

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

TIMETH	5	TIMEOUT
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INEXT ROUTINE INSPE	CTION THIS DAY, THE ITEMS NOTED BELOW IDENT CCTION, OR SUCH SHORTER PERIOD OF TIME AS N S FOR CORRECTIONS SPECIFIED IN THIS NOTICE I NAME: OWNER:	MAY BE SPEC	CIFIED IN W	RITING BY T	HE REGULATORY AUTHORITY. FAILURE TO UR FOOD OPERATIONS.	TED BY THE COMPLY
Wallys + Spack Bar					PERSON IN CHARGE:	
ADDRESS: 100	Beasley Park Rd.				COUNTY	
GITY/ZIP: ESTABLISHMENT TYPE	Ston 6384 PHONES - (0108	FAX:		P.H. PRIORITY : H 🗆 I	и 🗆 L
BAKERY RESTAURANT	C. STORE CATERER DE SCHOOL SENIOR CENTER TEN	ELI MP. FOOD	☐ GRO☐ TAVE	CERY STOR	E INSTITUTION MOBILE VENDORS	
PURPOSE Pre-opening	Routine Follow-up Complaint	☐ Other				
FROZEN DESSER Approved Disapp License No.	Toved Not Applicable SEWAGE DISPO	SAL	WATER S	SUPPLY MUNITY	□ NON-COMMUNITY □ PRIVAT Date Sampled Results	ΓΕ 3
		TORS AND				
Risk factors are food foodborne illness outbi	preparation practices and employee behaviors most cor eaks. Public health interventions are control measure	nmonly report as to prevent t	ted to the Co	enters for Dis	ease Control and Prevention as contributing factor	rs in
Compliance IN OUT	Demonstration of Knowledge	COS R	Complia	nce	Potentially Hazardous Foods	COS R
111/001	Person in charge present, demonstrates knowledge, and performs duties		IN OUT	N/O N/A	Proper cooking, time and temperature	
IN OUT	Employee Health Management awareness; policy present			CN/O N/A	Proper reheating procedures for hot holding Proper cooling time and temperatures	
IN OUT	Proper use of reporting, restriction and exclusion		IN OUT	N/O N/A	Proper hot holding temperatures	
IN OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking or tobacco use		IN OUT	N/A N/O N/A	Proper cold holding temperatures Proper date marking and disposition	
IN OUT N/O	No discharge from eyes, nose and mouth			N/O N/A	Time as a public health control (procedures /	
	Preventing Contamination by Hands		-	C 7	records) Consumer Advisory	
IN OUT N/O	Hands clean and properly washed		OUT	N/A	Consumer advisory provided for raw or undercooked food	
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations	
IN) OUT	Adequate handwashing facilities supplied & accessible		IN OUT	N/O N/A	Pasteurized foods used, prohibited foods not	
6	Approved Source		6		Offered Chemical	
IN OUT	Food obtained from approved source		TUO MIL		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			C-40	Conformance with Approved Procedures	
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction Protection from Contamination		IN OUT	(N/A)	Compliance with approved Specialized Process and HACCP plan	
IN OUT N/A	Food separated and protected		The lette	r to the left of	each item indicates that item's status at the time	of the
IN OUT N/A	Food-contact surfaces cleaned & sanitized		inspectio IN =	n. in compliance	e OUT = not in compliance	
IN OUT NO	Proper disposition of returned, previously served,	+		not applicable Corrected On		
	reconditioned, and unsafe food	OOD DETAIL			Total Repeat term	
	Good Retail Practices are preventative measures to co	ontrol the intro	duction of pa	S athogens che	emicals and physical phiacts into foods	
IN OUT	Safe Food and Water	COS R	IN OU		Proper Use of Utensils	COS R
	urized eggs used where required and ice from approved source		X		ensils: properly stored	
Water			X	handled	equipment and linens: properly stored, dried,	
Adequ	Food Temperature Control uate equipment for temperature control		X		se/single-service articles: properly stored, used	
	ved thawing methods used			Gloves u	sed properly Utensils, Equipment and Vending	
Thern	nometers provided and accurate		X	Food and	nonfood-contact surfaces cleanable, properly	
	Food Identification				f, constructed, and used shing facilities: installed, maintained, used; test	
Food	properly labeled; original container		Y	strips use	ed	
	Prevention of Food Contamination			Nontood	contact surfaces clean Physical Facilities	
	s, rodents, and animals not present		X		cold water available; adequate pressure	
and d			X	Plumbing	g installed; proper backflow devices	
Perso finger	nal cleanliness: clean outer clothing, hair restraint,		X	Sewage	and wastewater properly disposed	
/ Wipin	g cloths: properly used and stored		X		ilities: properly constructed, supplied, cleaned	
Fruits	and vegetables washed before use		A X		/refuse properly disposed, facilities maintained facilities installed, maintained, and clean	
Person in Charge /T	you VIII			, , , , , , , , , , , , , , , , , , ,	Date: /- 28 - 200	
Inspector:	Mancum Geleph	none No	2191	EPHS No	Follow-up: Yes	☑ No
MO 580/1814 (11-14)	DISTRIBUTION: WHITE	OWNER'S COPY		CANARY - FIL		E6.37



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ESTABLISHMEN	IT NAME I SMOOLE BOLE	ADDRESS BLO	asle 1. Dada Rd CITY	aclaston	ZIP 202	21
FO	OD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOCAT	TION	TEMP	7
Ambier	of Air CAA Walk-in Coder	32'F	AA noton, coplar by	Stores	4001	F
AA ne	tory warmer	1470=	AR victor, civier by	+ gn7/s	390	
All Vo	tog fit cooler	310 F	AA nizza mala 100	100/21	2701	
greant	pears Steamunil	TLOOF	AA thue cooler in S	nacklour	320	=
/ Code Reference	Priority items contribute directly to the elin	nination, prevention or re	DRITY ITEMS eduction to an acceptable level, hazards associate	d with foodborne illness	Correct by (date)	Initial
The samuel source	or injury. These Items MUST RECEIVE II	MMEDIATE ACTION wi	Ithin 72 hours or as stated,	ALERT CONTROL OF THE STATE OF T		
3-302.11	(A)(a) Raw bac	on hem	stored with unho	rked	1-28	
	pastenes					
			2		DE 1	
				A	*	
			4			
Code Reference	Core items relate to general sanitation, op	erational controls, faciliti	DRE ITEMS lies or structures, equipment design, general main	enance or sanitation	Correct by (date)	Initial
	Core items relate to general sanitation, op standard operating procedures (SSOPs).	erational controls, faciliti	DRE ITEMS lies or structures, equipment design, general main corrected by the next regular inspection or as	enance or sanitation stated.	Correct by (date)	Initial
	Core items relate to general sanitation, op standard operating procedures (SSOPs).	erational controls, faciliti	lies or structures, equipment design, general main	stated.	Correct by (date)	Initial
	Core items relate to general sanitation, op standard operating procedures (SSOPs). DITCHONGA-L CYLAM WAK-	erational controls, faciliti	lies or structures, equipment design, general main	stated.	Correct by (date)	Initial
	Standard operating procedures (SSOPS). DU I Ce build - L Cream walk- barara, an	erational controls, faciliti These items are to be A A A A A A A A A A A A A A A A A A A	iles or structures, equipment design, general main corrected by the next regular inspection or as \$200-100 ft. The property of the corrected by the next regular inspection or as \$200-100 ft. The property of	stated. ICC IN SNack IZEC.	(date)	Initial
	standard operating procedures (SSOPS). DU I C build-L Cream walk- barara, an	erational controls, faciliti	iles or structures, equipment design, general main corrected by the next regular inspection or as \$200-100 ft. The property of the corrected by the next regular inspection or as \$200-100 ft. The property of	stated.	Correct by (date)	Initial
Reference 4 - 204	standard operating procedures (SSOPS). DU I C build-L Cream walk- barara, an	erational controls, faciliti These items are to be A A A A A A A A A A A A A A A A A A A	iles or structures, equipment design, general main corrected by the next regular inspection or as stevel to the first term of the first te	stated. ICC IN SNack IZEC.	(date)	Initial
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Reference 4-204.	standard operating procedures (SSOPS). DU I Ce build - L Cream walk- barara, an (c) The outside dirt flood dela (c) Extency of	erational controls, facility These items are to be A A A A A A A A A A A A A A A A A A A	encorrected by the next regular inspection or as Ster-With Free Terricum design, general main ster with the next regular inspection or as ster with t	stated. ICC IN SNack IZEC.	(date)	Initial
Reference 4 - 204	standard operating procedures (SSOPS). DU I Ce build - L Cream walk- barara, an (c) The outside dirt / food dels (c) Extency of	erational controls, facility These items are to be A A A A A A A A A A A A A A A A A A A	PROVIDED OR COMMENTS	stated. ICC IN SNack IZEC.	(date)	Initial
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4-60.11 4-60.11	Standard operating procedures (SSOPS). DU I Ce build - L Cream walk- barara, an (C) The out-de dirt I find deb (C) Extenity of	erational controls, facility These items are to be A A A A A A A A A A A A A A A A A A A	PROVIDED OR COMMENTS	stated. ICL IO SNack EZEC. - up of	(date)	