

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

TIME IN		TIME OUT		
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WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS INDICE MAY RESULT IN CASSATION OF YOUR FOOD SPERATIONS. SPECIAL SHAPE TO SHAPE ON THE STATE AND RESULT IN CASSATION OF YOUR FOOD SPERATIONS. SPECIAL SHAPE TO SHAPE ON THE STATE OF THE SHAPE OF TH	NEXT ROUTINE INSPEC	CTION, OR SUCH SHORTER PE	RIOD OF TIME AS MA	AY BE SPEC	IFIED IN V	WRITING BY TI	HE REGULA	ILITIES WHICH MUST BE CORRECT TORY AUTHORITY. FAILURE TO PERATIONS.	TED BY	THE
COUNTY Douglas COUNTY C	ESTABLISHMENT N	NAME:	OWNER: /	0	Son	Henre	V	PERSON IN CHARGE: /	MI	2
Company Comp		0	0.10	U- D.C.		1				
RESTAUANN SCHOOL SENIOR CENTER TEMP. POOD GROCERY STORE MOBILE VENDORS	CITY/ZIP: AUA	65008	PHONE 1830	0641	FAX:	X				
Prespending Routine Follow-up Complaint Other FROZENDESSERT Complaint SEWAGE DISPOSAL WATER SUPPLY QCOMMUNITY NON-COMMUNITY PRIVATE Date Sampled Routine PRIVATE Date Sampled PRIVATE Date Sampled	☐ BAKERY	C. STORE CATERE						ISTITUTION DBILE VENDORS		
Comment Comm	PURPOSE									
Risk factors are food pregnantion practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in structures under the control of the control and prevention as contributing factors in structures of the control of the contr	☐Approved ☐Disappr	roved Not Applicable	r Y PUBLIC		WATER COM	SUPPLY MMUNITY				-194
footborne illness cultbraks, Public health interventions are control measures to prevent footborne illness or injury. Compliance Benericitation of Knowledge COS R Corpilance Cost R Compliance R NOUT Person in charge priseant, demonstrates knowledge, and performs clubs operating the control cultipage of the cultipage of the control cultipage of the cultip							ogo Control	and Brougation as contributing factor	re in	
Proper cooking, time and temperature and performs dulies Proper selecting Proper cooking, time and temperature Proper cooking, time and temperature Proper selecting Proper selection Proper	foodborne illness outbro	eaks. Public health interventions	s are control measures	s to prevent f	oodborne	illness or injury				B
R OUT Management awareness; policy present	and the same of th	Person in charge present, demo		COS		The second secon			003	I
NOUT Proper use of reporting, restriction and exclusion Code Hypine Practices Code Hypine Proper date marking and disposition NOUT NO Proper date marking and disposition NOUT NO No discharge from eyes, nose and mouth NOUT NO NA Proper date marking and disposition NOUT NO Proper date marking and disposition NOUT NO NA Proper date method properly isolowed NOUT NO NA Proper date method properly isolowed NOUT NO NA Production from approved source NOUT NO NA Production from Contamination NOUT NO NA Production from Production from Contamination NOUT NO NA Production from Production from Production from Production	ACC COURT	Employee He								
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Adequate handwashing facilities supplied & accessible Approved Source	N OUT N/O					2000	HI	ghly Susceptible Populations		
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NOUT N/O N/A Required records available: shellstock tags, parasite destruction Protection from Contamination Protectio					_		Toxic subst			
Protection from Contamination N/A Food separated and protected N/O UT N/A Food-contact surfaces cleaned & sanitized N/O I Proper disposition of returned, previously served, reconditioned, and unsafe food GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. N/O UT Safe Food and Water COS R IN OUT Proper Use of Utensits COS R IN OUT Proper Use of Utensits COS R IN OUT Safe Food and Water Required	UZ ISSAM			IN OL	JT (N/A)	Compliance	with approved Specialized Process			
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NO OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food COS = Corrected On Site R = Repeat Item	IN OUT N/A						each item in	idicates that item's status at the time	of the	
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Nout				N/A	= not applicable	€	N/O = not observed			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Note	reconditioned, and unsafe food									
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Water and ice from approved source Contamination prevented during food preparation, storage and display		Safe Food and Water			IN C	DUT	Prop	per Use of Utensils	cos	R
Single-use/single-service articles: properly stored, used Adequate equipment for temperature control Gloves used properly					1	Utensils,	ensils: prope equipment a	and linens: properly stored, dried,		
Adequate equipment for temperature control Approved thawing methods used Thermometers provided and accurate Food identification: Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry Wiping cloths: properly used and stored Freson in Charge /Title: Gloves used properly Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Physical Facilities Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices Sewage and wastewater properly disposed Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Date: Date:		Food Temperature Con	m)		++-		se/single-ser	vice articles: properly stored, used		
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Person in Charge /Title: Physical facilities installed, maintained, and clean Date: 9/34/24	Wiping cloths: properly used and stored			14	Toilet fac	refuse prope	erly constructed, supplied, cleaned erly disposed; facilities maintained			
Al Crinia tems 9/39/24		2				Physical	facilities ins	talled, maintained, and clean		
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MO 580-1814 (11-14) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY E6.37	MO 580-1814 (11-14)	U. Senswort	11.	000	174	191	S Fol	····	7	



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

TIME IN	TIME OUT
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ESTABOSHMEN	ent NAME Food Store ADDRESS 1012 Springfield Rol OOD PRODUCT/LOCATION TEMP. FOOD	CITY Ava	US60	8
	OOD PRODUCT/LOCATION TEWIP. TOOD	PRODUCT/ LOCATION	TEMP.	
pitta	a not fuld 136° deli sand	devides	46	
Sur di	dwiches hot hold 138°			
Code	PRIORITY ITEMS		Correct by	Initial
Reference		evel, hazards associated with foodborne illness i.	(date)	-81
	2110/2			
	W VIOL			
				-
Code Reference	CORE ITEMS Core items relate to general senitation, operational controls, facilities or structures, equipmen	it design, general maintenance or sanitation	Correct by (date)	nitial
	standard operating procedures (SSOPs). These items are to be corrected by the next reg	ular inspection or as stated.		
	0 1000			
	Jul (attor)			
	10 VIOLO			
		- NEG		
	EDUCATION PROVIDED OR COMME	ENTS		
	EDUCATION PROVIDED OR COMME	ENTS		
Person in Ch	Charge /Title: Scano 9/21/2	Date: 9/20	1/24.	
Person in Ch	Charge /Title: Scann Ones 9/24/2		1/24 Yes D	No