

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

TIME IN	:45	TIMEOUT
PAGE	of	2

NEXT ROUTINE INSP	PECTION, OR SUCH SHORTER PE	RIOD OF TIME AS I	MAY BE S	SPECIF	FIED II	WRIT	ING BY T	HE REG	SULATORY AUTHORITY. FAIL	URE TO CO	MPLY	IHE
ESTABLISHMEN	ITS FOR CORRECTIONS SPECIFIED T NAME:	OWNER:	WAY RE	SULTI	IN CES	SATIO	N OF TO	UK POO	PERSON IN CHARGE	1/00	10	
ADDRESS: //C	41 Highwan 76-							G	COUNTY	r	/((
CITY/ZIP	mo 65608	PHONE: 68	9 - 77	77	FAX:				P.H. PRIORITY :	(н 🗆 м		
ESTABLISHMENT TYP BAKERY					Пе	ROCE	RY STOR	e r	INSTITUTION			
RESTAURANT	T ☐ SCHOOL ☐ SENIOR	CENTER TE	MP. FOC		H 7/	AVERN	101010		MOBILE VENDORS			
Pre-opening FROZEN DESSE	Routine Follow-up	☐ Complaint SEWAGE DISP	Othe		Λ/ΔΤΕ	R SU	PPI Y					
□Approved □Disa License No.	pproved 🔲 Not Applicable	PUBLIC PRIVATE	OOAL			OMML		_	NON-COMMUNITY Date Sampled	PRIVATE Results		
		RISK FAI								f feeter		
Risk factors are foo foodborne illness ou	od preparation practices and employetbreaks. Public health intervention	se behaviors most co s are control measur	es to pre	reporte vent fo	ed to the odborn	e Centi ne illnes	ers for Dis ss or injury	ease Co				
Compliance	Pernonstration of K		cos	R		npliance		Desage	Potentially Hazardous Foods		cos	R
IN OUT	Person in charge present, demo	onstrates knowledge			اللاك	OUIN	/O N/A	Proper	cooking, time and temperature			
-	Employae He	7-101					O N/A		reheating procedures for hot h			
IN OUT	Management awareness; policy Proper use of reporting, restrict						/O N/A		cooling time and temperatures hot holding temperatures			
1N 001	Good Hygienic P				IN	OUT	N/A	Proper	cold holding temperatures			
IN OUT N/O	Proper eating, tasting, drinking						O NA		date marking and disposition as a public health control (proceed)	duros /		
OUT N/O	No discharge from eyes, nose a	and mouth			l IIV	OUTN	/O ZDV/A	records	s)	Juics /		
	Preventing Contamina		101		10.1	OUT	53		Consumer Advisory			
IN OUT N/O	Hands clean and properly wash							mer advisory provided for raw o cooked food				
IN OUT N/O		No bare hand contact with ready-to-eat foods or approved alternate method properly followed					7		Highly Susceptible Population	15		
IN OUT	Adequate handwashing facilitie accessible	Adequate handwashing facilities supplied &			IN OUT N/O M/A		AINONIA	Pasteu offered	urized foods used, prohibited foo I	ods not		
	Approved So	1175-06-7							Chemical			
IN OUT N/O N/A	Food obtained from approved s Food received at proper temper				IN,		NA		additives: approved and properly substances properly identified, s			
		Food received at proper temperature						used				
IN OUT N/O N/A					IN OUT N/A		Conformance with Approved Procedures Compliance with approved Specialized Process and HACCP plan					
ρ	destruction Protection from Con	tamination			The	letter to	the left o		em indicates that item's status a	t the time of	the	
IN OUT N/A	Food separated and protected Food-contact surfaces cleaned	9 applified			inspection. IN = in compliance OUT = not in compliance							
IN OUT N/A	Proper disposition of returned			-	N.	N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item						
	reconditioned, and unsafe food		OOD DE	TAILE			inected O	II Olle	TV = Tropode Rolli			
	Good Retail Practices are preven	ntative measures to o	ontrol the	e introd	luction	of path	ogens, ch	emicals,	and physical objects into foods		_	
IN OUT	Safe Food and Wate	ji	cos	R	IN	ОИТ	0 0		Proper Use of Utensils		cos	R
	steurized eggs used where required						In-use u	itensils: p	properly stored nent and linens: properly stored,	dried		
Wa	ater and ice from approved source				~		handled	<u> </u>				
	Food Temperature Cor								e-service articles: properly store	d, used		
	equate equipment for temperature or proved thawing methods used	ontrol					Gloves	used pro	sils, Equipment and Vending		-	
	ermometers provided and accurate							nd nonfoo	od-contact surfaces cleanable, p	properly		
	Food Identification	334.市开 下				سيا	designe Warewa	d, constr ashing fa	ucted, and used cilities: installed, maintained, us	ed; test		
					V	-	strips us	sed	surfaces clean	-		
Fo	od properly labeled; original containe Prevention of Food Contain						Noniood	u-contact	Physical Facilities			
	sects, rodents, and animals not prese	ent			-				ter available; adequate pressure	9		
and	ntamination prevented during food p d display				V				ed; proper backflow devices			
	rsonal cleanliness: clean outer clothi gernails and jewelry	ing, hair restraint,			-				stewater properly disposed			
Wiping cloths: properly used and stored					-		Toilet fa	cilities: p	properly constructed, supplied, o	leaned	_	
10/0 Fru	uits and vegetables washed before u	56			-	ir.			properly disposed; facilities mai s installed, maintained, and clea			
Person in Charge	Title:								Date: 1/20/25			
Inspector:	nny Plectwood	Tele	phone N	lo.	1110	u	EPHS N	0.		es [] N	0
MO 580-1814 (11-14)	nny Pretwood	DISTRIBUTION: WHIT	E-OWNER	'S COPY	4//	7	CANARY - F		Follow-up Date:	14/25		E6.37



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

TIME IN: US	TIME OUT
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ESTABLISHMENT NAME	ADDRESS	CITY	mo	6560e	$\boldsymbol{\beta}$
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOCATION		TEMF	
Fridge	325				===
Freezer	13'				
Chili	1550				
Walkin Cooker	36				
					Construction !
Code Reference Priority items contribute directly to the elic	mination, prevention or r	ORITY ITEMS eduction to an acceptable level, hazards associated ithin 72 hours or as stated.	with foodborne illness	Correct by (date)	Initial
3-301/1 B CAUK IS having		T and T	cal food		
3-2011 East outdeted		in conclu	Cp. 100 B		
4-601.11A Store and gell	1 has los	Is of great build up	1 grak		
Catch is ful	land ove	r flowing into oven			
			-		
Code. Reference. Core items relate to general senitation, or	perational controls, facili	ORE ITEMS lies or structures, equipment design, general mainte	nance or sanitation	Correct by (date)	Initial
Reference Core items relate to general sanitation, of standard operating procedures (SSOPs).	perational controls, facili These items are to be	ties or structures, equipment design, general mainte corrected by the next regular inspection or as s	lated.		Initial
Reference Core items relate to general sanitation, of standard operating procedures (SSOPs). (p - 501.16 Mups 70.4 pr	These items are to be	ties or structures, equipment design, general mainter corrected by the next regular inspection or as single from the defeat of t	tated.	(date)	Initial
Reference Core items relate to general sanitation, of standard operating procedures (SSOPs). (p - 501.16 Mups 70.4 pr	These items are to be	ties or structures, equipment design, general mainter corrected by the next regular inspection or as single from the defeat of t	tated.	(date)	Initial
Reference Core items relate to general sanitation, of standard operating procedures (SSOPs). (p - 501.16 Mops 176+ procedures (SSOPs). (p - 501.14 Dirry and 1774-1774 Couk 176+ WC.	These items are to be	ties or structures, equipment design, general mainte corrected by the next regular inspection or as s	tated.	(date)	Initial
Reference Core items relate to general sanitation, or standard operating procedures (SSOPs) (2-501.16 Mops 170+ 91 (3-501.114 Directors and 170+ 91 Could have been been been been been been been be	receitional controls, facility These items are to be Topung have tennecessary aring have the facility the file	ties or structures, equipment design, general mainter corrected by the next regular inspection or as single from the dry after a cluster around hand or estroient	tated.	(date)	Initial
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Reference Core items relate to general sanitation, of standard operating procedures (SSOPS). (6-501.114 Dirty and 10-402.11 Couk Pot WC. (6-501.114 Dirty and 10-4001.114 Microwaya is 15-4001.114 Microwaya is 15-4001.114 All frizzar as 15-302.11 Pood In Couling Waller Behind	receitional controls, facility These items are to be Topung har then eccs sary aring har the dirty	ties or structures, equipment design, general mainter corrected by the next regular inspection or as single for dry after around hand restraint hand are dilty and need to correctly not scaled up track is dilty	West Sin	(date)	initial
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