

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

TIMEIN	30	TIME OUT
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BASED ON AN INS	PECTION THIS DAY, THE ITEMS NOT	ED BELOW IS						PAGE	of A		
WITH ANY TIME LI	PECTION THIS DAY, THE ITEMS NOT SPECTION, OR SUCH SHORTER PER MITS FOR CORRECTIONS SPECIFIED NT NAME:	RIOD OF TIME AS	MAY BE SE	PECIE	IANCE	IN OPERA	TIONS OR FA	CILITIES WHICH MU	JST BE CORF	RECTED	BY TH
ESTABLISHMEN	MITS FOR CORRECTIONS SPECIFIED NT NAME:	IN THIS NOTIC	E MAY RES	ULTIN	CESS	ATION OF Y	OUR FOOD	ATORY AUTHORIT	Y. FAILURE T	о сом	PLY
LUSTOS OWNER:								PERSON IN CH		- 1	_
ADDRESS: 700 AL MARKET				Khonda Brack							
CITY/ZIP:	20 Marti	\wedge						COUNTY:	- 00		
FINE P	(Aivio 1,29115	PHONE	CIIC) I F	AX:			11/1550	20101		
ESTABLISHMENT TY	PE U SO-1)	1047-	2420	1				P.H. PRIORITY	: MH [] м 🗆] L
BAKERY RESTAURAN	C. STORE CATERER		ELI	Г	1 GBC	OCERY STO	DE	h			
PURPOSE		ENTER TI	EMP. FOOD		TAVE	ERN		NSTITUTION OBILE VENDORS			
☐ Pre-opening	☐ Routine ☐ Follow-up	☐ Complaint	☐ Other				14/	OBILE VENDORS			
FROZEN DESSE	RT	SEWAGE DISP		1 144							
License No.		PUBLIC	USAL	I W	COM	SUPPLY MUNITY	-				_
Electide 140]	PRIVATE		1	COIV	WUNITY	☐ NON	-COMMUNITY	☐ PRIVA	ATE	
W 10 10 100		Palancima					Date	Sampled	Resu	ılts	
Risk factors are for	od preparation practices and ample		CTORS AN						THE PARTY		
foodborne illness ou	od preparation practices and employee interests. Public health interventions a	behaviors most co	ommonly rep	orted t	o the C	enters for Di	sease Control	and Prevention as c	ontributing fac	tors in	
The state of the s	Demonstration of Know	vledne	COS		Complia		1.			ions: in	
IN OUT	Person in charge present, demons and performs duties	trates knowledge				N/O N/A	Propos coal	otentially Hazardous	Foods	C	OS F
0	Employee Health	(2)						ing, time and tempe			
(IN OUT	Management awareness; policy pre	esent		ll li	TUO V	N/O N/A	Proper rehe	eating procedures for	hot holding		
IN OUT	Proper use of reporting, restriction	and exclusion				N/O N/A	Proper cooli	ng time and tempera	turae		
IN OUT N/O	Proper eating, tasting, drinking or to	icos		11	L OUT	N/A	Proper cold	olding temperatures	c		
IN OUT N/O	No discharge from eyes, nose and	mouth		11	OUT	N/Q N/A	Proper date	marking and disposi	tion		
				l Ir	1 001	N/O N/A	Time as a pr records)	ublic health control (p	orocedures /		
IN OUT NO	Preventing Contamination Hands clean and properly washed	by Hands		0			The second second	Consumer Advisor	N .		
					OUT	N/A	Consumer a	dvisory provided for	raw or		
IN OUT N/O	No bare hand contact with ready-to-	eat foods or		+			undercooked	l food ily Susceptible Popu	0.00		
IN OUT	approved alternate method properly Adequate handwashing facilities su	/ followed		0							
<u></u>	accessible			(IN	OUT	N/O N/A	Pasteurized	foods used, prohibite	d foods not		
IN OUT	Approved Source			0	3		offered	Chemical			
IN OUT N/O N/A	Food obtained from approved source Food received at proper temperature	e e			OUT	N/A	Food additive	es: approved and pro	perly used		-
17				(IV	OUT		Toxic substa used	nces properly identifi	ed, stored and	1	
IN OUT N/O N/A	Food in good condition, safe and un	adulterated						ence with Approved	Procedurer		
III OUT WOUND	Required records available: shellsto destruction	ck tags, parasite		IN	OUT	(N/A)	Compliance v	with approved Specia	alized Process		-
<u> </u>	Protection from Contami	nation		+	_	\sim	and HACCP	olan			
IN OUT N/A	Food separated and protected			Th	e letter	to the left of	each item indi	cates that item's sta	tus at the time	of the	
IN OUT N/A	Food-contact surfaces cleaned & sa	anitized		inspection. IN = in compliance OUT = not in compliance							
IN OUT NO	Proper disposition of returned, previous	ously served.	-	N/A = not applicable N/O = not observed							
377	reconditioned, and unsafe food					orrected On	Site	R = Repeat Item			
	Good Potali Prostices	GC	OD RETAIL	PRAC	TICES				10/2/10		100
IN OUT	Good Retail Practices are preventative Safe Food and Water	e measures to co	cos R	ductio	n of pat	hogens, che	emicals, and ph	ysical objects into fo	ods.		
Paste	eurized eggs used where required		COS R	IN	OUT		Proper	Use of Utensils		cos	R
Wate	er and ice from approved source			1		Utensils.	ensils: properly	stored I linens; properly sto	red dried		
	Food Temperature Control			1		handled					
Adeq	quate equipment for temperature control					Single-us	se/single-servicesed properly	e articles: properly s	tored, used		
Appre	oved thawing methods used					100	Utensils, Eq.	lipment and Vending			
Then	mometers provided and accurate					Food and	nonfood-conta	act surfaces cleanah	le, properly		
	Food Identification					designed	, constructed, a	and used nstalled, maintained	0.65		
Food properly labeled; original container					strips use	ed .		, used; test			
	Prevention of Food Contamination	on the same		1		Nonfood-	contact surface				
Insec	Insects, rodents, and animals not present					Hot and o	old water avail	ical Facilities able; adequate press	euro.		
Contamination prevented during food preparation, storage and display					Plumbing	installed; prop	er backflow devices	Suite			
Personal cleanliness: clean outer clothing, hair restraint				1	-						
ingernals and jewelry								properly disposed			
Wiping cloths: properly used and stored Fruits and vegetables washed before use			W		Toilet facil	lities: properly	constructed, supplied	d, cleaned			
				*	V	Garbage/r	refuse properly	disposed facilities r	maintained		
Person in Charge /T	itle:	8			^	i ilyoidal la	Date:	d, maintained, and o	lean		
Inspector: /	Maria Maria						Date.	1-210-	2023	1	
Clode	11/17/11/10	Telepho	one No:	211	91	EPHS No.			Yes 1	No.	
MO 586-1814 (11-14)	DIS	TRIBUTION: WHITE - C	OWNER'S COPY	21	1/	CANARY - FILE	Follow	-up Date:	/	-) 	
					1	ALOMAN L - LIFE	CUPY				E6.37



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TIMEON: 20	TIME OUT
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ESTABLISHMENT	STUS	ADDRESS 20 1	Martin	East F	Cara Zi	4381	1/5
FOO	DD PRODUCT/LOCATION	TEMP,	FOOD PRODUC	T/ LOCATION		TEMP.	
Code		PRIORIT	Y ITEMS		- 120	Correct by	Initial
Reference	Priority items contribute directly to the eli- or injury. These items MUST RECEIVE I	nination, prevention or reduc MMEDIATE ACTION within	tion to an acceptable level, hazard 72 hours or as stated.	s associated with food	oorne Iliness	(date)	Trimber:
		98 L Da	1				
	Y 164	e at th	STALL				
Code Reference	Core items relate to general sanitation, or standard operating procedures (SSOPs).	CORE perational controls, facilities of	TEMS ir structures, equipment design, go	eneral maintenance or s	sanitation	Correct by (date)	Initial
F / 1	standard operating procedures (SSQPs).	11 1 1 1 1		ction or as stated.	1	A I VI	
6-561,	not sphooth	and las		teu and	1 1.	1KT	
0-201	1 Door to Ma	lk-in fre	e76 × 15 da	maged o	and D	URT	
	sea neds		epaired	The state of the s			
			I				
7							
10 m		EDUCATION PRO	OVIDED OR COMMENTS	100			
NI	(I = hext youth	ne Mapie	70n				
Person in Ch	arge /Title: h t K	Municipal Felephone	No. > 10 EPHS No. 0	Date:] - 26 ıp: □	Yes D	₹ No
Inspector:	ue Warch	DISTRIBUTION: WHITE - OWNER'S	03-NAV 106	/ Follow-L	ıp Date:	7	E6.37A