



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

TIME IN: 1:00 TIME OUT: 2:15
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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: Masters OWNER: _____ PERSON IN CHARGE: Anthony Brack
 ADDRESS: 720 N. Martin COUNTY: Mississippi
 CITY/ZIP: East Prairie 63845 PHONE: 649-5452 FAX: _____ P.H. PRIORITY: H M L
 ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION
 RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS
 PURPOSE
 Pre-opening Routine Follow-up Complaint Other
 FROZEN DESSERT Approved Disapproved Not Applicable License No. _____
 SEWAGE DISPOSAL PUBLIC PRIVATE
 WATER SUPPLY COMMUNITY NON-COMMUNITY 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/O/N/A	Proper cooking, time and temperature		
Employee Health				Proper reheating procedures for hot holding			
IN/OUT	Management awareness; policy present			IN/OUT/N/O/N/A	Proper cooling time and temperatures		
IN/OUT	Proper use of reporting, restriction and exclusion			IN/OUT/N/O/N/A	Proper hot holding temperatures		
Good Hygienic Practices				Proper cold holding temperatures			
IN/OUT/N/O	Proper eating, tasting, drinking or tobacco use			IN/OUT/N/O/N/A	Proper date marking and disposition		
IN/OUT/N/O	No discharge from eyes, nose and mouth			IN/OUT/N/O/N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				Consumer Advisory			
IN/OUT/N/O	Hands clean and properly washed			IN/OUT/N/A	Consumer advisory provided for raw or undercooked food		
Approved Source				Highly Susceptible Populations			
IN/OUT/N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN/OUT/N/O/N/A	Pasteurized foods used, prohibited foods not offered		
IN/OUT	Adequate handwashing facilities supplied & accessible			Chemical			
IN/OUT	Food obtained from approved source			IN/OUT/N/A	Food additives: approved and properly used		
IN/OUT/N/O/N/A	Food received at proper temperature			IN/OUT	Toxic substances properly identified, stored and used		
IN/OUT	Food in good condition, safe and unadulterated			Conformance with Approved Procedures			
IN/OUT/N/O/N/A	Required records available: shellstock tags, parasite destruction			IN/OUT/N/A	Compliance with approved Specialized Process and HACCP plan		
Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection.			
IN/OUT/N/A	Food separated and protected			IN = in compliance OUT = not in compliance			
IN/OUT/N/A	Food-contact surfaces cleaned & sanitized			N/A = not applicable N/O = not observed			
IN/OUT/N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food			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
✓		Pasteurized eggs used where required			✓		In-use utensils: properly stored		
✓		Water and ice from approved source			✓		Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control				Single-use/single-service articles: properly stored, used					
✓		Adequate equipment for temperature control			✓		Gloves used properly		
✓		Approved thawing methods used			Utensils, Equipment and Vending				
✓		Thermometers provided and accurate			✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification				Warewashing facilities: installed, maintained, used; test strips used					
✓		Food properly labeled; original container			✓		Nonfood-contact surfaces clean		
Prevention of Food Contamination				Physical Facilities					
✓		Insects, rodents, and animals not present			✓		Hot and cold water available; adequate pressure		
✓		Contamination prevented during food preparation, storage and display			✓		Plumbing installed; proper backflow devices		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓		Sewage and wastewater properly disposed		
✓		Wiping cloths: properly used and stored			✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Fruits and vegetables washed before use			✓		Garbage/refuse properly disposed; facilities maintained		
				Physical facilities installed, maintained, and clean					

Person in Charge/Title: Anthony Brack Manager Date: 12-3-19
 Inspector: Jodie Mauer Telephone No. 573-683-2191 EPHS No. 1681
 Follow-up: Yes No
 Follow-up Date: 1-7-20



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ESTABLISHMENT NAME Tasters		ADDRESS 720 N. Martin		CITY East Prairie	ZIP 63845
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Ambient Air (AA) pizza bar		36°F	Ice cream mix / ice cream machine		37°F
Pepperonis / pizza bar		41°F	Tomatoes / cold bar make line		36°F
Meat sauce / pizza bar		39°F			
AA Walk in cooler		37°F			
AA Mini True cooler by window		36°F			

PRIORITY ITEMS
 Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.

Code Reference	Description	Correct by (date)	Initial
4-601.11(A)	Food debris on clean dishes		
3-301.11(B)	Preparing food without wearing gloves.		
4-501.114	Sanitizer in bucket by soda machine too strong		

CORE ITEMS
 Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.

Code Reference	Description	Correct by (date)	Initial
4-601.11(e)	Outside of food containers dirty with residue		
4-601.11(c)	Cutting board on pizza make line dirty and scored beyond repair		
6-501.11(A)	Walk-in cooler and freezer floors found to be dirty with food debris.		
4-601.11(C)	Exterior of grill/groddle in kitchen has grease build-up.		
4-501.116	No test strips for bleach sanitizer		
6-262.11	Plastic light shield cover over 3 bay sink cracked		

EDUCATION PROVIDED OR COMMENTS
 Discussed replacing cracked plastic work. Discussed covering machines when not in use. Discussed proper date marking

Person in Charge / Title: *Jodie Mascun* *Manager* Date: *12-3-19*
 Inspector: *Jodie Mascun* Telephone No. *573-685-2911* EPHS No. *1681*
 Follow-up: Yes No
 Follow-up Date: *1-7-20*