

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

TIMEIN	TIME OUT
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NEXT ROUTINE INSPE	TION THIS DAY, THE ITEMS NOTED BELOW IDENTIF CTION, OR SUCH SHORTER PERIOD OF TIME AS MA FOR CORRECTIONS SPECIFIED IN THIS NOTICE M	AY BE SPEC	IFIED IN WRITING BY	THE REGULATORY AUTHORITY. FAILURE TO C	TED BY THE COMPLY			
ESTABLISHMENT N		leib	Mille	PERSON IN CHARGE:				
ADDRESS: 8	50 S. Teffice F	11/2	1111	COUNTY: Douglas				
CITY/ZIP: AVA	MO (05/00) PHONE:	17 -	FAX:	P.H. PRIORITY: A H D N	1 🗆 L			
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS								
PURPOSE Pre-opening	**	Other	LI IAVENIA	I WOBILL VENDORO				
FROZEN DESSERT Approved Disapproved Not Applicable License No. PRIVATE Approved Disapproved PRIVATE PRIVATE Applicable PRIVATE PRIVATE PRIVATE Applicable PRIVATE PRIVATE Applicable								
RISK FACTORS AND INTERVENTIONS								
Risk factors are food p foodborne illness outbro	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 (N) OUT	Person in charge present, demonstrates knowledge,	COS	Compliance ON OUT N/O N/A	Proper cooking, time and temperature	COS R			
	and performs duties Employee Health		IN OUT N/O N/A	Proper reheating procedures for hot holding				
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclusion		IN OUT N/O N/A	Proper cooling time and temperatures Proper hot holding temperatures				
IN) OUT N/O	Proper eating, tasting, drinking or tobacco use		IN OUT N/A	Proper cold holding temperatures Proper date marking and disposition				
OUT N/O	No discharge from eyes, nose and mouth		TN OUT NO NIA	Time as a public health control (procedures / records)				
N OUT N/O	Preventing Contamination by Hands Hands clean and properly washed		IN OUT N/A	Consumer Advisory 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 &		IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered				
<i></i>	Approved Source			Chemical				
IN OUT IN OUT N/O N/A	Food obtained from approved source Food received at proper temperature		IN OUT N/A	Food additives: approved and properly used Toxic substances properly identified, stored and				
/N OUT	Food in good condition, safe and unadulterated			used 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 Food separated and protected		The letter to the left of inspection.	of each item indicates that item's status at the time	of the			
IN OUT N/A	Food-contact surfaces cleaned & sanitized		IN = in complian N/A = not applicat					
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		COS = Corrected C					
			PRACTICES	hemicals, and physical phiacts into foods				
IN OUT	Safe Food and Water	COS R	IN OUT	Proper Use of Utensils	COS R			
	urized eggs used where required and ice from approved source		In-use Utensil	utensils: properly stored s, equipment and linens: properly stored, dried,				
	Food Temperature Control		handled Single-	d use/single-service articles: properly stored, used				
	uate equipment for temperature control		Gloves	Used properly Utensils, Equipment and Vending				
Therm	nometers provided and accurate			nd nonfood-contact surfaces cleanable, properly ed, constructed, and used				
	Food Identification		Warew	ashing facilities: installed, maintained, used; test				
Food	properly labeled; original container		strips u Nonfoo	d-contact surfaces clean				
Insect	Prevention of Food Contamination ts, rodents, and animals not present		Hot and	Physical Facilities d cold water available; adequate pressure				
	mination prevented during food preparation, storage			ng installed; proper backflow devices				
Perso	nal cleanliness: clean outer clothing, hair restraint, nails and jewelry		Sewage	e and wastewater properly disposed				
Wipin	g cloths: properly used and stored and vegetables washed before use			acilities: properly constructed, supplied, cleaned ge/refuse properly disposed; facilities maintained				
MO				al facilities installed, maintained, and clean				
Person in Charge /Title: Date: 10/9/25								
Inspector:	Richmand Teleph	none No.	4174 EPHS N	Follow-up: Yes Follow-up Date:	□ No			
MO 580-1814 (11-14)	DISTRIBUTION: WHITE-	OWNER'S COP	CANARY - I		10 27 E634			



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ESTABLISHMENT NAME	ADDRESS	T. C(-	CITY	ZIP / C/ 12
FOOD PRODUCT/LOCATION	800 S.	FOOD PRODUCT	HVA MU	65608 TEMP.
	146.8	TOODTRODOON	LOGATION	
Cheese Die	141.4			
Ground Beef	195.4			
Pico	39,7			
Cheese	39.8			
Code Reference Priority items contribute directly to the el or injury. These items MUST RECEIVE	PRIORITY ITE limination, prevention or reduction to IMMEDIATE ACTION within 72 h	MS o an acceptable level, hazards a ours or as stated.	associated with foodborne illness	Correct by Initial (date)
	- 40.7		as and singl-	
2224 Selv Contain			other fire items	
3-302.11 Eggr street in	correctle in coole	- ON 40 61	off the ingal	
Code	CORFITEM	S	Kall , S.	Correct by Initial
Code Reference Core items relate to general sanitation,	CORE ITEM operational controls, facilities or stru	S uctures, equipment design, gen	eral maintenance or sanitation	Correct by Initial (date)
Reference Core items relate to general sanitation, standard operating procedures (SSOPs	operational controls, facilities or stru). These items are to be correcte	ctures, equipment design, gen d by the next regular inspecti	eral maintenance or sanitation on or as stated.	(date)
Code Reference Core items relate to general sanitation, standard operating procedures (SSOPs 3-302-11 Food Standard of the control of the co	core ITEM operational controls, facilities or structure. These items are to be corrected to the corrected to	ctures, equipment design, gen d by the next regular inspecti	-/- 1	(date)
Reference Core items relate to general sanitation, standard operating procedures (SSOPs 3-302.1) Food Starcd 14-601.11 Microwave 1	operational controls, facilities or str. These items are to be correcte Cooler Gut Girty Covers on HVI	actures, equipment design, gen d by the next regular inspecti Sick Cooke Cooke Vent s	Stored uncorn	(date)
Reference Core items relate to general sanitation, standard operating procedures (SSOPS 3-302-11 Food Stored 14-601-11 Microwave 16-501-11 Stained Imission Co-501-11 Stained Imission	operational controls, facilities or str. These items are to be correcte Couler 'Out Covers on HVI Covers on HVI Cicling tile	d Vent s In Kitchea Va	Stored honcover	(date)
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Reference Core items relate to general sanitation, standard operating procedures (SSOPS 3-302-11 Food Stored 14-601-11 Microtyave 15-6-501-11 Stained Imission Co-501-11 Stained Ciclin Stained Ciclin Co-501-11 Lots of annual	operational controls, facilities or str. These items are to be corrected to b	Jude Cooker AC Vents In Kitchen Sta Bathroom Old Appliance	Stored Uncorre	(date)
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