

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

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Public Pre-opening Routine Follow-up Complaint Othor	☐ BAKERY		D DELI	VD.					
PRIVATE Date Samploid PRIVATE Date Samploid Results Risk FACTORS AND INTERVENTIONS	PURPOSE	\ /			LI TAVEI	AIV	EI MODILE VERDONO		
Risk factors are foot preparation practices and employee behaviors nost commonly reported to the Centers for Disease Control and Prevention as contributing factors in hostodome illusions originate control and prevention as control and prevention and prev	☐Approved ☐Disapp	roved Not Applicable PUBL	IC	7	WATER SI COMM	JPPLY IUNITY			
Todo Constitution	Pick factors are food		Company of the Control of the Contro				pages Control and Provention as contributing for	tors in	
NOUT Person in charge present, demonstrates knowledge, and performs dulles Employee Health Proper cooking, time and temperature	foodborne illness outbr	eaks. Public health interventions are control	measures to pre-	vent fo	odborne illn	ess or injury	y:		R
Description		Person in charge present, demonstrates know			The second second second	77		003	11
Proper use of reporting, restriction and exclusion Sink OUT NIO NIA Proper cell holding temperatures Sink OUT NIO Proper eating, testing, drinking or tobacco use IN OUT NIO NIA Proper date marking and disposition NIO UT NIO NIO No discharge from eyes, nose and mouth NIO UT NIO NIA Proper date marking and disposition NIO UT NIO NIA No Nio Sink Nio NIO No Nio Sink Nio Nio No Nio Sink Nio Nio Nio Sink Nio	OUT	Employee Health							
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Adequate equipment for temperature control	IN OUT	Food in good condition, safe and unadulterate	ed		000				
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

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ESTABLISHMENT NAME	ADDRESS	OITY	and De lie	ZIP	10
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCA	1St Prairie	TEMP	
Applient Air CAASaturn Stand		ALCO ALCO ALCO		1/1/06	
AA Saturn lower cooler	1 38 0 F	tomators/make	Inc conter	(60)=(6)	24/10/
AR Hobart Fridge	30°F	1 mes or springer	I'ME COME	400	11.1
AA Haier Black Phinistride	2 4/0				
AA Haigr White mini Endo					
Code Reference Priority items contribute directly to the ef	PRI mination, prevention or r	ORITY ITEMS reduction to an acceptable level, hazards associate within 72 frours or as stated.	ed with foodborne illness	Correct by (date)	Initial
or injury: These items MUST RECEIVE	MMEDIATE ACTION W	vithin 72 hours or as stated.		A-101/01	
Corte		ODE IYEMS		Correct by	(mille)
Code Reference Core items relate to general senitation, a	Co perational controls, facili	ORE ITEMS ities or structures, equipment design, general main	tenance or sanitation	Correct by (date)	Initial
Code Reference Core items relate to general senitation, o standard operating procedures (SSCPs)	grantional controls, facility. These items are to be	ities or structures, equipment design, general main a corrected by the next regular inspection or as	~I	(date)	Initial
Code Reference Core items relate to general senifation, o standard operating precedures (SSCPs) 4-903.1 (B) (A) Single S	parational controls, facility Those items are to be LVVCL	ities or structures, equipment design, general main a corrected by the next regular inspection or as	denance or senitation stated.		Inital
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