

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

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NEXT ROUTINE I	NSPEC	TION THIS DAY, THE ITEMS NO CTION, OR SUCH SHORTER PI FOR CORRECTIONS SPECIFI	ERIOD OF TIME AS N	MAY BE SI	PECI	FIED I	N WRIT	ING BY T	HE REG	ULATORY AUTHORITY. FAILURE TO O OPERATIONS.	COMPL	Y
ESTABLISHMI			OWNED.	Dear			-10	4.7		PERSON IN CHARGE	10 r	12
ADDRESS:	40	2 5 Sono-8	Wet	7004						COUNTY: Alglas	3	8
CITY/ZIP:	AV	a 1051008	PHONE: S3	519:	3	FAX		X		P.H. PRIORITY:   H	и□ι	_
ESTABLISHMENT  ☐ BAKERY ☐ RESTAURA		☐ C STORE ☐ CATER ☐ SCHOOL ☐ SENIOR	ER DE	LI MP. FOOD	)		GROCEF AVERN	RY STOR	E E	INSTITUTION MOBILE VENDORS	e Sh	ap
PURPOSE  Pre-opening	ıg	☐ Routine ☐ Follow-up	☐ Complaint	☐ Other						V		
FROZEN DES  Approved DD  License No.	SERT	oved Not Applicable	SEWAGE DISPO	DSAL			ER SUF OMMU			ION-COMMUNITY PRIVA	ΓE 3	
		74 Table 1	RISK FAC									
Risk factors are foodborne illness	food p	reparation practices and employ taks. Public health intervention	ee behaviors most cons are control measur	mmonly re es to prev	porte ent fo	ed to the	ne Cente ne illnes	ers for Dis s or injury	ease Cor	ntrol and Prevention as contributing factor		
Compliance		Demonstration of I	Cnowledge	cos	R	Co	mpliance	_		Potentially Hazardous Foods cooking, time and temperature	COS	S R
(N JOUT		Person in charge present, dem and performs duties	ionstrates knowledge,				OUT N		Proper	cooking, time and temperature		
O OUT		Employee H					OUT N			reheating procedures for hot holding cooling time and temperatures		
IN OUT		Management awareness; police Proper use of reporting, restrice	tion and exclusion			IN	OUT N	O N/A	Proper	hot holding temperatures		
IN OUT NO		Good Hygienic F Proper eating, tasting, drinking					OUT N			cold holding temperatures date marking and disposition		
IN OUT N/O		No discharge from eyes, nose					OUT N		Time as	s a public health control (procedures /		
		Preventing Contamina	tion by Hands						records	Consumer Advisory		
OUT N/O		Hands clean and properly was	hed			IN	OUT	(N/A)		ner advisory provided for raw or ooked food		
IN OUT N/O		No bare hand contact with rea							, EV-5	Highly Susceptible Populations		
INJOUT		approved alternate method pro Adequate handwashing facilitie				(IN/OUT N/O N/A F			rized foods used, prohibited foods not			
		accessible Approved Sc	urce						offered	Chemical		
(IN) OUT		Food obtained from approved	source				OUT	N/A		dditives: approved and properly used		
N OUT NO N	V/A	Food received at proper temper	erature				<b>OUT</b>		used	ubstances properly identified, stored and		
IN OUT	1/4	Food in good condition, safe a				INI	OUT	N/A)		informance with Approved Procedures ance with approved Specialized Process		
TN OUT N/O(N		Required records available: sh destruction				IIV.	001	0		CCP plan		
(IN) OUT N	I/A	Protection from Co Food separated and protected	Committee of the Commit					the left o	each ite	m indicates that item's status at the time	of the	
	1/A	Food-contact surfaces cleaned				insp	ection. IN = in o	complianc	e	OUT = not in compliance		
IN OUT NO		Proper disposition of returned,				N/A = not applicable  N/O = not observed  COS = Corrected On Site  R = Repeat Item						
		reconditioned, and unsafe food		OOD PET	All			Toolog Of	TORO	The second secon		- 33
- X - X - X - X - X - X - X - X - X - X		Good Retail Practices are preve		ontrol the				ogens, ch	emicals,	and physical objects into foods.		
IN OUT		Safe Food and Wat	er	cos	R	IN	OUT	G Tell		Proper Use of Utensils roperly stored	cos	R
7		urized eggs used where required and ice from approved source		4		1		Utensils	equipme	ent and linens: properly stored, dried,		
	3 .00	Food Temperature Co	nirol	7		1		handled Single-u		-service articles; properly stored, used		
		ate equipment for temperature		-5					used prop	perly		
		ved thawing methods used ometers provided and accurate		1		+		Food an		d-contact surfaces cleanable, properly		
		Food Identification				$\vdash$		designe	d, constru	ucted, and used cilities: installed, maintained, used; test		
								strips us	ed			
	Food	properly labeled; original contain Prevention of Food Contain		1/				400		surfaces clean Physical Facilities		
		s, rodents, and animals not pres	ent							er available; adequate pressure		-
	and di			. V						d; proper backflow devices		
		nal cleanliness: clean outer cloth nails and jewelry	ning, hair restraint,					Sewage	and was	stewater properly disposed		
	Wiping	cloths: properly used and store						Toilet fa	cilities: p	roperly constructed, supplied, cleaned properly disposed; facilities maintained		
	Fruits	and vegetables washed before	186							installed, maintained, and clean		
Person in Cha	rge (T	tey cha	nl							Date: 8/6/24	_	N/E/S
Inspector:	11/	1 Synvion	( Telep	phone No	41	74	/	EPHS N	0	Follow-up:	P '	No
10001	10	1. 10000000	DICTORUTION INCIT	OMMERIC	CORY	-		CANARY - F		10		E6.37



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TIME IN	TIME OUT
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ESTABLISHMEN	mon Grounds	ADDRESS	CI	TY	ZIP		
FOOD PRODUCT/LOCATION		TEMP	FOOD PRODUCT/ LC	CATION	TEMF	TEMP.	
	cut fridge temp	37.5°					
CATADO	vo. Trolge torige						
72							
Code		PRI	ORITY ITEMS		Correct by	Initial	
Reference	Priority items contribute directly to the eli or injury. These Items MUST RECEIVE	mination, prevention or r IMMEDIATE ACTION w	reduction to an acceptable level, hazards assorthin 72 hours or as stated.	ociated with foodborne illness	(date)		
			1. fins				
	na violation						
		W VI					
		2				-	
Code Reference	Core items relate to general sanitation, o	perational controls, facil	ORE ITEMS illes or structures, equipment design, general	maintenance or sanitation	Correct by (date)	Initial	
	Core items relate to general sanitation, o standard operating procedures (SSOPs)	perational controls, facil	ORE ITEMS ities or structures, equipment design, general e corrected by the next regular inspection	maintenance or sanitation or as stated.		Initial	
	Core items relate to general sanitation, o standard operating procedures (SSOPs)	perational controls, facil These items are to be	ities or structures, equipment design, general e corrected by the next regular inspection	maintenance or sanitation or as stated.		Initial	
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	standard operating procedures (SSOPs)	perational controls; faciling the second of	ities or structures, equipment design, general e corrected by the next regular inspection	Date: C.//	(date)		
Reference	standard operating procedures (SSOPs)	EDUCATION	ities or structures, equipment design, general e corrected by the next regular inspection	Date: C	(date)	Initial	