



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

TIME IN 9:30am	TIME OUT 16:46am
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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 CESSION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: <i>Yummy Donut Palace</i>	OWNER: <i>Somnag Heng</i>	PERSON IN CHARGE: <i>Somnag Heng</i>
ADDRESS: <i>108 East Pine</i>	COUNTY: <i>Mississippi</i>	
CITY/ZIP: <i>East Prairie 63845</i>	PHONE: <i>573-360-6038</i>	FAX: <i>_____</i>
P.H. PRIORITY: <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L		
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP. FOOD		
PURPOSE <input type="checkbox"/> Pre-opening <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other		
FROZEN DESSERT <input type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved License No. <i>NTT</i>	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> 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		
	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		
	Good Hygienic Practices			IN OUT 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)		
	Preventing Contamination by Hands				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				Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN OUT	Food obtained from approved source			IN OUT N/A	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			IN OUT	Conformance with Approved Procedures		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
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 inspection.		
IN OUT N/A	Food-contact surfaces cleaned and sanitized				IN = in compliance	OUT = not in compliance	
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				N/A = not applicable	N/O = not observed	

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

Person in Charge /Title: *CO*

Date: *12-29-25*

Inspector: *NTT*

Telephone No. *573 603 2491*

EPHS No. *1450*

Follow-up: Yes No

Follow-up Date: *1-5-26*



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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TIME IN	9:50	TIME OUT	10:40 am
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ESTABLISHMENT NAME	Yummie's Donut Palace	ADDRESS	108 East Pine	CITY	East Prairie	ZIP	68445
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOCATION		TEMP.			
cream cheese pastry/warmer	110°F						
sausage croissant/warmer	120°F						
ambien/Ami/ Front Beach in cooler	41°F						
White milk / Front Beach in cooler	39°F						
Code Reference		PRIORITY ITEMS				Correct by (date)	Initial
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.							
7-102.12m		Not Shot Ami/ Roach/ Spider killer on shelf in back area - corrected on site - Owner discarded Not Shot				C.O.S	R+H
7-102.11		Unlabeled spray bottle at sink station.				C.O.S.	R+H
3-501.10a		Creamy cheese pastry in warmer was temped at 110°F and the Sausage croissant temped at 120°F. Items were made at 6:00 am - time temped was after 10:00 am - All items were discarded. Owner does not want to use time, but temperature. Provided education how foods that are not held must be at 135°F or higher.				11/5/20	R+V
Code Reference		CORE ITEMS				Correct by (date)	Initial
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.							
4-1001.11		Shelving or prep table in back is faded due to protective coating still on & peeling.				11/5/20	R+H
10-501.12		Turret in men's restroom is dirty.				11/5/20	R+H

EDUCATION PROVIDED OR COMMENTS

PHF
Food items no longer held by time - using warmer.

Person in Charge /Title:

Date: 12-29-25

Inspector

Yummie's Donut Palace

Telephone No.

636-683-2191

EPHS No.

1450

Follow-up:

Yes No

Follow-up Date: 11-5-20