



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

TIME IN 9:30 am	TIME OUT 11:30 a
PAGE 1 of 4	

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: <u>Yummy's</u> <u>Donut Palace</u>		OWNER: <u>Somnag Heng</u>	PERSON IN CHARGE: <u>Lanora</u>	
ADDRESS: <u>100 East Pine</u>		COUNTY: <u>Mississippi</u>		
CITY/ZIP: <u>East Prairie 63945</u>	PHONE: <u>573-360-0030</u>	FAX: _____	P.H. PRIORITY: ☐ H ☒ M ☐ L	
ESTABLISHMENT TYPE ☒ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS ☒ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP. FOOD				
PURPOSE ☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other				
FROZEN DESSERT ☐ Approved ☒ Disapproved License No. <u>N/A</u>		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		
☒ IN ☐ OUT	Employee Health			☒ IN ☐ OUT ☐ N/O ☐ N/A	Proper reheating procedures for hot holding		
☒ IN ☐ OUT	Management awareness; policy present			☒ IN ☐ OUT ☐ N/O ☐ N/A	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	Good Hygienic Practices			☒ IN ☐ OUT ☐ N/O ☐ N/A	Proper cold holding temperatures		
☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking or tobacco use			☒ IN ☐ OUT ☐ N/O ☐ N/A	Proper date marking and disposition		
☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose and mouth			☒ IN ☐ OUT ☐ N/O ☐ N/A	Time as a public health control (procedures/records)		
☒ IN ☐ OUT ☐ N/O	Preventing Contamination by Hands			☒ IN ☐ OUT ☐ N/A	Consumer Advisory		
☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed			☒ IN ☐ 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			☒ IN ☐ OUT ☐ N/O ☐ N/A	Highly Susceptible Populations		
☒ IN ☐ OUT	Adequate handwashing facilities supplied & accessible			☒ IN ☐ OUT ☐ N/O ☐ N/A	Pasteurized foods used, prohibited foods not offered		
☒ IN ☐ OUT	Approved Source			☒ IN ☐ OUT ☐ N/A	Chemical		
☒ IN ☐ OUT ☐ N/O ☐ N/A	Food obtained from approved source			☒ IN ☐ OUT ☐ N/A	Food additives: approved and properly used		
☒ IN ☐ OUT	Food received at proper temperature			☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored and used		
☒ IN ☐ OUT	Food in good condition, safe and unadulterated			☒ IN ☐ OUT ☐ N/A	Conformance with Approved Procedures		
☒ IN ☐ OUT ☐ N/O ☐ N/A	Required records available: shellstock tags, parasite destruction			☒ IN ☐ OUT ☐ N/A	Compliance with approved Specialized Process and HACCP plan		
☒ IN ☐ OUT ☐ N/A	Protection from Contamination			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			
☒ IN ☐ OUT ☐ N/A	Food separated and protected						
☒ IN ☐ OUT ☐ N/A	Food-contact surfaces cleaned and sanitized						
☒ IN ☐ OUT ☐ N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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		
☒	☐	Food Temperature Control			☒	☐	Single-use/single-service articles: properly stored, used		
☒	☐	Adequate equipment for temperature control			☒	☐	Gloves used properly		
☒	☐	Approved thawing methods used			☒	☐	Utensils, Equipment and Vending		
☒	☐	Thermometers provided and accurate			☒	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
☒	☐	Food Identification			☒	☐	Warewashing facilities: installed, maintained, used; test strips used		
☒	☐	Food properly labeled; original container			☒	☐	Nonfood-contact surfaces clean		
☒	☐	Prevention of Food Contamination			☒	☐	Physical Facilities		
☒	☐	Insects, rodents, and animals not present			☒	☐	Hot and cold water available; adequate pressure		
☒	☐	Contamination prevented during food preparation, storage and display			☒	☐	Plumbing installed; proper backflow devices		
☒	☐	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			☒	☐	Sewage and wastewater properly disposed		
☒	☐	Wiping cloths: properly used and stored			☒	☐	Toilet facilities: properly constructed, supplied, cleaned		
☒	☐	Fruits and vegetables washed before use			☒	☐	Garbage/refuse properly disposed; facilities maintained		
☒	☐				☒	☐	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <u>Phyllis Brown</u>		Date: <u>12-22-75</u>	
Inspector: <u>Phyllis Brown</u>	Telephone No. <u>573-603-2191</u>	EPHS No. <u>1450</u>	Follow-up: ☒ Yes ☐ No
		Follow-up Date: <u>12-29-75</u>	



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PAGE 2 of 4

ESTABLISHMENT NAME Yummy's Donut Palace		ADDRESS 166 East Pine		CITY East Prairie	ZIP 63845
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
See Page 3.					

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
✓ 3-302.11	Personal raw chicken and raw beef stored over biscuits for restaurant use in walk-in freezer.	12-22-25	LB
✓ 3-501.17	All potentially hazardous foods in walk-in cooler are not being marked with a 7 day discard date.	12-22-25	LB
✓ 3-302.11	Personal raw fish items are being stored over cheese for restaurant use.	12-22-25	LB
3-501.19	No written time procedure for Sausage kolache, breakfast ^{NO} they are past their max 4 hour time frame. Employee discarded item. - Corrected on file (C.O.S)	C.O.S.	LB
3-501.19	No written procedure for Sausage Kolache, breakfast sandwiches, and breakfast burritos. - Can hold no more than 4 hours.	12-22-25	LB
7-102.11	Unlabeled Spray bottle at fry station	12-22-25	LB
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
✓ 3-307.11	Personal foods are being stored with restaurant foods in walk-in freezer, walk-in cooler and dry storage shelving units in front & back areas.	12-29-25	LB
✓ 6-301.12	No paper towels in paper towel dispenser at hand washing sink in prep area.	12-29-25	LB
✓ 3-304.14	Wiping cloths not being stored in sanitizer - lying on counter tops & shelves.	12-29-25	LB
✓ 3-302.11a	Various Food items are uncovered in the back area: Ice, cereals, and Bulk ingredients.	12-29-25	LB
✓ 3-305.11	Bag of bulk ingredients stored on floor in back area.	12-29-25	LB
3-305.11	Single serve drinks (water, tea, soda, juice) stored on floor in front area by ice machine	12-29-25	LB

EDUCATION PROVIDED OR COMMENTS Employee will use Soap (Dawn) at 3 val to wash & Bleach for sanitizer.	
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Person in Charge/Title: <i>Steve Brewer</i>		Date: 12-22-25	
Inspector: <i>Nathan Powell</i>	Telephone No. 513 603 2191	EPHS No. 149	Follow-up: ☒ Yes ☐ No Follow-up Date: 12-29-25



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PAGE 3 of 4	

ESTABLISHMENT NAME Yummy's Donut Palace		ADDRESS 108 East Pine		CITY East Prairie		ZIP 63845			
FOOD PRODUCT/LOCATION		TEMP.		FOOD PRODUCT/LOCATION		TEMP.			
Egg Casserole / Walk-in Cooler		38°F		Raspberry Boba Balls / Counter Cooler		63°F			
Ambient Air / Walk-in Cooler		36°F		Rainbow Boba Balls / Counter Cooler		58°F			
Deli Ham / Walk-in Cooler		37°F		Ambient Air / Self Serve Drink Cooler		38°F			
Half & Half / Front Reach-in Cooler		38°F							
Ambient Air / Front Reach-in Cooler		33°F							
Code Reference		PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				Correct by (date)		Initial	
✓ 4-601.11		Used Scoop stored on top of dirty cardboard box underneath frying station				12-22-25		LB	
4-601.11		Large mixer is soiled with old food debris.				12-22-25		LB	
✓ 7-202.11		Degreaser being used in the soap compartment at the dispenser at 3 compartment sink.				12-22-25		LB	
✓ 4-703.11		No sanitizer registering in the dispenser at the 3 compartment sink.				12-22-25		LB	
- 7-202.12(a)		Hot Shot Ant/Roach/Spider killer on shelf with condiments.				12-22-25		LB	
- 7-202.12(b)		Vaseline lotion and Suave hand soap stored on shelf with condiments (next, above food)				12-22-25		LB	
✓ 3-501.16(a)		opened container of minced garlic stored on shelf at room temperature.				12-22-25		LB	
Code Reference		CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.				Correct by (date)		Initial	
- 4-601.11		All shelving units, tubs tops and work areas are soiled with debris.				12-24-25		LB	
✓ 6-501.12		Floors in prep/cook area are heavily soiled - especially under shelving, under equipment and along the walls.				12-24-25		LB	
✓ 4-302.14		No test kit for sanitizer.				12-24-25		LB	
✓ 4-501.14		3 compartment sink is dirty.				12-24-25		LB	
6-501.12		Toilet in men's restroom is dirty				12-24-25		LB	
5-205.15		Toilet in men's restroom is leaking at bottom				12-24-25		LB	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Andrew Brewer			Date: 12-22-25	
Inspector: Matthew Downey	Telephone No. 573 (603) 2191	EPHS No. 1450	Follow-up: ☒ Yes ☐ No Follow-up Date: 12-24-25	

