

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

TIME IN	TIME OUT
PAGE / of	3

NEXT ROUTINE INSE	ECTION THIS DAY, THE ITEMS NOTED B PECTION, OR SUCH SHORTER PERIOD	OF TIME AS MAY	BE SPE	CIFIED IN	WRIT	ING BY TI	HE REGUL	ATORY AUTHORITY. FAILURE TO C	OMPLY	Inc
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. ESTABLISHMENT NAME: OWNER: PERSON IN CHARGE:										
ADDRESS: 1/03 PrincCald Road COUNTY: Douglas					9	, I				
CITY/ZIP: AVA MO 1.5618 PHONE: - 683-4411				FAX: P.H. PRIORITY: Ø H M				1 🗆 L		
■ BAKERY	ESTABLISHMENT TYPE									
PURPOSE Pre-opening			Other	17	VERIN		L 1V	IGBIEE VENDORO		
FROZEN DESSE	pproved Not Applicable	VAGE DISPOSA PUBLIC PRIVATE	AL	WATE CO				N-COMMUNITY PRIVAT		Ţ
		RISK FACTO							4	
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 Knowled	ige		R Com	pliance		- 1	Potentially Hazardous Foods	cos	₹R
OUT OUT	Person in charge present, demonstrate and performs duties	es knowledge,		UN C	DUT N	O N/A	Proper cod	oking, time and temperature		
	Employee Health			75000	DUT N			heating procedures for hot holding		
IN OUT	Management awareness; policy prese					O N/A		oling time and temperatures t holding temperatures		
(in) OOT	(N) OUT Proper use of reporting, restriction and exclusion Good Hygienic Practices		IN C	TUC	N/A	Proper col	d holding temperatures			
IN OUT N/O	Proper eating, tasting, drinking or toba				N TUC	O N/A		te marking and disposition public health control (procedures /		-
IN OUT N/O	No discharge from eyes, nose and mo	outi		114	JO1 14/	ONE	records)	<u>'</u>		
(II) OUT NO	Preventing Contamination by	Hands		IN (OLIT	N/A	Consumor	Consumer Advisory advisory provided for raw or		-
OUT N/O	Hands clean and properly washed			IIV (JO1	Const	undercook	ked food		
IN OUT N/O	No bare hand contact with ready-to-ea approved alternate method properly for					-		lighly Susceptible Populations	V.	
IN OUT	Adequate handwashing facilities supp			IN (DUT N	ONIA	Pasteurize	ed foods used, prohibited foods not		
	accessible Approved Source	X DI SI					ollereu	Chemical		
IN OUT	Food obtained from approved source			IN (N/A		tives: approved and properly used		
AN OUT N/O N/A	Food received at proper temperature		1	IN &	DUT		used	stances properly identified, stored and		
IN OUT	Food in good condition, safe and unac							rmance with Approved Procedures		
TN OUT N/O N/A	Required records available: shellstock destruction	tags, parasite		IN (וטכ	N/A	and HACC	ce with approved Specialized Process CP plan		
n	Protection from Contamina	ition		The	letter to	the left of	each item i	indicates that item's status at the time	of the	
IN OUT N/A	Food separated and protected			inspe	ection.					
IN OUT N/A	Food-contact surfaces cleaned & san	itized				complianc applicable		OUT = not in compliance N/O = not observed		
IN OUT N/O	Proper disposition of returned, previous reconditioned, and unsafe food	usly served,		co	S = Cor	rected On	Site	R = Repeat Item		
				LPRACT					100	
	Good Retail Practices are preventative					ogens, che	emicals, and	d physical objects into foods.	cos	R
IN OUT	Safe Food and Water steurized eggs used where required	CO	OS R	IN	OUT	In-use ut		per use of utensils perly stored	003	K
	ater and ice from approved source					Utensils,	equipment	and linens: properly stored, dried,		
	Food Temperature Control				1	handled Single-u		ervice articles: properly stored, used		
Ad	equate equipment for temperature control			-			sed proper	ly		
	proved thawing methods used ermometers provided and accurate	7				Food an		Equipment and Vending contact surfaces cleanable, properly		
Ind			· _	-		designed	d, construct	ed, and used		
100	Food Identification:			-		Warewa strips us		es: installed, maintained, used; test		
V For	od properly labeled; original container			V			-contact su	rfaces clean		
Ins	Prevention of Food Contamination sects, rodents, and animals not present					Hot and		Physical Facilities available; adequate pressure		
	entamination prevented during food prepara	tion, storage						proper backflow devices		
Pe	d display rsonal cleanliness: clean outer clothing, ha	ir restraint,	-			Sewage	and wastev	water properly disposed		
fing	gernails and jewelry		_			Tailet fo	eilities: eron	party constructed supplied cleaned		
	ping cloths: properly used and stored uits and vegetables washed before use			~	1			perly constructed, supplied, cleaned perly disposed; facilities maintained		
1010					V		facilities in	stalled, maintained, and clean		
Person in Charge	Vitte: Lie Hum						Da	9/9/25	1/18/2	25
Inspector:	Inspector: Telephone No. EPHS No. Follow-up: Yes No.									
MO 580-1814 (11-14)	MO 580-1814 [17-14] Follow-up Date: MO 580-1814 [17-14] DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY E6.37									
MO 580-1814 (17-14) Craig Rox WHITE-OWNERS COPY 4/174 CANARY-FILE COPY										



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

TIME IN 30		TIME OUT
PAGE 2	of	3

TOWN: Country CA	ADDRESS SALIDOS	AL P. 1 AVA	ZIP	57.03
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOCATION	10.0	TEMP.
Code Reference Priority items contribute directly to the elir or injury. These items MUST RECEIVE I	PRIORITY ITEMS nination, prevention or reduction to an a MMEDIATE ACTION within 72 hours	cceptable level, hazards associated with	foodborne illness (da	
7-202.11 Chemicals Stored	by Single Seine Con	0 4 7 7	+ deli Storge	
4-601-11A Microwaves dirty	is kicken Ideli ave			
4-601.11A Meate Sticers ne	ficurer . Can Caux	ford Contamilation		1 7
2 340 /1 0 1	arrectly - Soil isn't	Stated up		
4-601.11 Ice build up in	Storage freezer an	1 floor dista		
4-601.11A Micronave in me	4 4			
<				
1				
Code	CORE ITEMS		Corre	ect by Initial
2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	The state of the s	anulament design paparal maintanance	The state of the s	
Reference Core items relate to general sanitation, or standard operating procedures (SSOPs)	These items are to be corrected by t	he next regular inspection or as stated	e or sanitation (da	ite)
standard operating procedures (SSOPs)	These items are to be corrected by the court of the court	he next regular inspection or as stated	e or sanitation (da	ite)
4-501.11 Aced new Cabit 4-601.11 Country top With	ret door by C	office pot	e or sanitation (da	ite)
4-501.11 Aced new Cabit 4-601.11 Country-top With 3-304.11 William Clothes S	These items are to be corrected by the c	office pot	e or sanitation (da	ite)
4-501.11 Aced new Cabit 4-601.11 Country top With	These items are to be corrected by the c	offee pot leaffee needs cla de Streed in San: l: Streege roum	e or sanitation (da	ite)
4-501.11 Aced new Cabit 4-501.11 Aced new Cabit 4-601.11 Counter-top With 3-304.11 Wiping Clothes S 6-501.11 Missing / Stained 6-501.12 Aciental Vication	These items are to be corrected by the contract of the contrac	offee pot Leaffee needs cle Is strage roun Litcher Litcher	e or sanitation (da	ate)
4.501.11 Aced new Cabi 4.501.11 Aced new Cabi 4.601.11 Country-top With 3-304.11 Wiping Clothes S 6-501.11 Missing / Stained 6-501.12 Damaged / Stained 6-501.12 Ciching Vents 4-601.11 Fan has direct	These items are to be corrected by the present of the control of t	office pot Leaffer needs cle Streed in San	e or sanitation (da	ate)
4-501.11 Aced new Cabit 4-501.11 Aced new Cabit 4-601.11 Country top With 3-304.11 William Colles S 6-501.11 Missing / Stained 6-501.12 Remaged / Stained 6-501.12 Ciching Vents	These items are to be corrected by the control of t	offee pot I coffee needs cla Is strage roun Kitches Let Kitches L	in de la constant de	ate)
4.501.11 Med new Cabi 4.501.11 Med new Cabi 4.601.11 Country-top With 3-304.11 Wiping clothes s 6-501.11 Missing / Stained 6-501.12 Damaged / Stained 6-501.12 Ciching Vents 4-601.12 Cabinet in Cake 4-601.13 Cabinet in Cake 6-501.11 Missing Ciching til 6-501.12 Dart build up an	These items are to be corrected by the per door by a contest of the contest of th	offee pot Leoffee needs cle Is streed in San: Litcher Litcher Leoffee needs cle Litcher Litcher Leoffee needs cle Litcher Litcher Leoffee Leoffee Litcher Leoffee Leoffe	in de la constant de	ate)
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN TIME OUT /2:50

ESTABLISHMENT NAME	ADDRESS	CITY		ZIP	
Town: Country SM	1/03		7 110	65618	?
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOCAT		TEMF	
	242	0		35=	
Cake Couler		Biscuit coole			
Caler	38:	- Lunch Meat		341	
deli Caa	410	Back Couler		312	
Milk Couter	241	Mac N Chan		162.4	
Cheen cooper	370	Maste & Polatoes		136.6	
Code	PRI	ORITY ITEMS	A MARKET PARTY AND	Correct by	Initial
Reference Priority items contribute directly to the elif	mination, prevention or	eduction to an acceptable level, hazards associated of this 72 hours or as stated.	with foodborne illness	(date)	
dialigny, these tiems most receive	MINEDIATE ACTION	Titli 72 libura or da statou			
N.					
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		. 7			
		,			
	-				
		- 2			
Code	C	ORE ITEMS	and the second second	Correct by	Initial
Reference Core items relate to general sanitation, or standard operating procedures (SSOPs)	perational controls, facil These items are to be	ities or structures, equipment design, general maint a corrected by the next regular inspection or as	enance or sanitation	(date)	100
6-2021 Dock Garage de	31 60	en - needs closed unless		t	
	. ^	ich - Hetal Cluber (Intel)	unogaing a s	U. G. Francisco	
5-501.13 Dumpsker 1: 55		C/ : C/			
	itainers on	floor in Storage area			
6-6-501.2A Vents in me		need cleaned			
6.501.18H Wask sink in	meat Dopl	needs classed			
6-501.TA Fuel build 4	p or Water	gipe is ment dept			
	discepture in	ment dept			
		,			
			7		
			7		
	EDUCATION	PROVIDED OR COMMENTS			
	EDUCATION	PROVIDED OR COMMENTS			
	EDUCATION	PROVIDED OR COMMENTS			
Person in Charge /Title:	EDUCATION	PROVIDED OR COMMENTS	Date: / /		
Person in Charge /Title:			119125		liels
Person in Charge /Title:		PROVIDED OR COMMENTS one No. EPHS No. 1566	Date: // / Z Follow-up: Follow-up Date:		light No