



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

TIME IN 10:20	TIME OUT
PAGE 1	of 2

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Pastors	OWNER:	PERSON IN CHARGE: Rhonda Bracke
ADDRESS: 720 N Martin	CITY/ZIP: East Prairie 63845	COUNTY: Mississippi
PHONE: 649-5452	FAX:	P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> TAVERN <input type="checkbox"/> MOBILE VENDORS		
PURPOSE <input type="checkbox"/> Pre-opening <input type="checkbox"/> Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance		Demonstration of Knowledge		COS	R	Compliance		Potentially Hazardous Foods		COS	R
IN	OUT	Person in charge present, demonstrates knowledge, and performs duties				IN	OUT	N/A	Proper cooking, time and temperature		
IN	OUT	Management awareness; policy present				IN	OUT	N/A	Proper reheating procedures for hot holding		
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/A	Proper cooling time and temperatures		
IN	OUT	Proper eating, tasting, drinking or tobacco use				IN	OUT	N/A	Proper hot holding temperatures		
IN	OUT	No discharge from eyes, nose and mouth				IN	OUT	N/A	Proper cold holding temperatures		
IN	OUT	Hands clean and properly washed				IN	OUT	N/A	Proper date marking and disposition		
IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				IN	OUT	N/A	Time as a public health control (procedures / records)		
IN	OUT	Adequate handwashing facilities supplied & accessible				IN	OUT	N/A	Consumer Advisory		
IN	OUT	Food obtained from approved source				IN	OUT	N/A	Consumer advisory provided for raw or undercooked food		
IN	OUT	Food received at proper temperature				IN	OUT	N/A	Highly Susceptible Populations		
IN	OUT	Food in good condition, safe and unadulterated				IN	OUT	N/A	Pasteurized foods used, prohibited foods not offered		
IN	OUT	Required records available: shellstock tags, parasite destruction				IN	OUT	N/A	Chemical		
IN	OUT	Food separated and protected				IN	OUT	N/A	Food additives: approved and properly used		
IN	OUT	Food-contact surfaces cleaned & sanitized				IN	OUT	N/A	Toxic substances properly identified, stored and used		
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food				IN	OUT	N/A	Conformance 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.
 IN = in compliance OUT = not in compliance
 N/A = not applicable N/O = not observed
 COS = Corrected On Site R = Repeat Item

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
X		Pasteurized eggs used where required				X		In-use utensils: properly stored			
		Water and ice from approved source						Utensils, equipment and linens: properly stored, dried, handled			
		Adequate equipment for temperature control						Single-use/single-service articles: properly stored, used			
		Approved thawing methods used						Gloves used properly			
		Thermometers provided and accurate						Utensils, Equipment and Vending			
		Food properly labeled; original container						Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
		Insects, rodents, and animals not present						Warewashing facilities: installed, maintained, used; test strips used			
		Contamination prevented during food preparation, storage and display						Nonfood-contact surfaces clean			
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry						Physical Facilities			
		Wiping cloths: properly used and stored						Hot and cold water available; adequate pressure			
		Fruits and vegetables washed before use						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			

Person in Charge/Title: Rhonda Bracke Manager	Date: 1-20-2023
Inspector: Cody Marcum	Telephone No: 573-103-2191
EPHS No: 7081	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date:

