

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

TIME IN	TIME OUT
PAGE of	7

INEXT ROUTINE INSE	ECTION THIS DAY, THE ITEMS NOTED BELOW IDENT PECTION, OR SUCH SHORTER PERIOD OF TIME AS IN TS FOR CORRECTIONS SPECIFIED IN THIS NOTICE I	∕/AY BE SPE	ECIFIED	IN WRI	ITING BY THE	REGULATORY AUTHORITY FAILURE	RECTED B	BY THE
ESTABLISHMENT	T NAME: OWNER:		100			PERSON IN CHARGE:		
ADDRESS:	as Briston Ports & 1	rice	100	us	'	COUNTY:	R	
CITY/ZIP:	ston (3834 PHONE:		FAX	_)	P.H. PRIORITY: DH		L
ESTABLISHMENT TYPE ☐ BAKERY ☐ RESTAURANT	☐ C. STORE ☐ CATERER ☐ DE	LI MMER F.P.		GROCE FAVERI	ERY STORE	☐ INSTITUTION ☐ MOBIL☐ TEMP FOOD	E VENDOF	RS
Purpose Pre-opening		Other	- E-1	AVLIN	·	LI TEMP.FOOD		
FROZEN DESSERT Approved Disapproved Not Applicable License No. SEWAGE DISPOSAL D PUBLIC PRIVATE WATER SUPPLY COMMUNITY NON-COMMUNITY Date Sampled Results								
RESERVE LIVE		TORS AN			1111111111			
loodborne lilness out	d preparation practices and employee behaviors most cor breaks. Public health interventions are control measure	nmonly repo	orted to the total to the transfer of the tran	he Cent ne illne	ters for Diseases or injury.	se Control and Prevention as contributing t	actors in	
Compliance IN OUT	Person in charge present, demonstrates knowledge,	cos		mpliance		Proper cooking, time and temperature	CC	OS R
	and performs duties							
IN OUT	Employee Health Management awareness; policy present					Proper reheating procedures for hot holding Proper cooling time and temperatures	J i	
IN OUT	Proper use of reporting, restriction and exclusion Good Hygienic Practices		IN	OUT N	I/O N/A P	roper hot holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			OUT N		roper cold holding temperatures roper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth		IN	OUT N		ime as a public health control (procedures ecords)		D
IN OUT N/O	Preventing Contamination by Hands Hands clean and properly washed		IN	OUT	100	Consumer Advisory Consumer advisory provided for raw or	2000	
IN OUT N/O	No bare hand contact with ready-to-eat foods or					ndercooked food		
	approved alternate method properly followed				10	Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible		IN	OUT N		asteurized foods used, prohibited foods no ffered	t	
IN OUT	Approved Source Food obtained from approved source		IN	OUT	N/A F	Chemical		
IN OUT N/O N/A	Food received at proper temperature			OUT	T	ood additives: approved and properly used oxic substances properly identified, stored	and	
IN OUT	Food in good condition, safe and unadulterated				us	sed Conformance with Approved Procedure		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction		IN	OUT		ompliance with approved Specialized Proc nd HACCP plan	ess	
IN OUT N/A	Protection from Contamination Food separated and protected				the left of ea	ich item indicates that item's status at the t	me of the	
IN OUT N/A	Food-contact surfaces cleaned & sanitized			ection. IN = in	compliance	OUT = not in compliance		
IN OUT N/O	Proper disposition of returned, previously served,				t applicable rrected On Si	N/O = not observed te R = Repeat Item		
A STORES	reconditioned, and unsafe food	OOD RETAIL						
IN LOUT	Good Retail Practices are preventative measures to con	ntrol the intro	oduction	of path	ogens, chemi			
IN OUT Past	Safe Food and Water teurized eggs used where required	COS R	IN	OUT	In-use utons	Proper Use of Utensils sils: properly stored	cos	R
	er and ice from approved source				Utensils, eq	uipment and linens: properly stored, dried,		
	Food Temperature Control				handled Single-use/s	single-service articles: properly stored, use	d	4
Appr	quate equipment for temperature control roved thawing methods used				Gloves used	d properly		
	rmometers provided and accurate					Utensils, Equipment and Vending onfood-contact surfaces cleanable, properl	,	
83336	Food Identification		-		designed, co	onstructed, and used ng facilities: installed, maintained, used; tes		
Food	d properly labeled; original container				strips used	ntact surfaces clean		
1011	Prevention of Food Contamination				Nontood-col	Physical Facilities		
	cts, rodents, and animals not present tamination prevented during food preparation, storage					d water available; adequate pressure stalled; proper backflow devices		
and o	display							
finge	onal cleanliness: clean outer clothing, hair restraint, ernails and jewelry					d wastewater properly disposed		
	ng cloths: properly used and stored s and vegetables washed before use					es: properly constructed, supplied, cleaned use properly disposed; facilities maintained		
			V		Physical fac	ilities installed, maintained, and clean		
Person in Charge / Title: Date: D-/-/X								
Inspector:	Teleph	one No.	1	E	EPHS No.	Follow-up: Yes Follow-up Date:	Ø N	No.
MO 580-1814 (11-14)	DISTRIBUTION: WHITE -	OWNER'S COP	Ϋ́	-	CANARY - FILE CO	. onott up bate.	V	E6.37



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

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ESTABLISHME	NT NAME	ADDRESS		CITY	ZIP	
Vialle	is/Snachbar	100 R	Steel Party Dal	Charleston	63834	
FC	OD PRODUCT/LOCATION	TEMP	FOOD PRODUCT/	LOCATION OF THE PROPERTY OF TH		
	TIODOOMEOOATION	I LIVIL'A	FOOD PRODUCT/	LOCATION	TEM	Tę:
Code Reference	Delevity home eventships also ship to the other	PAK	ORITY ITEMS	Sura um um	Correct by	Initial
rioterance	or injury. These items MUST RECEIVE	IMMEDIATE ACTION W	eduction to an acceptable level, hazards a lithin 72 hours or as stated.	issociated with foodborna illness	(date)	2
4-707 11	consider		SECTION AND SECTIO		-	
4704 117	Contactac					
, 5017						
P. MIL						
Code		CC	DRE ITEMS		Correct by	Initial
Code Reference	Core items relate to general sanitation, or	co perational controls, facili	DRE ITEMS ties or structures, equipment design, gene	ral maintenance or sanitation	Correct by (date)	Initial
Reference		CC perational controls, facili These items are to be	DRE ITEMS ties or structures, equipment design, gene corrected by the next regular inspection	ral maintenance or sanitation on or as stated.	Correct by (date)	Initial
G-701.11	Core items relate to general sanitation, of standard operating procedures (SSOPs).	CC perational controls, facili These items are to be	DRE ITEMS ties or structures, equipment design, gene corrected by the next regular inspection	ral maintenance or sanitation on or as stated,	Correct by (date)	Initial
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G-701.11		CC perational controls, facilit These items are to be	ORE ITEMS ties or structures, equipment design, gene corrected by the next regular inspection	ral maintenance or sanitation on or as stated,	Correct by (date)	Initial
Reference 6-701.11 6-501.17 7-701.11	converted	CC perational controls, facilit These items are to be	DRE ITEMS ties or structures, equipment design, gene corrected by the next regular inspection	ral maintenance or sanitation on or as stated.	Correct by (date)	Initial
Reference 6-201.11 6-501.12 7-201.11 4-601.18	converted	CC perational controls, facili These items are to be	DRE ITEMS ties or structures, equipment design, gene e corrected by the next regular inspection	ral maintenance or sanitation on or as stated,	Correct by (date)	Initial
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