

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

TIME IN	TIME OUT
PAGE of	2

WITH ANY TIME	LIMITS	FOR CORRECTIONS SPECIFIE	ED IN THIS NOTICE	MAY RE	SPEC	IN CES	N WRI SSATIC	N OF YO	UR FOO		COMPL	Υ
ESTABLISH	MENT	NAME:	OWNER:	T	211	10	2			PERSON IN CHARGE:		
ADDRESS:	00	aclosto P	270	1						COUNTY: SSIPOL		
CITY/ZIP:		La 1/2011	PHONE 683	-29	01	FAX				P.H. PRIORITY: H		
ESTABLISHMEN		ton/ 63834		-51	81					P.H. PRIORITE	IVI LI L	
BAKERY RESTAU		C STORE CATERIO		ELI MP, FO	OD		SROCE AVERN	RY STOR		☐ INSTITUTION ☐ MOBILE VENDORS		
PURPOSE Pre-open	ing	☐ Routine ☐ Follow-up	☐ Complaint	□ Oth	ner							
FROZEN DE	SSERT	roved Not Applicable	SEWAGE DISPO	DSAL		WATE	R SUI	PPLY		NON-COMMUNITY PRIVA	TE	
License No			PRIVATE			G 0	Olvilvic	ZINI 1			S	
			RISK FAC	CTORS	AND	INTER	RVENT	TIONS	Soft		1	-
Risk factors a foodborne illne	re food p	preparation practices and employeeaks. Public health intervention	e behaviors most co	mmonly	reporte	ed to th	e Cent	ers for Dis	ease Co	ontrol and Prevention as contributing fact	ors in	
Compliance		Demonstration of K	nowledge	COS		Cor	npliance		EAR	Potentially Hazardous Foods	COS	S R
(IN OUT		Person in charge present, demo and performs duties	onstrates knowledge,			(N)	OUT N	I/O N/A	Proper	r cooking, time and temperature		
		Employee He						ON/A		r reheating procedures for hot holding		
IN OUT		Management awareness; policy				IN	OUT	/O)N/A		r cooling time and temperatures	_	
IN OUT		Proper use of reporting, restrict Good Hygienic P			+		OUT	N/A		r hot holding temperatures r cold holding temperatures	-	
IN OUT N/O		Proper eating, tasting, drinking				IN	OUT (N	IO NIA		r date marking and disposition		
IN OUT N/O		No discharge from eyes, nose a	and mouth			IN	OUT N	1/0 (N/A)		as a public health control (procedures /		
		Preventing Contaminal	ion by Hands						record	Consumer Advisory		
IN OUT N/O		Hands clean and properly wash			-	IN	OUT	N/A)		mer advisory provided for raw or		
IN OUT N/O	====	No bare hand contact with read			-				underd	cooked food Highly Susceptible Populations		+
(IN) OUT		approved alternate method prog Adequate handwashing facilities				IN	OUT N	/O(N/A)	Pasteu	urized foods used, prohibited foods not		-
		accessible Approved Soc	Inna		-	-			offered	Chemical		
(IN) OUT		Food obtained from approved s				(IN)	OUT	N/A	Food a	additives: approved and properly used	D. III	
(IN) OUT N/O	N/A	Food received at proper temper				TN			Toxic s	substances properly identified, stored an	t	
(IN)OUT	~	Food in good condition, safe an	d unadulterated		-				used	onformance with Approved Procedures		
IN OUT N/O	N/A	Required records available: she destruction				IN	OUT	(N/A)	Compl	liance with approved Specialized Proces ACCP plan	3	
TO OUT	N. C.	Protection from Con	tamination	8		The	letter to	the left o		em indicates that item's status at the time	of the	
0	N/A	Food separated and protected Food-contact surfaces cleaned	0:			insp	ection.			OUT = not in compliance	0, 1,10	
IN OUT NO	N/A	Proper disposition of returned,				N.	$A = no^{-1}$	compliand tapplicabl	е	N/O = not observed		
UN COT MAG		reconditioned, and unsafe food						rrected Or	n Site	R = Repeat Item		
Z II. V		Good Retail Practices are preven		OOD RI			-	agane ah	ominolo	and physical chineta into foods	112000	100
IN OUT	De R	Safe Food and Wate		COS	R	IN	OUT	ogeria, cir		Proper Use of Utensils	cos	R
V		urized eggs used where required				V			tensils: p	properly stored		
	Water	and ice from approved source					1/	Utensils handled		nent and linens: properly stored, dried,		
		Food Temperature Con	trol			V				e-service articles: properly stored, used		
		uate equipment for temperature co	ontrol			V		Gloves	used pro			
\vdash		oved thawing methods used nometers provided and accurate				-	-	Food an		sils, Equipment and Vending od-contact surfaces cleanable, properly		
	THEIH	iometers provided and accurate				~				ructed, and used		
		Food Identification				/		Warewa strips us		cilities: installed, maintained, used; test		
	Food	properly labeled; original containe					V	Nonfood	l-contact	t surfaces clean		
	Incoct	Prevention of Food Contart is, rodents, and animals not prese				./		Hot and	oold wat	Physical Facilities ter available; adequate pressure	-	
		mination prevented during food p								ed; proper backflow devices		
	and d	isplay nal cleanliness: clean outer clothi				1	-			stewater properly disposed		
	finger	nails and jewelry				V						
	Wipin	g cloths: properly used and stored and vegetables washed before use				V				properly constructed, supplied, cleaned properly disposed; facilities maintained		
	Fruits	and vegetables washed before U	oe .			V	V			properly disposed; facilities maintained s installed, maintained, and clean		
Person in Ch	arge /T	itle: (M)	UN	5	e			- Indiana		Date: 2 - 7 - 19		
Inspector:		Con the	Teler	hone !	No.			EPHS N	0.	Follow-up: Yes		No
	ere	Halmeth.	100-57	3-73	0-1	310		1126		Follow-up Date: 8-13-2	19	
MO 580-1814 (11-14	1	V	DISTRIBUTION: WHITE	-OWNER	S COPY			CANARY - FI	TE CODA			E6.37

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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ESTABLISHMENT NAME	ADDRESS		CITY	ZIP	
Pizza Hut	2 Charl	este- Plaza	Charleston	10383	34
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT		TEM	
Code	2000	NEW DELIC			
Reference Priority items contribute directly to the eli-	minution, prevention or rec	RITY ITEMS duction to an acceptable level, hazards	associated with foodborne illness	Correct by (date)	Initial
Reference Priority Items contribute directly to the eller or injury. These Items MUST RECEIVE	IMMEDIATE ACTION WIT	hin 72 hours or as stated.		(-,)	
4-601,1A Food debris	on clean	dishes		8-9	
Code	COR	RE ITEMS		Carreet by	Tottol
Code Reference Core items relate to general sanitation, or	COR perational controls, facilitie	RE ITEMS is or afructures, equipment design, gen	eral mulntenance or sanitation	Correct by (date)	Initial
Reference Core items relate to general carritation, of standard operating procedures (SSOPs).	perational controls, facilitie These items are to be o	is or skuctures, equipment design, gen corrected by the next regular inspecti	7	(date)	Initial
Code Reference Care items relate to general sanitation, of standard operating procedures (SSOPs). 6-501-11 Water damage	perational controls, facilitie These items are to be o	REITEMS so or afructures, equipment design, gen- corracted by the next regular inspecti	eral multitenance or sanitation on or as stated. Kitchen		Initial
Reference Care items relate to general sanitation, of standard operating procedures (SSOPs). 6-501-11 Water damag	perational controls, facilitie These items are to be c	is or afructures, equipment design, gen- corrected by the next regular inspect	Kitchen	(date) 8-13	Initial
Reference Core items relate to general carritation, of standard operating procedures (SSOPs).	perational controls, facilitie These items are to be o	is or afructures, equipment design, gen- corrected by the next regular inspect	7	(date)	Initial
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