

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

EINE ISO	TIME OUT O
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	ON THIS DAY, THE ITEMS NOTED BELOW IDENTIFY TION, OR SUCH SHORTER PERIOD OF TIME AS MAY FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY					MPLY	-
ESTABLISHMENT NA		- INCOULT			PERSON IN CHARGE:		
ADDRESS: 7, 7 1 1 1/1/20 100 100				COUNTY SSISSIPPI			
CITYIZIPL DOLLOW TOUS PHONE 9-3535 FAX:				P.H. PRIORITY: H M	□ L		
ESTABLISHMENT TYPE	1112 (1)013 1111)))	GROCERY S	STORE []	NSTITUTION		
☐ BAKERY ☐ RESTAURANT	☐ C. STORE ☐ CATERER ☐ DELI ☐ SCHOOL ☐ SENIOR CENTER ☐ TEMP.	FOOD	TAVERN	D N	OBILE VENDORS		-
PURPOSE Pre-opening	I Rodding Mill Louisit ab I I am I	Other		.,			-
FROZEN DESSERT ☐Approved ☐Disappro	oved Not Applicable SEWAGE DISPOS	AL	WATER SUPPL COMMUNIT	TY 🔲 NOI	N-COMMUNITY PRIVATE e Sampled Results		
License No.	☐ PRIVATE	De la Contra	NAME OF THE PARTY		- Sampled	-,7-	
	and employee behaviors most comp	nonly repo	INTERVENTION	or Disease Contro	ol and Prevention as contributing factors	ın	
foodborne illness outbre	paks. Public health interventions are control measures Demonstration of Knowledge	to prevent	R Compliance		Potentially Hazardous Foods	cos	R
Compliance /IN/OUT	Person in charge present, demonstrates knowledge,		IN OUT (N/O		oking, time and temperature		
10	and performs duties Employee Health		IN OUT N/O	N/A Proper re	heating procedures for hot holding oling time and temperatures		
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclusion		IN OUT NO	N/A Proper ho	t holding temperatures Id holding temperatures		
	Good Hygienic Practices Proper eating, tasting, drinking or tobacco use		IN OUT NO	N/A Proper da	te marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth		IN OUT NO	N/A Time as a records)	a public health control (procedures /		
	Preventing Contamination by Hands		IN OUT	N/A Consume	Consumer Advisory er advisory provided for raw or		
IN OUT N/O	Hands clean and properly washed No bare hand contact with ready-to-eat foods or			undercoo	ked food Highly Susceptible Populations		
IN OUT N/O	approved alternate method properly followed		IN OUT N/O	N/A Pasteuriz	red foods used, prohibited foods not		
IN OUT	Adequate handwashing facilities supplied & accessible		9 001 1170	offered	Chemical		
IN OUT	Approved Source Food obtained from approved source		1 11/4%	N/A Food add	ditives: approved and properly used ostances properly identified, stored and		
IN OUT N/O N/A	Food received at proper temperature		IN OUT	used			-
IN OUT	Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite		IN OUT	N/A Complia	formance with Approved Procedures ince with approved Specialized Process		
IN OUT N/O N/A	destruction			and HAC	CCP plan indicates that item's status at the time o	of the	
IN OUT N/A	Protection from Contamination Food separated and protected		inspection.		OUT = not in compliance		
IN OUT N/A	Food-contact surfaces cleaned & sanitized		N/A = not a	ompliance opplicable	N/O = not observed R = Repeat Item		
IN OUT NO	Proper disposition of returned, previously served, reconditioned, and unsafe food			ected On Site	R = Repeat tient	20	
	Good Retail Practices are preventative measures to co	ontrol the in	AIL PRACTICES	gens, chemicals, a	and physical objects into foods.	cos	R
IN OUT	Safe Food and Water	COS F		In use utensile: no	onerly stored	003	38
Y Pas	teurized eggs used where required er and ice from approved source			Utensils, equipme	ent and linens: properly stored, dried,		
The state of the s	Food Temperature Control			Single-use/single	service articles: properly stored, used		
Ade	quate equipment for temperature control			Gloves used prop Ulens	ile Fourment and Vending		
App	proved thawing methods used provided and accurate			decigned constru	d-contact surfaces cleanable, properly ucted, and used		
	Food Identification			Warewashing fac strips used	ilities: installed, maintained, used; test		
Foo	od properly labeled; original container			Nonfood-contact	Physical Facilities		
loo	Prevention of Food Contamination			Hot and cold wat	er available; adequate pressure d; proper backflow devices		
Cor	ntamination prevented during food preparation, storage				stewater properly disposed		
Per	rsonal cleanliness: clean outer clothing, hair restraint,				roperly constructed, supplied, cleaned		
\Afir	ping cloths: properly used and stored uits and vegetables washed before use			Carbagalrefuse	properly disposed; facilities maintained		
	0 1		W	Physical facilities	installed, maintained, and clean Date:		40-
Person in Charge	1 60 1117610	The Street Laboratory		EPHS No. 1	Follow-up: Yes	K I	No
Inspector	a Marcin Tole	phone No	15-21911	1001	Follow-up Date:	67/1	E6.3
	DISTRIBUTION: WHIT	E - OWNER'S	SCOPY	CANARY - FILE COPY			1



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ESTABLISHMEN	mald's Food Mai	ADDRESS 707 (w woshiraton	East Praince	216 384	15
FO	OD PRODUCT/LOCATION	TEMP.	FOOD/PRODUC	T/ LOCATION	TEMP	2.
Code Reference	Priority items contribute directly to the eli- or injury. These Items MUST RECEIVE I	PRI nination, prevention or MMEDIATE ACTION v	IORITY ITEMS reduction to an acceptable level, hazards within 72 hours or as stated.	s associated with foodborne illness	Correct by (date)	Initial
			E			
	1000	71	the time			
	1010	- //1	11113 111100			
Code Reference	Core (tems relate to general sanitation, o standard operating procedures (SSOPs)	c perational controls, faci These items are to b	CORE ITEMS Illilies or structures, equipment design, ga re corrected by the next regular inspec	eneral maintenance or sanitation ction or as stated.	Correct by (date)	Initial
		- 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1	to to order			
	all let	VIS VV	THE CONTROL	€.0		
		EDUCATION	PROVIDED OR COMMENTS			Ų.
Person in G	harge /Title:	/		Date: / 2 - /	14-206	21
Inspector:			hone Ne na EPHS No.	Follow-up:] Yes [D No
4444	harge /Fittle:			10/	/	X