

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

TIME IN	0	TIME OUT 30
PAGE	of	2

NEXT ROUTINE INSPE	CTION THIS DAY, THE ITEMS NOTED BELOW IDENTI ECTION, OR SUCH SHORTER PERIOD OF TIME AS M IS FOR CORRECTIONS SPECIFIED IN THIS NOTICE N	IAY BE SP	ECIF	FIED II	N WRIT	ING BY T	DNS OR FACILITIES WHICH MUST BE CORRECTED BY THE THE REGULATORY AUTHORITY. FAILURE TO COMPLY LIB FOOD OPERATIONS		
ESTABLISHMENT		IAT NEOC		IV OLG	,0,1110	1101 10	PERSON IN CHARGE:		
ADDRESS: 100 Beatley Paik Rd COUNTY: 550 PP						COUNTY			
CITY/ZIP: 18+00 13834 PHONE: 3-6/1				FAX: P.H. PRIORITY: 🖾 H 🗆 M 🗆					
ESTABLISHMENT TYPE  BÂKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS									
PURPOSE  Pre-opening		☐ Other							
License No Date Sampled					□ 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 outb	reaks. Public health interventions are control measure	cos	nt fo	odborr	ne illnes	s or injury	y. Polentially Hazardous Foods COS		
(IN OUT	Person in charge present, demonstrates knowledge, and performs duties				•	IO_N/A	Proper cooking, time and temperature		
/IN/OUT	Employee Health Management awareness; policy present			Andread IV	- Committee	/O N/A	Proper reheating procedures for hot holding Proper cooling time and temperatures		
(N) OUT	Proper use of reporting, restriction and exclusion			IN	N TUC	/O N/A	Proper hot holding temperatures		
(IN)OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking or tobacco use					N/A /O N/A	Proper cold holding temperatures  Proper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth			(N)	OUT N	/O N/A	Time as a public health control (procedures / records)		
IN OUT N/O	Preventing Contamination by Hands Hands clean and properly washed			(IN)	OUT	N/A	Consumer Advisory Consumer advisory provided for raw or undercooked food		
IN OUT N/O	No bare hand contact with ready-to-eat foods or						Highly Susceptible Populations		
IN OUT	approved alternate method properly followed  Adequate handwashing facilities supplied & accessible			(IN	OUT N	I/O N/A	Pasteurized foods used, prohibited foods not offered		
(W) OUT	Approved Source			(N)	OUT	NIA	Chamical Chamical		
IN OUT NO NA	Food obtained from approved source Food received at proper temperature			IN OUT Toxic su		N/A	Food additives: approved and properly used Toxic substances properly identified, stored and		
/IN OUT	Food in good condition, safe and unadulterated		H	used			Conformance with Approved Procedures		
TN OUT N/O N/A Required records available: shellstock tags, parasite destruction				IN ·	OUT	NIA	Compliance with approved Specialized Process and HACCP plan		
/IN OUT N/A	Food separated and protected			The letter 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			i .		complianc			
IN OUT NO	Proper disposition of returned, previously served,			N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item					
	reconditioned, and unsafe food	OOD RETA	A(L P	RACT	ICES	1	A STATE OF THE PARTY OF THE PAR		
IN OUT	Good Retail Practices are preventative measures to co	ontrol the in		uction	of path	ogens, ch	nemicals, and physical objects into foods.  Proper Use of Utensils COS R		
	Safe Food and Water eurized eggs used where required	003	`	X	001		utensils: properly stored		
Wate	er and ice from approved source				X	Utensils	s, equipment and linens: properly stored, dried,		
	Food Temperature Control			X		Single-u	use/single-service articles: properly stored, used		
	quate equipment for temperature control oved thawing methods used			×		Gloves	Used properly Utensils, Equipment and Vending		
	mometers provided and accurate			V			nd nonfood-contact surfaces cleanable, properly ed, constructed, and used		
	Food Identification			X		Warewa strips us	ashing facilities: installed, maintained, used; test		
X Food	properly labeled; original container Prevention of Food Contamination			X		Nonfood	d-contact surfaces clean  Physical Facilities		
	cts, rodents, and animals not present			X			d cold water available; adequate pressure		
	amination prevented during food preparation, storage display			X		Plumbir	ng installed; proper backflow devices		
Personal cleanliness: clean outer clothing, hair restraint,				X		Sewage	e and wastewater properly disposed		
fingernails and jewelry Wiping cloths: properly used and stored				X			acilities; properly constructed, supplied, cleaned pe/refuse properly disposed; facilities maintained		
Fruits and vegetables washed before use				Ŷ			al facilities installed, maintained, and clean		
Person in Charge /Title: Date: 3-14-203  Inspector: / Felephone No. 200 EPHS No. 7 Follow-up: Date: No. No. No. No. No. 100 Person in Charge /Title: No. 100 Person i									
Inspector:	Mazum / 5th	hone No.	3	21	91	EPHS N	Follow-up Date:		



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TIME IN UO	TIME-OUT30
PAGE 2of	Ź

ESTABLISHMENT NAME + SMCKBAY ADDRESS ADDRESS PUBLICITY MACHESTY	1 21P 37 34
FOOD PRODUCT/LOCATION TEMP. / FOOD PRODUCT/LOCATION	TEMP.
Anhant Hic (AH) Die Cooler 38°F AH Victory Warmer AH WALK-IN COOLER 37°F AH DIZZUMARE-TING COOLE	1431/4
AH VICTORY CODIE CHIOVED 41°F SUISAGE STEAMINED TANGE	1 11
AA inchange colectional 3800	
Code PRIORITY ITEMS	Correct by Initial
Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne line or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	ess (date)
7-102.1 Unlabeled spray bottle in small hav area	3-16
Code  CORE ITEMS  Reference Core Items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation	Correct by Initial
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