

MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

FOOD ESTABLISHMENT INSPECTION REPORT

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INEXT ROUTINE INS	ECTION THIS DAY, THE ITEMS NO PECTION, OR SUCH SHORTER PE ITS FOR CORRECTIONS SPECIFIE	RIOD OF TIME AS	MAY BE SF	PECI	FIED IN V	VRITING BY 1	THE REGULA	ATORY AUTHORITY FAILURE TO	COMPL	Y THE Y
ESTABLISHMEN	T NAME:	OWNER:		v2				PERSON IN CHARGE:		
ADDRESS:	ach low	Walle	20.6	11	yw	<u></u>		COUNTY:		
CITY/ZIP:	10 Breastry Par	PHONE:		Ť	FAX:			P.H. PRIORITY: H		
ESTABLISHMENT TYP		A TOTAL CONTROL OF THE PARTY OF	~		III AT GOOD	e la pari		P.H. PRIORITY: H L	М	L
BAKERY RESTAURANT	☐ C. STORE ☐ CATERE	R DE	ELI IMMER F.P		☐ GRO	DCERY STOR ERN		STITUTION MOBILE VEMP.FOOD	ENDOR	S
☐ Pre-opening	Routine	☐ Complaint	☐ Other							
FROZEN DESSE Approved Disa License No.	pproved Mot Applicable	SEWAGE DISPORTED PRIVATE	OSAL			SUPPLY IMUNITY		I-COMMUNITY D PRIVA Sampled Result	ΓΕ s	
Diely factors and factors			CTORS A							
foodborne illness ou	od preparation practices and employe tbreaks. Public health interventions	are control measur	es to preve	nt fo	odborne i	llness or injury	ease Control	and Prevention as contributing factor	rs in	
Compliance IN OUT	Demonstration of Kr Person in charge present, demo		COS	R	-			otentially Hazardous Foods	COS	S R
(J) 001	and performs duties				IN OUT N/O N/A Proper cooking, time and temperature					
HN OUT	Employee Hea Management awareness; policy					T N/O N/A	Proper reheating procedures for hot holding			
IN OUT	Proper use of reporting, restriction					T N/O N/A	Proper cooling time and temperatures Proper hot holding temperatures			
UN OUT N/O	Good Hygienic Pra Proper eating, tasting, drinking o	ctices			ON OU		Proper cold	holding temperatures		
IN JOUT N/O	No discharge from eyes, nose ar	nd mouth	_			T N/O N/A	Time as a p	e marking and disposition public health control (procedures /		
	Drawallas Contactori				and the same		records)			
IN OUT N/O	Preventing Contamination Hands clean and properly washed				IN OU	T (N/A)		Consumer Advisory advisory provided for raw or		
IN OUT NO	No bare hand contact with ready	-to-eat foods or					undercooke Hig	ed food ghly Susceptible Populations		
IN OUT	approved alternate method properties Adequate handwashing facilities				IN OU	T N/ON/A	Pasteurized	I foods used, prohibited foods not		
accessible Approved Source						offered	Chemical			
(IN)OUT	Food obtained from approved so	urce			IN OU	T (N/A)		ves: approved and properly used		
IN OUT N/O/ N/A	Food received at proper tempera	ture		4	INCOD	5	Toxic subst	ances properly identified, stored and		
JN' OUT	Food in good condition, safe and							mance with Approved Procedures		
IN OUT N/O N/A Required records available: shellstock tags, parasite destruction				IN OU	T (N/A)	Compliance and HACCE	e with approved Specialized Process P plan			
IN OUT N/A	Protection from Conta	mination					each item in	dicates that item's status at the time	of the	
IN (OUT) N/A	Food-contact surfaces cleaned 8	sanitized		_	inspection. IN = in compliance OUT = not in compliance					
IN OUT NO	Proper disposition of returned, pr				N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item					
	reconditioned, and unsafe food	G	OOD RETA	AI D				TO POST NOTE		
	Good Retail Practices are prevent						emicals, and	physical objects into foods.		
IN OUT	Safe Food and Water		COS R		IN OU			er Use of Utensils	cos	R
	steurized eggs used where required ater and ice from approved source				7		tensils: prope equipment a	erly stored and linens: properly stored, dried,		
		941		1	4	handled				
Ade	Food Temperature Conti equate equipment for temperature con	ntrol		1	2		se/single-ser used properly	vice articles: properly stored, used		
App	proved thawing methods used		1		7	Utensils, Equipment and Vending				
Thermometers provided and accurate			1	2.1		od and nonfood-contact surfaces cleanable, properly signed, constructed, and used				
Food Identification			1	uls.	Warewashing facilities: installed, maintained, used; test					
Food properly labeled; original container			-	2	strips used Nonfood-contact surfaces clean					
Prevention of Food Contamination						Pr	nysical Facilities			
	ects, rodents, and animals not preser ntamination prevented during food pre		- /		7			vailable; adequate pressure oper backflow devices		
and	d display			1)					
fing	rsonal cleanliness: clean outer clothin gernails and jewelry	g, hair restraint,		1	J	Sewage	and wastewa	ater properly disposed		
	ping cloths; property used and stored		- \	/	~			rly constructed, supplied, cleaned erly disposed; facilities maintained		
								alled, maintained, and clean		
Person in Charge	/Title: You	Vinon-	\	- "	"		Date			
Inspector:	2/1/	Teleg	hone No	71		EPHS No		ow-up. O Yes	DIN	10
MO 580-4814 (11-74)	Y Y Y	DISERIBUTION: WHITE	- OWNER'S C	OPY		CANARY - FI		ow-up Date:	16	E6.37



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

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ESTABLISHMENT NAME	ADDRESS	СП		ZIP	,
Wally's Brack box		ry Pork Rel. C	herteston	63834	
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LO	CATION	TEMP	
Mistard Victory	44	Some Hat hade	J	1400	۲
Ecc Mictory	39°F	Milk Victory	23	310	
Fried Chicken) Hot Loral	158%		ate line	400	-
		Sausage Hora M	ate in	40	1
Figh world-in	360k				
Bacon Victory					
Code Reference Priority items contribute directly to the ell or injury. These items MUST RECEIVE	mination, prevention or	ORITY ITEMS reduction to an acceptable level, hazards assorted	clated with foodborne illness	Correct by (date)	Initial
				9/20/16	-11
	p scone	I and discolored o	h Lictory	1150110	V
prep make line				1 1	1
- Should box				1	
11 2011 H2 NI NI A	1	1 4-1 1-1		10/1/11/6	\leftarrow
4-704 117 No thermometer is 6-501.17 A WI walls 6th +	1 DIOPULL	bizza has how		10 1 110	
C WILLIAM WALLS CO. 3	higher al	Isty wood			
		•			
				1	1
					1
Code Reference Core Items relate to general sanitation of	perational controls, facil	ORE ITEMS ities or structures, equipment design, general r	naintenance or sanitation		Initial
Reference Core items relate to general sanitation, o standard operating procedures (SSOPs).	perational controls, facil These items are to be	ities or structures, equipment design, general re e corrected by the next regular inspection o	r as stated.	Correct by (date)	Initial
Reference Core items relate to general sanitation, o standard operating procedures (SSOPs).	perational controls, facil These items are to be	ities or structures, equipment design, general re e corrected by the next regular inspection o	r as stated.		Initial
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