

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

TIME IN JOHN	TIME OUT					
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INEXT ROUTINE IN	NSPEC	CTION, OR SUCH SHORTER PE	RIOD OF TIME A	S MAY BE	SPEC	IFIED	IN WRI	TING BY T	THE RE	R FACILITIES WHICH MUST BE CORREGULATORY AUTHORITY, FAILURE TO	COMPL	Y THE	
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULE STABLISHMENT NAME: OWNER:					,	1.				PERSON IN CHARGE:			
ADDRESS: 707 W. Washington						MelDonald				COUNTY:	The state of the s		
CITY/ZIP: PHONE:						FAX:					P.H. PRIORITY: MH ML		
ESTABLISHMENT TYPE C. STORE CATERER DELI					E D	GROCERY STORE INSTITUTION MOBILE VENDORS							
RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP.FOOD PURPOSE Pre-opening Routine Follow-up Complaint Other													
FROZEN DESSERT Approved Disapproved Not Applicable License No. SEWAGE DISPO PUBLIC PRIVATE				POSAL		WATER SUPPLY OF COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results							
	13#			ACTORS			Contract of the		101		E V	1824	
Risk factors are foodborne illness of	food proutbre	reparation practices and employed aks. Public health intervention	e behaviors most s are control mea	commonly	y report	ed to the	ne Cent	ers for Dis	ease C	Control and Prevention as contributing fact	ors in		
Compliance (IN)OUT		Demonstration of K	nowledge	CO		Co	mpllance		ul W	Potentially Hazardous Foods	CO	S R	
010001		Person in charge present, demo		ge,		IN OUT N/O N/A Proper				er cooking, time and temperature			
NOUT	_	Employee He Management awareness; policy								er reheating procedures for hot holding er cooling time and temperatures			
IN OUT		Proper use of reporting, restricti	on and exclusion							er hot holding temperatures		-	
IN OUT N/O		Good Hygienic Practices				IN OUT N/A Proper				er cold holding temperatures			
'IN OUT N/O	-	Proper eating, tasting, drinking on No discharge from eyes, nose a	nd mouth		-			I/O N/A		er date marking and disposition as a public health control (procedures /	-	_	
		Preventing Contaminat	on by blonds	-		-	M. Comment		records)				
IN OUT N/O		Hands clean and properly wash			-	IN OUT N/A				Consumer Advisory sumer advisory provided for raw or			
IN OUT N/O	-	No bare hand contact with ready-to-eat foods or			-		/-		unde	rcooked food Highly Susceptible Populations			
~		approved alternate method properly followed											
IN OUT		Adequate handwashing facilities supplied & accessible				IN	OUT N	I/O N/A Pasteurized offered		eurized foods used, prohibited foods not ed			
(N. OUT	_	Approved Sou								Chemical			
IN OUT NO NA	/A	Food obtained from approved so Food received at proper temper			-	IN- OUT N/A Food additives: approved and properly used IN OUT Toxic substances properly identified, stored			substances properly identified, stored and				
UN-OUT	- T-0.							used					
IN OUT N/O (N/A		Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite			-				Conformance with Approved Procedures pliance with approved Specialized Process		-		
destruction						oramin I	/		HACCP plan				
IN OUT N/A	A	Protection from Cont Food separated and protected	amination		-#-	The letter to the left of each item indicates that item's status at the tin					of the		
IN OUT N/A		Food-contact surfaces cleaned & sanitized					ection.	complianc	e.	OUT = not in compliance			
IN OUT N/O	,	Proper disposition of returned, previously served.				N/A = not applicable N/O = not observed							
		reconditioned, and unsafe food				COS = Corrected On Site R = Repeat Item							
				GOOD R							n =		
IN OUT		Safe Food and Water	NEGATIVE ACCOUNT OF THE PERSON	COS	R	IN	of path OUT	ogens, che	emicals	s, and physical objects into foods. Proper Use of Utensils	cos	R	
P		rized eggs used where required				~1				properly stored			
7	vvater a	and ice from approved source				1		Utensils, handled		ment and linens: properly stored, dried,			
	1	Food Temperature Con			1	J		Single-u	se/sing	le-service articles: properly stored, used			
		ate equipment for temperature co red thawing methods used	introl	+	1	MA		Gloves L		operly nsils, Equipment and Vending			
		rmometers provided and accurate			1	V			d nonfo	ood-contact surfaces cleanable, properly			
- 1	3.4	Food Identification			1			designed, constructed, and used Warewashing facilities: installed, maintained, used; test					
F	Food properly labeled; original container		-	-	- Land	strips used Nonfood-contact surfaces clean							
	Prevention of Food Contamination								Physical Facilities				
Insects, rodents, and animals not present Contamination prevented during food preparation, storage			1	1				ater available; adequate pressure lled; proper backflow devices					
P	and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			1	7		Sewage	and wa	astewater properly disposed				
V V	Wiping cloths: properly used and stored			1	V				properly constructed, supplied, cleaned				
	Fruits and vegetables washed before use			1				e properly disposed; facilities maintained es installed, maintained, and clean					
Person in Charge /Title: See Moemo Date: 9-17-1, 8													
Inspector;	-	1 leuring	Tel	ephone I	Vo:			EPHS No	0.	Follow-up: Yes		No	
MO 580-1814 (11-14)	1	(Follow-up Date: Follow-u										Ee AT	



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ESTABLISHMENT NAME ADDRESS CITY Z					
Mc Donne bals Frank Must	and and the second	Nadrinaton	Eart Prairie	7 2 7 7	
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUC	TUCCATION	TEMP.	
w . I II	ZUSE.	, FOOD PRODUC	I/ LOCATION		
English Broke-in	- 24	plan	40°F		
Mike Week in	3377	For Islienders	/	40°F	
Burny AWalletter 1-12	357	23	17.	4000	
0 1 1 1 1 1	Abolt	Dell Chitles	the	707	
Ribreye display					
Kow Chicken display	33.ele				
Code Reference Priority items contribute directly to the elii	PRIC	ORITY ITEMS	e accomisted with foodbassa lileage	Correct by Initial (date)	
Reference Priority items contribute directly to the elicon injury. These items MUST RECEIVE I	MMEDIATE ACTION W	ithin 72 hours or as stated.	s associated with looddonie liness	(date)	
				11	
6-202 BFFLy strips hanging	aw f	- 0 CM	The state of the s	0117115	
in the same of the) 100-01 110	or the one	the Deet.	111111111111111111111111111111111111111	
Code Reference Core items relate to general sanitation, or	Constinued controls facility	ORE ITEMS		Correct by Initial	
Reference Core items relate to general sanitation, or standard operating procedures (SSOPs).	These items are to be	corrected by the next regular inspec	ction or as stated.	(date)	
4-60/110 Mold arouth a	n the out			10/5/19	
3	V 1100 1001	sing of their	worth-in	10/3/14	
Treezun	7. 1	7 -			
M 700-111 0			A . A A	14.54	
Church Character of the	remother	lighting in the	The process of the	IT.	
() ()	Title of the	1	TIN	V)_	
5-205,15Bleaky physicis	Lunder A	a three unit	Sink T	e e	
A MANAGERY	CHO T	The state of the s			
	CLA C. E.	2016 1000	V		
(2014A Lighting magnet	. ^ ^ .	1 - 10 A	5		
Crostle inting manier	and his	dall .	11-11-11		
2 0 0 1 1 0			*		
3-302,1114 Douchouts Left U	victorie real	or much			
J					
	EDUCATION	PROVIDED OR COMMENTS			
A 11	The second			-2	
VE CONTRACTOR DE TO	the mar (2)	, A	MOST STATE		
Person in Charge Title			6-1-2		
Person in Charge /Title:	1-	8	Date:/>-	15	
Inspector:	Telepho	one No. EPHŞ No.	Follow-up:	Yes □ No	
Little Chi	HERON 683	2191 7700	Follow-up Date:	.00 🗀 140	
MO 580-1814 (9-13)	DISTRIBUTION: WHITE - OWN	CANARY - FILE COPY		EE 27A	