

TIME IN	TIME OUT
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NEXT ROUTI	INE INSP	CTION THIS DAY, THE ITEMS NOTED BELOW ECTION, OR SUCH SHORTER PERIOD OF TIN IS FOR CORRECTIONS SPECIFIED IN THIS N	ME AS MA	AY BE SF	PECIF	IED II	N WRI	TING BY T	HE RE	GULATORY AUTHORITY. FAILURE TO C	OMPLY	THE
ESTABLIS			₹:	< /	01	1	3.0	-1		PERSON IN CHARGE:	1	
ADDRESS	Si Ca	2 M COLL	rj .	one	, 0 ,	سفا	Ola 1	el		COUNTY		
CITY/ZIP:	AVA	MA 10 CAS PHONE	68	3.64	158	FAX:				P.H. PRIORITY:	1 🗆 L	
ESTABLISHM BAKEI REST	RY	☐ C. STORE ☐ CATERER ☐ SCHOOL ☐ SENIOR CENTER	□ DEL	_I IP. FOOD			ROCE	RY STOR		☐ INSTITUTION ☐ MOBILE VENDORS		
PURPOSE Pre-op		Routine Follow-up Compl		☐ Other		<u></u>	(VEIG	•		Landsitz Pensone		
FROZEN I	d 🗆 Disap	RT SEWAGE PUBL	DISPO	SAL			R SU OMMU	PPLY JNITY		NON-COMMUNITY PRIVAT Date Sampled Results		
				TORS A						and the season of the season of the state of the season of		(0)
foodborne il	rs are food Ilness out	preparation practices and employee behaviors or preaks. Public health interventions are control	nost com measure:	s to preve	ent foo	odborr	ne illne:	ss or injury	ease C			
Compliance IN OUT		Person in charge present, demonstrates known	wledge,	cos	R	-	npliance	I/O N/A	Prope	Potentially Hazardous Foods er cooking, time and temperature	cos	R
		and performs duties Employee Health	THE S					I/O N/A		r reheating procedures for hot holding		
IN OUT		Management awareness; policy present Proper use of reporting, restriction and exclusions.	eion					I/O N/A		er cooling time and temperatures er hot holding temperatures		4
		Good Hygienic Practices				IN	TUC	N/A	Prope	er cold holding temperatures		
IN OUT N	I/O I/O	Proper eating, tasting, drinking or tobacco us No discharge from eyes, nose and mouth	e	i	H			I/O N/A		er date marking and disposition as a public health control (procedures /		
		Preventing Contamination by Hands			-			0	record	ds) Consumer Advisory		-
JN OUT N	1/0	Hands clean and properly washed				IN (OUT	CN/A		umer advisory provided for raw or rooked food		
IN OUT N	1/0	No bare hand contact with ready-to-eat foods								Highly Susceptible Populations		
IN OUT		approved alternate method properly followed Adequate handwashing facilities supplied & accessible				IN (OUT N	N/Q N/A	Paste offere	eurized foods used, prohibited foods not		
701 AUT		Approved Source	100			151	OUT	(AUA)	Food	Chemical		
IN OUT	I/O N/A	Food obtained from approved source Food received at proper temperature				M		N/A		additives: approved and properly used substances properly identified, stored and		
IN OUT		Food in good condition, safe and unadulterat	od			_			used	onformance with Approved Procedures		+
IN OUT N	I/O N/A	Required records available: shellstock tags, p				IN (OUT	N/A)	Comp	oliance with approved Specialized Process		
		destruction Protection from Contamination				_	3			ACCP plan		4
IN OUT	N/A	Food separated and protected		To Comment			letter to ection:	o the left o	f each i	tem indicates that item's status at the time	of the	
IN OUT	N/A	Food-contact surfaces cleaned & sanitized					IN = in	compliand		OUT = not in compliance N/O = not observed		
IN OUT N	N/O	Proper disposition of returned, previously ser reconditioned, and unsafe food	ved,					rrected O		R = Repeat Item		
	84.7			OD RETA						310 310 310 310	17 11 1	
T all	- I	Good Retail Practices are preventative measu						ogens, ch	emicals		cos	R
IN OU		Safe Food and Water teurized eggs used where required		COS	R	IN X	OUT			Proper Use of Utensils properly stored	003	11
X		er and ice from approved source			1	Y		Utensils		ment and linens: properly stored, dried,		
		Food Temperature Control				Ŷ		Single-u	se/sing	le-service articles: properly stored, used		
×		quate equipment for temperature control roved thawing methods used			-	X		Gloves		operly Isils, Equipment and Vending		
X		rmometers provided and accurate						Food ar	nd nonfo	ood-contact surfaces cleanable, properly		
·	8.4	Food Identification	W-J-			X.		Warewa strips us	ashing fa	tructed, and used acilities: installed, maintained, used; test		
Y	Foo	d properly labeled; original container				X				ct surfaces clean		
	Inse	Prevention of Food Contamination cts, rodents, and animals not present		-		10		Hot and	cold wa	Physical Facilities ater available; adequate pressure		
k	Con	tamination prevented during food preparation, st	orage			X				led; proper backflow devices		
1	Pers	display conal cleanliness: clean outer clothing, hair restra ernails and jewelry	aint,			X		Sewage	and wa	astewater properly disposed		
Xi,	Wip	ing cloths: properly used and stored				E				properly constructed, supplied, cleaned		
X	Frui	ts and vegetables washed before use				X.		Garbage Physica	e/refuse	properly disposed; facilities maintained installed, maintained, and clean		
Person in	Charge	Title: PB	1							Date: 8/28/25	.,	
Inspector:		8/ +	Teleph	hone No	110	21		EPHS N	0.	Follow-up:	P N	lo
7)Ch	my 1	45-though DISTRIBUTION	WHITE	ON S-	CORY	14	/	CANARY - F	II E COPY	Follow-up Date:		E6.37



TIME IN	TIME OUT
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ESTABLISHMENT	12-1 School	ADDRESS 1	1. Spring St	AUA MO	656	
	DD PRODUCT/LOCATION	TEMP. 164°	FOOD PRODUCT/	LOCATION	TEMP.	
	Warmer	36'				
Code Reference	Priority items contribute directly to the elic or injury. These items MUST RECEIVE I	PRIORIT mination, prevention or redu MMEDIATE ACTION within	ry iTEMS ction to an acceptable level, hazards a n 72 hours or as stated.	associated with foodborne illness	Correct by (date)	Initial
		8				
		h:	to bear			
		10 X	Violarion			
		100				
			•			
		cone	and the same of th		Correction	lollist
Code Reference	Core items relate to general sanitation, or standard operation procedures (SSOPs).	CORE perational controls, facilities These Items are to be co	ITEMS or structures, equipment design, gene rrected by the next regular inspecti	eral maintenance or sanitation	Correct by (date)	Initial
Code Reference	Core items relate to general sanitation, of standard operating procedures (SSOPs).	perational controls, facilities These items are to be co	ITEMS or structures, equipment design, gens rrected by the next regular inspecti		Correct by (date)	Initial
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Code Reference		perational controls, facilities These items are to be co	or structures, equipment design, gens rrected by the next regular inspection.		Correct by (date)	Initial
Code Reference U-/// IC	Wire rack	perational controls, facilities These items are to be co	or structures, equipment design, gens rrected by the next regular inspection.		Correct by (date)	Initial



TIME IN	TIME OUT
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NEXT ROLLTINE INSPE	TION THIS DAY, THE ITEMS NOTED BELOW IDENTIF CTION, OR SUCH SHORTER PERIOD OF TIME AS MA	AY BE SPEC	IFIED IN WRIT	TING BY THE	REGULATORY AUTHORITY, FAILURE TO C	OMPLY
ESTABLISHMENT	NAME: OWNER:	AT RESULT	1 12	-	PERSON IN CHARGE:	
ADDRESS:	School-MS/HS TIVA	2010	1 Bra	V T	COUNTY:	15
CITY/ZIP:	1 A Spring A PHONE:	- 1 · ·	FAX:		P.H. PRIORITY : A H D M	
ESTABLISHMENT TYPE	MO 65608 417-683		-		P.H. PRIORITT.	
☐ BAKERY ☐ RESTAURANT	☐ C. STORE ☐ CATERER ☐ DEL ☐ SCHOOL ☐ SENIOR CENTER ☐ TEM	l P. FOOD	☐ GROCE ☐ TAVERN	RY STORE	☐ INSTITUTION ☐ MOBILE VENDORS	
PURPOSE Pre-opening	☐ Routine ☐ Follow-up ☐ Complaint ☐	Other				
FROZEN DESSER	SEWAGE DISPOS	SAL	WATER SUI		□ NON-COMMUNITY □ PRIVAT	Ε
License No.	□ PRIVATE	8			Date Sampled Results	
			INTERVENT			
Risk factors are food foodborne illness outbo	preparation practices and employee behaviors most comeaks. Public health interventions are control measures	monly repor to prevent	ted to the Cent foodborne illne:	ers for Disea ss or injury.		
Compliance	Demonstration of Knowledge Person in charge present, demonstrates knowledge,	COS F	Compliance		Proper cooking, time and temperature	COS R
OUT	and performs duties					4.
6C-DUT	Employee Health Management awareness; policy present		IN OUT N		Proper reheating procedures for hot holding Proper cooling time and temperatures	
IN OUT	Proper use of reporting, restriction and exclusion		IN OUT N	I/O N/A F	Proper hot holding temperatures	
X	Good Hyglenic Practices		IN OUT	N/A F	Proper cold holding temperatures Proper date marking and disposition	
(IN) OUT N/O	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose and mouth		IN OUT N		ime as a public health control (procedures /	
JIJ OUT N/O					ecords)	
IN OUT N/O	Preventing Contamination by Hands Hands clean and properly washed		IN OUT		Consumer Advisory Consumer advisory provided for raw or	
IN OUT N/O	No bare hand contact with ready-to-eat foods or				Indercooked food Highly Susceptible Populations	9
(N) OUT	approved alternate method properly followed Adequate handwashing facilities supplied &		IN OUT N		Pasteurized foods used, prohibited foods not offered	
	accessible Approved Source				Chemical	
IN OUT	Food obtained from approved source		IN OUT		ood additives: approved and properly used	
IN OUT N/O N/A	Food received at proper temperature		IN OUT		Toxic substances properly identified, stored and used	
IN OUT	Food in good condition, safe and unadulterated		IN OUT	NT/A	Conformance with Approved Procedures Compliance with approved Specialized Process	
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction		IN OUT		and HACCP plan	
NOUT N/A	Protection from Contamination Food separated and protected	-		o the left of e	ach item indicates that item's status at the time	of the
NOUT N/A	Food-contact surfaces cleaned & sanitized		inspection. IN = in	compliance	OUT = not in compliance	
IN OUT N/O	Proper disposition of returned, previously served,			ot applicable orrected On S	N/O = not observed R = Repeat Item	
IIIV GGT ING	reconditioned, and unsafe food			offected Off S	N - Nepeat term	- 1 1 W
	Good Retail Practices are preventative measures to col		PRACTICES	onene chen	picals and physical objects into foods	
IN OUT		COS R	IN OUT	logeris, crien	Proper Use of Utensils	COS R
X Paste	eurized eggs used where required		K	In-use uter	nsils: properly stored	
Wate	er and ice from approved source		\ \tag{\tau}	Utensils, e	quipment and linens: properly stored, dried,	
//0	Food Temperature Control		×	Single-use	/single-service articles: properly stored, used	
	uate equipment for temperature control		K	Gloves use	ed properly	
Thos	oved thawing methods used mometers provided and accurate		10	Food and	Utensils, Equipment and Vending nonfood-contact surfaces cleanable, properly	
X			Λ	designed,	constructed, and used ing facilities: installed, maintained, used; test	
Food	Food Identification		X	strips used		
Food	Prevention of Food Contamination		K	Normoou-c	Physical Facilities	
	cts, rodents, and animals not present		X		old water available; adequate pressure	
	amination prevented during food preparation, storage display		>	Plumbing	installed; proper backflow devices	
Pers	onal cleanliness: clean outer clothing, hair restraint, rnails and jewelry		p		nd wastewater properly disposed	
Wipin	ng cloths: properly used and stored		k	Toilet facil	ities: properly constructed, supplied, cleaned	
× Fruit	s and vegetables washed before use		X	Physical fa	efuse properly disposed; facilities maintained acilities installed, maintained, and clean	
Person in Charge /				1 Hydiodi Id	Date: 8/29/75	- J
Inspector:	Telepl	hone No.	matt	EPHS No.	Follow-up: Yes	₩ No
MO 580-1814 (11-14)	A FIREFINANCE DISTRIBUTION: WHITE	- OWNER'S COI	4/14	CANARY - FILE	Follow-up Date:	E6.37



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AVA	DD PRODUCT/LOCATION	ADDRESS 507	N. Sains S. AVA MA "FOOD PRODUCT/ LOCATION	65608
FO	OD PRODUCT/LOCATION			TEMP.
Free	Zer	-8	Milk Coder Milk Coder	37
Cool	25	36°	Milk Custer	40*
Vota	ti Kings	180°		
Hat	Warmer	156'		
Code		PRIOR	UTY ITEMS	Correct by Initial
Reference	Priority items contribute directly to the elin or injury. These items MUST RECEIVE I	nination, prevention or rec MMEDIATE ACTION with	fuction to an acceptable level, hazards associated with foodborne illness nin 72 hours or as stated.	(date)
	The state of the s			
		Λ.	1) alations	
		111	10000	
		1110	V	
		100		
				Correct by Initial
Code Reference		COF	RE ITEMS	
1101010100	Core items relate to general sanitation, or	perational controls, facilitie	as or structures, equipment design, general maintenance or sanitation	(date)
Heldraneo	Core items relate to general sanitation, of standard operating procedures (SSOPs).	perational controls, facilitie	ss or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.	
Metaloneo	Core items relate to general sanitation, or standard operating procedures (SSOPs)	perational controls, facilitie	as or structures, equipment design, general maintenance or sanitation	
Metalence	Core items relate to general sanitation, of standard operating procedures (SSOPs).	perational controls, facilitie	as or structures, equipment design, general maintenance or sanitation	
Marelance	Core items relate to general sanitation, or standard operating procedures (SSOPs)	perational controls, facilitie	as or structures, equipment design, general maintenance or sanitation	
Margierico	Core items relate to general sanitation, or standard operating procedures (SSOPs)	perational controls, facilitie	as or structures, equipment design, general maintenance or sanitation	
Maralenso	Core items relate to general sanitation, of standard operating procedures (SSOPs)	perational controls, facilitie	as or structures, equipment design, general maintenance or sanitation	
Madelone	Core items relate to general sanitation, or standard operating procedures (SSOPs)	perational controls, facilitie	es or structures; equipment design, general maintenance or senitation corrected by the next regular inspection or as stated.	
Materior	Core items relate to general sanitation, or standard operating procedures (SSOPs)	perational controls, facilitie	as or structures, equipment design, general maintenance or sanitation	
Materials	Core items relate to general sanitation, or standard operating procedures (SSOPs)	perational controls, facilitie	es or structures; equipment design, general maintenance or senitation corrected by the next regular inspection or as stated.	
Margierio	Core items relate to general sanitation, or standard operating procedures (SSOPs)	perational controls, facilitie	es or structures; equipment design, general maintenance or senitation corrected by the next regular inspection or as stated.	
Materioris	Core items relate to general sanitation, or standard operating procedures (SSOPs)	perational controls, facilitie	es or structures; equipment design, general maintenance or senitation corrected by the next regular inspection or as stated.	
Madelone	Core items relate to general sanitation, or standard operating procedures (SSOPs)	perational controls, facilitie	es or structures; equipment design, general maintenance or senitation corrected by the next regular inspection or as stated.	
Marelenso	Core items relate to general sanitation, or standard operating procedures (SSOPs)	perational controls, facilitie	es or structures; equipment design, general maintenance or senitation corrected by the next regular inspection or as stated.	
Madelone	Core items relate to general sanitation, or standard operating procedures (SSOPs)	perational controls, facilitie	es or structures; equipment design, general maintenance or senitation corrected by the next regular inspection or as stated.	
Madelense	Core items relate to general sanitation, or standard operating procedures (SSOPs)	perational controls, facilitie	es or structures; equipment design, general maintenance or senitation corrected by the next regular inspection or as stated.	
Materials	Core items relate to general sanitation, or standard operating procedures (SSOPs).	Perational controls, facilities These items are to be of	es or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.	
Madelense	Core items relate to general sanitation, or standard operating procedures (SSOPs)	Perational controls, facilities These items are to be of	es or structures; equipment design, general maintenance or senitation corrected by the next regular inspection or as stated.	
Materior	Core items relate to general sanitation, of standard operating procedures (SSOPs).	Perational controls, facilities These items are to be of	es or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.	
	standard operating procedures (SSOPs)	Perational controls, facilities These items are to be of	sor structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.	(data)
Person in Ch Inspector:	standard operating procedures (SSOPs)	Perational controls, facilities These items are to be of	sor structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated. ROVIDED OR COMMENTS Date: 8/2	(date).