



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

TIME IN: 10:43 TIME OUT: 11:40  
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: Masters OWNER: \_\_\_\_\_ PERSON IN CHARGE: Rhonda 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		
<b>Employee Health</b>							
IN/OUT	Management awareness; policy present			IN/OUT/N/O/N/A	Proper reheating procedures for hot holding		
IN/OUT	Proper use of reporting, restriction and exclusion			IN/OUT/N/O/N/A	Proper cooling time and temperatures		
<b>Good Hygienic Practices</b>							
IN/OUT/N/O	Proper eating, tasting, drinking or tobacco use			IN/OUT/N/O/N/A	Proper hot holding temperatures		
IN/OUT/N/O	No discharge from eyes, nose and mouth			IN/OUT/N/O/N/A	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>							
IN/OUT/N/O	Hands clean and properly washed			IN/OUT/N/A	Proper date marking and disposition		
<b>Approved Source</b>							
IN/OUT	Food obtained from approved source			IN/OUT/N/A	Time as a public health control (procedures / records)		
IN/OUT/N/O/N/A	Food received at proper temperature			IN/OUT	<b>Consumer Advisory</b>		
IN/OUT	Food in good condition, safe and unadulterated			IN/OUT/N/O/N/A	Consumer advisory provided for raw or undercooked food		
IN/OUT/N/O/N/A	Required records available: shellstock tags, parasite destruction			IN/OUT/N/A	<b>Highly Susceptible Populations</b>		
<b>Protection from Contamination</b>							
IN/OUT/N/A	Food separated and protected				Pasteurized foods used, prohibited foods not offered		
IN/OUT/N/A	Food-contact surfaces cleaned & sanitized				<b>Chemical</b>		
IN/OUT/N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Food additives: approved and properly used		
				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
		Pasteurized eggs used where required					In-use utensils: properly stored		
		Water and ice from approved source					Utensils, equipment and linens: properly stored, dried, handled		
<b>Food Temperature Control</b>									
		Adequate equipment for temperature control					Single-use/single-service articles: properly stored, used		
		Approved thawing methods used					Gloves used properly		
		Thermometers provided and accurate					<b>Utensils, Equipment and Vending</b>		
<b>Food Identification</b>									
		Food properly labeled; original container					Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<b>Prevention of Food Contamination</b>									
		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					<b>Physical Facilities</b>		
		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: Trish Marie Date: 1-7-2020  
 Inspector: Jodie Mason Telephone No. 573-683-2191 EPHS No. 7081  
 Follow-up:  Yes  No  
 Follow-up Date: \_\_\_\_\_

