

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

TIME IN	TIME OUT		
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ESTABLEST NAME:    COUNTY:   Dangles   Dangles   COUNTY:   Dangles   Dangles	NEXT ROUTINE INSPEC	TION, OR SUCH SHORTER PERIOD OF T	IME AS MAY BE SPEC	CIFIED IN WRIT	ING BY THE F	OR FACILITIES WHICH MUST BE CORREC REGULATORY AUTHORITY. FAILURE TO C OOD OPERATIONS.	TED BY THE COMPLY		
FAX:   DELI   GROCERY STORE   C. STORE   C. STORE   C. STORE   DELI   GROCERY STORE   MODILE VENDORS   MOD	ESTABLISHMENT	NY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN SHIP SHOWN IN THE SHOWN IN			IVOI TOOKY	PERSON IN CHARGE:	PERSON IN CHARGE:		
Control   Cont	ADDRESS: 800 South Jesferson Ave					COUNTY: Dougl	as		
GROCERY STORE   CATHERER   DELL   OBLIF FOOD   DEVELOPED   SENDOR   INSTITUTIONS   INSTITUTIONS   MORELE VENDORS	CITY/7ID: PHONE:								
Pre-pending   Routine   Complaint   Comp	ESTABLISHMENT TYPE								
Approved   Disapproved   Dispersion   PRIVATE   Dispersion   PRIVATE   Date Sampled   Results		☐ Routine ☐ Follow-up ☐ Com	plaint						
Rick factors are food preparation practices and employee behaviors most commonly reported in the Centers for Disease Control and Prevention as contributing factors in technologies (process).    Complemen	□ Approved □ Disapproved □ Not Applicable □ PUBLIC □ COMMUNITY □ NON-COMMUNITY □ PRIVATE								
foodborne liness outbreeks, Public health interventions are control measures to prevent foodborne liness or injury.  Cognitione  Demonstration of Knowledge  Demonstration of Knowledge  NOUT  Person in charge present, demonstrates knowledge, end performe during  Person in charge present, demonstrates knowledge, end performe during  Person in charge present, demonstrates knowledge, end performe during  Person in charge present, demonstrates knowledge, end performe during  NOUT NO Management awareness, policy present  NOUT MINO Management awareness, policy present  NOUT NO Management awareness, policy po						Control and Depuntion on contribution feature			
Root in charge present, demonstrates knowledge, and porforms duties.  Root in charge present, demonstrates knowledge, and porforms duties.  Root in Court (and possess)  Root (and possess	Risk factors are food p foodborne illness outbre	reparation practices and employee behavior eaks. Public health interventions are contro	ol measures to prevent	foodborne illnes	ers for Disease is or injury.				
and performs duties    Proper land   Management awareness, policy present   N. OUT /N/O. N/A.   Proper reheating procedures for hot holding					ONA Pro		COS R		
Management awareness; policy present         N OUT NIO   A Proper cooling time and temperatures         N OUT NIO   A Proper cooling time and temperatures		and performs duties	and age,						
NOUT NIO   Proper cold holding temperatures   NOUT NIO   Proper cold holding temperatures   NOUT NIO   Proper cold holding temperatures   NOUT NIO   No discharge from eyes, nose and mouth   NOUT NIO   No discharge from eyes, nose and mouth   NOUT NIO   No discharge from eyes, nose and mouth   NOUT NIO   No discharge from eyes, nose and mouth   NOUT NIO   No discharge from eyes, nose and mouth   NOUT NIO   No berns hand contact with ready-to-act foods or approved atternate method properly followed   NOUT NIO   No berns hand contact with ready-to-act foods or approved atternate method properly followed   NOUT NIO   No berns hand contact with ready-to-act foods or approved atternate method properly followed   NOUT NIO	(N) OUT	Management awareness; policy present		IN OUT N	ONA Pro	oper cooling time and temperatures			
Preventing Contamination by Hands Preventing Contamination Preventing Contamination Preventing Contamination Preventing Contamination Preventing Contamination Preventing Control Preventing Contamination Preventing Control Preventing Contamination Preventing Contamination Preventing Contamination Preventing Control Preventing Contr	(-		lusion	IN OUT	N/A Pro	oper cold holding temperatures			
Preventing Contamination by Nands  NOUT NO Hands clean and properly washed  NOUT NO bare hand contact with ready-to-east foods or approved attempted properly followed approved and properly followed approved and properly followed followed properly followed approved and properly followed approved and properly followed approved and properly followed followed properly followed followed followed properly followed followe			use						
Mouth   No Dur   No			ts						
approved alternate method properly followed accessible Adequate hendwashing facilities supplied & accessible Approved Source IN OUT NO (VIA) Accessible Approved Source IN OUT NO (VIA) Food additives: approved and properly used IN OUT NO (VIA) Food additives: approved and properly used IN OUT NO (VIA) Food additives: approved and properly used IN OUT NO (VIA) Required records available: shellstock tags, parasite destruction Protection from Contamination Into (VIA) Required records available: shellstock tags, parasite destruction Protection from Contamination Into (VIA) Food approved Procedured Into OUT NA Food-contact surfaces cleaned & sanitized IN OUT NA Food Retail Practices are preventiative measures to control the introduction of pathogens, chemicals, and physical objects into foods.	N OUT N/O			IN OUT		nsumer advisory provided for raw or dercooked food			
accessible Approved Source IN OUT Food obtained from approved source IN OUT N/A/A Food received at proper temperature IN OUT N/A/A Required records available: shelistock tags, parasite destruction  Protection from Contamination IN OUT N/A/A Food-available: shelistock tags, parasite destruction  Protection from Contamination IN OUT N/A/A Food-available: shelistock tags, parasite destruction  Protection from Contamination IN IN OUT N/A/A Food-contact surfaces cleaned & sanitized IN OUT N/A Food-contact surfaces cleaned & sanitized IN I									
Food batained from approved source	NOUT	Adequate handwashing facilities supplied &		IN OUT N		ered			
NOUT   NO N/A   Food received at proper temperature   NOUT   Toxic substances properly identified, stored and used used used   NOUT   Toxic substances properly identified, stored and used used used   NOUT   NO N/A   Required records available: shellstock tags, parasite destruction   NOUT   NO N/A   Required records available: shellstock tags, parasite destruction   NOUT   N/A   Food-contact surfaces cleaned & sanitized   NOUT   N/A   Food-contact surfaces cleaned & sanitized   N/A   Food-contact surfaces cleaned & sanitized   N/A   Food-contact surfaces cleaned & sanitized   N/A   N/A   Food-contact surfaces cleaned & sanitized   N/A   N/	(IN) OUT			IN OUT		od additives: approved and properly used			
Nout   No   No   Required records available: shellstock tags, parasite destruction   Protection from Contamination   No   Protection from Contamination   No   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition   No   Proper disposition   Proper	IN OUT NO NA	Food received at proper temperature		M OUT					
destruction Protection from Contamination    Protection from Contamination	IN OUT NO (N/A)			Conformance with Approved Procedures					
Note	IN COT 140 (14)	destruction	, parasits						
N = int compliance   N/O = not observed   NO	OUT N/A								
Proper disposition of returned, previously served, reconditioned, and unsafe food   COS = Corrected On Site   R = Repeat Item	9	Food-contact surfaces cleaned & sanitized		IN = in o					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    No OUT   Safe Food and Water   COS   R   No OUT   Proper Use of Utersitis   COS   R	IN OUT (NO)	The second control of the second seco	served,						
Note		Cond Retail Progress are proventative man			ngens chemic	eals, and physical objects into foods	270		
Water and ice from approved source    Description   Descri	IN OUT	Safe Food and Water		IN OUT		Proper Use of Utensils	COS R		
handled   Single-use/single-service articles: properly stored, used   Gloves used properly				X					
Adequate equipment for temperature control Approved thawing methods used Thermometers provided and accurate Food Identification Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Inspector: Inspector: Inspector: Insects rodents, and animate for temperature control Warewashing facilities: installed, maintained, used; test strips used Warewashing facilities: installed, maintained, and clean Physical facilities: properly disposed; facilities maintained Physical facilities: installed, maintained, and clean Date:  Inspector: Inspecto	1					ingle-service articles: properly stored, used			
Thermometers provided and accurate  Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Food properly labeled; original container  Prevention of Food Contamination  Physical Facilities  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Telephone No.  Telephon		ate equipment for temperature control			Gloves used	properly			
Food properly labeled; original container					Food and no	nfood-contact surfaces cleanable, properly			
Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Telephone No. 4174  Tel		Food Identification			designed, co Warewashing	onstructed, and used g facilities: installed, maintained, used; test			
Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Person in Charge /Title:  Telephone No. 4174	Food		11 5- 21		strips used				
Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Person in Charge /Title:  Date:  Inspector:  Telephone No. 4174  Telepho	\$5.0 A	Prevention of Food Contamination			List and cold				
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Date:  Inspector:  Telephone No. 4174  Telephone No.	Conta	Contamination prevented during food preparation, storage							
fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Telephone No. 4174  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:  Telephone No. 4174  Telephone No. 4	Personal cleanliness: clean outer clothing, hair restraint,		V	Sewage and	wastewater properly disposed				
Person in Charge /Title:    Telephone No. 4/74   EPHS-No. Follow-up: A Follow-up: No. Follow-up Date:   No. Fo	fingernails and jewelry		/	Toilet facilitie	es: properly constructed, supplied, cleaned				
Person in Charge / Title:	Fruits	and vegetables washed before use		Garbage/refuse properly disposed; facilities maintained					
Carista M Singur 10 417 683 4174 1915 Follow-up Date:									
Carista M Singur 10 417 683 4174 1915 Follow-up Date:	Inspector: Telephone No. / EPHS-No. Follow/up: Ves D No								
MAINTAL CATALON WELLS TO BE TO THE TOTAL T	MO 580-1814 (11-14)	a Malnourr H	41+683	11 14	CANARY-FILE CO	Follow-up Date:	E6.37		



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TIME IN	TIME OUT			
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ESTABLISHMEN	parritos	APDRESS 800 Sout	th Je (Ferson	1 Ave	CITY AVA	6566	18
	O'OD PRODUCT/LOCATION TEMP. FOOD PRODUCT/ LOCATION				TEMF	TEMP.	
Code		PRIC	DRITY ITEMS			Correct by	Initial
Reference	Priority items contribute directly to the eli- or injury. These items MUST RECEIVE	mination, prevention or re IMMEDIATE ACTION wi	eduction to an acceptable ithin 72 hours or as stat	e level, hazards as ted.	ssociated with foodborne illn	ess (date)	
		110 at or	11				
	NO V	(0100					
Code Reference	Core items relate to general sanitation, o standard operating procedures (SSOPs).	perational controls, facilit	ORE ITEMS ties or structures, equipm corrected by the next r	ent design, gener regular inspectio	ral maintenance or sanitation n or as stated.	Correct by (date)	Initial
4.501-10	Torn broken gals o	m Gridge & t	Sugger uns	K			
6-501.11		THE THE TENE	recei win	-			
	, , , , , ,	03 6					
5-263.1	3 no mop sinc						
6-202,11	(A) unshielded bu	lb in huso	CX				
0-20219	Ouser opening	s unprotect	fed X				
							74
			1				
		FOLIA	DROWDER OF COLU	MENTO			
		EDUCATION	PROVIDED OR COM	MENTS			
			1				
Person in Ch	narge /Title:	11 11 11	16		Date: c /	12/acl	
Person in Ch	isall Sinswor	Telepho	one No. / E	PHS No. 19 1	Follow-up: Follow-up Date:	13/24 D Yes	No No