand contact with ready-to-set floods or approved adherent members and properly washed N. OUT NO NO bare hand contact with ready-to-set floods or approved adherent members and properly washed N. OUT NO NO bare hand contact with ready-to-set floods or approved adherent members and properly washed N. OUT NO NO bare hand contact with ready-to-set floods or approved adherent members and properly washed N. OUT NO NO bare hand contact with ready-to-set floods or approved adherent member properly followed N. OUT NO NO bare hand contact with ready-to-set floods or approved adherent member properly followed N. OUT NO NO bare hand contact with ready-to-set floods or approved adherent member properly followed N. OUT NO NO have hand contact with ready-to-set floods or approved adherent member properly followed N. OUT NO NO NO bare hand contact with ready-to-set floods or approved adherent member properly followed N. OUT NO NO NO have hand contact with ready-to-set floods or approved adherent member properly floods or approved adherent members floods or approved adherent | 301 | and performs duties | | | | | | | | -1 | |
| NoUT NO Proper eating, tasking, drinking or tobacco use Nout No Proper eating tasking, drinking or tobacco use Nout No No discharge from eyes, rose and mouth Third Nout No No discharge from eyes, rose and mouth Third Nout No No No discharge from eyes, rose and mouth Third Nout | Management awareness; policy present | | | IN | IN OUT NO N/A | | Proper cooling time and temperatures | | | | |
| NOUT NO Proper eating, disting, dinking or tobacco use TN OUT NO No discharge from eyes, nose and mouth TN OUT NO No discharge from eyes, nose and mouth TN OUT NO No discharge from eyes, nose and mouth TN OUT NO No many discontinuous Nout No No many discontinuous Nout No No many donates with ready-to-sal foods or exproved alternate method properly followed No No many donates with ready-to-sal foods or exproved alternate method properly followed No No No No No No No N | | | | | | | | | | | |
| Preventing Contamination by Hands IN OUT NO Hands clean and properly weshed IN OUT NO No hare hand contact with ready-to-eat foods or approved alternate method properly followed approved selemate method property followed approved source approved source (IN OUT NIO NIA approved foods used, prohibited foods not offered cleaned approved source (IN OUT NIO NIA Food additives approved and property used approved source (IN OUT NIO NIA Food solitors available: shellstock tags, parasite destruction approved source (IN OUT NIO NIA Food separated and protected in property followed approved specialized Process and approved approved specialized Process and approved approved approved approved approved procedures approved | IN OUT N/O Proper eating, tasting, drinking or tobacco use | | | | | | Proper da | ate marking and disposition | | | |
| N OUT NO No bare hand contact with ready-to-eat foods or approved alternate method properly followed N OUT NO NIA No bare hand contact with ready-to-eat foods or approved alternate method properly followed N OUT NO NIA Adequate handwashing facilities supplied & acrossible Approved Source Approved Sour | No discharge from eyes, nose and mouth | | | IIN | 001 6 | W/A | | res/records) | | | |
| approved attenante method properly followed Adequate handwashing facilities supplied & accessible Approved Source Food obtained from approved source IN OUT NO N/A Food received at proper temperature IN OUT NO N/A Food received at proper temperature IN OUT NO N/A Food received at proper temperature IN OUT NO N/A Food received at proper temperature IN OUT NO N/A Food received at proper temperature IN OUT NO N/A Food received at proper temperature IN OUT NO N/A Food received at proper temperature IN OUT N/O N/A Food received at proper temperature IN OUT N/O N/A Food good condition, safe and unadulterated IN OUT N/O N/A Food separated and properly used destruction destruction destruction IN OUT N/A Food separated and protected IN OUT N/A Food-contact surfaces cleaned and sanitized IN OUT N/A Food-received surfaces cleaned and sanitized IN OUT N/A Food-contact surfaces cleaned and sanitized IN OUT N/A Food-received surfaces cleaned and sanitized IN OUT N/A Food-received surfaces cleaned surfaces clea | IN OUT (N/O | | | (N) | NOUT N/A | | | er advisory provided for raw or | | | |
| Adequate handwashing facilities supplied & accessible Aproved Source Aproved Source Chemical Chemical Chemical Aproved Source Aproved Source Chemical Chemic | IN) OUT N/O | | | | | | | | | | |
| Approved Source IN OUT Food obtained from approved source IN OUT Food obtained from approved source IN OUT Food obtained from approved source IN OUT Food in good condition, safe and unadulterated Gardenace with Approved Procedures Compliance with Approved Procedures IN OUT N/A Food separated and protected IN OUT N/A Food separated and sentities that item's status at the time of the inspection. N/A = rot applicable N/A = rot applicable N/A = rot in cereiving and intentities that item's status at the time | IN OUT | | | (IN) | IN OUT N/O N/A | | | red foods used, prohibited foods not | | | |
| Food obtained from approved source NOUT NIA Food additives: approved and property used Toxic substances properly identified, stored and used Confirmance with Approved Procedures Compliance with approved Specialized Process and HACCP plan The letter to the left of each item indicates that item's status at the time of the inspection. NouT NIA Food separated and protected The letter to the left of each item indicates that item's status at the time of the inspection. NouT NIA Food separated and protected The letter to the left of each item indicates that item's status at the time of the inspection. NouT NIA Food separated and protected The letter to the left of each item indicates that item's status at the time of the inspection. NouT NIA Food separated and protected The letter to the left of each item indicates that item's status at the time of the inspection. NIA = not applicable NIO = not observed NIO = not in compliance | | | | _ | | | offered | Chemical | | | |
| In OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures In OUT N/O (N/A Required records available: shellstock tags; parasite In OUT N/A Compilance with approved Specialized Process and HACCP plan Protection from Contamination | W OUT | Food obtained from approved source | | | | | | litives: approved and properly used | | | |
| Conformance with Approved Procedures Nout Nout Nout Nout Nout Nout Nout Nout | IN OUT N/O N/A | Food received at proper temperature | | (IN | OUT | | | ostances properly identified, stored an | d | | |
| destruction Profection from Contamination Profestion fro | | | | | | 6 | Confe | | | T. | |
| The letter to the left of each item indicates that item's status at the time of the inspection. In OUT N/A Food-contact surfaces cleaned and sanitized in N/A Food-contact surfaces cleaned and sanitized in N/A Food-contact surfaces clean prevention of Food properly labeled; original container Prevention of Food Contamination Forum of Food Contamination Forum of Food Contamination Forum of Forum o | IN OUT N/O (N/A | | | IN | OUT | CN/A | | | S | | |
| Nout N/A Food-contact surfaces cleaned and sanitized N/A Food-contact surfaces cleaned P/A Food-contact surfaces cleaned Food-contact surfaces cleaned Food-contact surfaces cleaned Food-contact surfaces cleaned Food-contact surfaces c | COLUMN TO THE REAL PROPERTY. | | W | | | - 45 - 1565 - | f a sala ikawa | indicates that item/s status at the tim | of the | | |
| 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. IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS R Unserviced and used where required Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled Single-use/single-service articles: properly stored, dried, handled Utensils, equipment and linens: properly stored, dried, handled Handled Retailed, and used Utensils, equipment and linens: properly disposed Retailed, maintained, used the strips used Strips used Strips used Strips used Retailed, maintained, used; test strips used Retailed, maintained Retailed, proper backflow devices and display. Food dentification Retailed, maintained Retailed, maintained Retailed, maintained Retailed, maintained Retailed, maintained Retailed, maintained Retailed, and lean Date; Date | | PROTESTA CONTROL CONTR | | | | | | | | | |
| Rood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Rood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Note | 100 | | - | _ , | | | | | | | |
| Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Nouthand Pasteurized eggs used where required Variety Pasteurized eggs used where required Value | IN OUT WO | | | | 177 | л арриоав | | 2 | | 3 | |
| No. Cost R No. Cost R No. Cost R No. R No. Robustication Robus | | | | | | 013 | | | | | |
| Water and ice from approved source Control Control | IN OUT | The state of the s | | | | logens, cri | | | cos | R | |
| handled Single-use/single-service articles: properly stored, used Adequate equipment for temperature control X Single-use/single-service articles: properly stored, used Gloves used properly | Pasteurized eggs used where required | | | X | | In-use u | tensils: pro | perly stored | | | |
| Adequate equipment for temperature control Approved thawing methods used Thermometers provided and accurate Temperature control 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, fingernalls and jewelry Wijping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge /Title: Caw Telephone No. 2 - 20 EPHS No. Follow-up; Yes No. Follow-up Date: Telephone No. 2 - 20 EPHS No. Follow-up Date: Classing and leveling food properly disposed in the property disposed in the p | vvater and ice from approved source | | | X | | handled | | | | | |
| Approved thawing methods used Thermometers provided and accurate Food Identification 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 Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge /Title: Title: Date: Preson in Charge /Title: Title: Title phone No. 2 - A EPHS No. Follow-up: Yes D No. Tollow-up Date: | | | | X | | | | | | | |
| 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: | Approved thawing methods used | | | × | | | Utensils | s, Equipment and Vending | | | |
| 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, fingernalls and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge /Title: Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernalls and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge /Title: Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernalls and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge /Title: Contamination prevented during food preparation, storage and display Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Date: Person in Charge /Title: Contamination prevented during food preparation, storage And cold water available; adequate pressure Plumbing installed; proper backflow devices Sewage and wastewater properly disposed Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Date: Person in Charge /Title: Contamination prevented during food preparation, storage And cold water available; adequate pressure Plumbing installed; proper backflow devices Sewage and wastewater properly disposed; facilities installed, maintained, and clean Physical facilities: properly disposed; facilities installed, maintained, and clean Physical facilities: properly disposed; facilities installed, properly disposed; facilities installed, properly disposed; facilities installed, properly disposed; facilities installed, pr | Thermometers provided and accurate | | | X | 1 | | | | | | |
| 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: Date: Date: Person in Charge /Title: Inspector: Tollet facilities installed, maintained, and clean Date: Person in Charge /Title: Date: Yes □ No Follow-up: Tyes □ No Follow-up Date: | Food Identification | | | V | | Warewa | shing facilit | | | | |
| Inspector: Inspec | Food properly labeled; original container | | | | X | | l-contact su | | | | |
| 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: Date: Date: Plumbing installed; proper backflow devices Sewage and wastewater properly disposed Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Date: Date: Yes □ No Follow-up: Tyes □ No Follow-up Date: | Prevention of Food Contamination | | | _ | | . Uet end | | | | | |
| 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: Date: Date: Person in Charge /Title: Inspector: Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Date: Person in Charge /Title: Date: Person in Charge /Title: Follow-up: Foll | Insects, rodents, and animals not present Contamination prevented during food preparation, storage | | | V | X | | | | | | |
| fingernalls and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge /Title: Inspector: Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Date: Date: Yes D No Follow-up: My Yes D No Follow-up Date: | and d | lisplay | | | | Sewage | and waste | water properly disposed | - | | |
| Fruits and vegetables washed before use Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean | fingernalls and jewelry | | | | | | | | | | |
| Person in Charge /Title: Gast Gast Gast Gast Gast Gast Gast Gast | Wiping cloths: properly used and stored Fruits and vegetables washed before use | | | × | Garbage/refuse properly disposed; facilities maintained | | | | | | |
| Inspector: Tharcum Telephone No. 3-291 EPHS No. 1 Follow-up: Myes 5-2023 | Physical facilities installed, maintained, and clean | | | | | | | | | | |
| | Ren | Tolon | hane Ne | 0 0 | 101 | EPHS N | | 0-08-200 | <u> </u> | 0 | |
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

| TIMEN DO | TIME 9475 |
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| PAGE 2 of | Q |

| ESTABLISHMENT NAME ADDRESS OUT S Main | N 270-2824 |
|--|---------------------|
| FOOD PRODUCT/LOCATION TEMP, FOOD PRODUCT/ LOCATION | TEMP. |
| Ambient A. MAILLIN 40°F AA lettuce Cooker | 35°F |
| AA bererage air Cooler 33°+ | |
| HAMME COOLER 38% | |
| 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 ilin or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. | ess (date) |
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| MUNICAT THE TIME | |
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| Code CORE ITEMS | Correct by Initial |
| Reference 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. | (date) |
| 5-202 12(A) hand sink by office has no hot water. Water tensurative heads to be at 1005+ 1000 | 7-25 |
| Mater temperature mizes to be at yast 100. | |
| 4-601/10 Dutside of equipment such as fryer and | 7-25 |
| grill and some other cooling equipment is | |
| orres. | |
| 4601.16(c) Dust on fan in kitchen by Ofice | 7-25 |
| 10-501-16 Moss being stored in mossing and not | 7-25 |
| being dried properly | 103 |
| | |
| | |
| | |
| | |
| | |
| EDUCATION PROVIDED OR COMMENTS | |
| EDUCATION PROVIDED OR COMMENTS PISCUSSED ICE build up in walk-in fractier and | 1 floors |
| Discussed ice build up in walk- in friezer and | 1 floors |
| Person in Charge /Title: Date: 17- | 28-2023 |
| Person in Charge /Title: Date: 178 | 28-2023 V Yes No |