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

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: GARY & ANITA GRASSI
OWNER: NACH
PERSON IN CHARGE: SHANNON

ADDRESS: 3008 EAST ST.
CITY/ZIP: (417-357-8491)

ESTABLISHMENT TYPE: BAKERY
PURPOSE: Pre-opening

FROZEN DESSERT: Approved
SEWAGE DISPOSAL: PUBLIC
WATER SUPPLY: COMMUNITY

RISK FACTORS AND INTERVENTIONS

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 Knowledge | COS | R | Compliance | Potentially Hazardous Foods | COS | R
---|---|---|---|---|---|---|---
IN OUT | Person in charge present, demonstrates knowledge, and performs duties | Employee Health | IN OUT N/O N/A | Proper cooking, time and temperature | IN OUT N/O N/A | N/A | N/A
IN OUT | Management awareness; policy present | IN OUT N/O N/A | Proper reheating procedures for hot holding | N/A | N/A | N/A
IN OUT | Proper use of reporting, restriction and exclusion | IN OUT N/O N/A | Proper cooking time and temperatures | N/A | N/A | N/A
IN OUT | Good Hygienic Practices | IN OUT N/O N/A | Proper hot holding temperatures | N/A | N/A | N/A
IN OUT | Proper eating, tasting, drinking or tobacco use | IN OUT N/O N/A | Proper cold holding temperatures | N/A | N/A | N/A
IN OUT | No discharge from eyes, nose and mouth | IN OUT N/O N/A | Proper date marking and disposition | N/A | N/A | N/A

Preventing Contamination by Hands
IN OUT N/O | Hands clean and properly washed | IN OUT N/O | Consumer advisory, provided for raw or undercooked food | N/A | N/A | N/A
IN OUT N/O | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | N/A | N/A | N/A | N/A | N/A
IN OUT | Adequate handwashing facilities supplied & accessible | IN OUT N/O N/A | Pasteurized foods used, prohibited foods not offered | N/A | N/A | N/A
IN OUT | Food obtained from approved source | IN OUT N/A | Chemical | N/A | N/A | N/A
IN OUT N/O N/A | Food received at proper temperature | IN OUT N/O N/A | Toxic substances properly identified, stored and used | N/A | N/A | N/A
IN OUT N/O N/A | Food in good condition, safe and unadulterated | IN OUT N/O N/A | Compliance with approved process and HACCP plan | N/A | N/A | N/A
IN OUT | Required records available: shelf tag, tags, parasite destruction | IN OUT N/O N/A | | N/A | N/A | N/A
IN OUT N/A | Food separated and protected | IN OUT N/O N/A | | N/A | N/A | N/A
IN OUT N/A | Food-contact surfaces cleaned & sanitized | IN OUT N/O N/A | | N/A | N/A | N/A
IN OUT N/O | Proper disposition of returned, previously served, reconditioned, and unsafe food | IN OUT N/O N/A | | N/A | N/A | N/A

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN OUT | Safe Food and Water | COS | R | IN OUT | Proper Use of Utensils | COS | R
---|---|---|---|---|---|---|---
Pasteurized eggs used where required | In-use utensils: properly stored | N/A | N/A | N/A | N/A | N/A
Water and ice from approved source | Utensils, equipment and linens: properly stored, dried, handled | N/A | N/A | N/A | N/A | N/A
Food Temperature Control | Single-use single-service articles: properly stored, used | N/A | N/A | N/A | N/A | N/A
Adequate equipment for temperature control | Gloves used properly | N/A | N/A | N/A | N/A | N/A
Approved thawing methods used | Utensils, Equipment and Vending | N/A | N/A | N/A | N/A | N/A
Thermometers provided and accurate | Food and non-food-contact surfaces clean, properly designed, constructed, and used | N/A | N/A | N/A | N/A | N/A
Food Identification | Warewashing facilities: installed, maintained, used, test strips used | N/A | N/A | N/A | N/A | N/A
Food properly labeled, original container | Non-food-contact surfaces clean | N/A | N/A | N/A | N/A | N/A

Physical Facilities
IN OUT | Hot and cold water available: adequate pressure | Physical Facilities | N/A | N/A | N/A | N/A | N/A
IN OUT | Plumbing installed: proper backflow devices | N/A | N/A | N/A | N/A | N/A
IN OUT | Sewage and wastewater properly disposed | N/A | N/A | N/A | N/A | N/A
IN OUT | Toilet facilities: properly constructed, supplied, cleaned | N/A | N/A | N/A | N/A | N/A
IN OUT | Garbage/refuse properly disposed, facilities maintained | N/A | N/A | N/A | N/A | N/A
IN OUT | Physical facilities installed, maintained, and clean | N/A | N/A | N/A | N/A | N/A

Inspector: Date: 1/13/19
Telephone No. 417-751-4928
EPHS No. Follow-up: Yes No
Follow-up Date:
<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheesecake</td>
<td>35°</td>
<td>Cheese</td>
<td>37°</td>
</tr>
<tr>
<td>Smoked Beef</td>
<td>34°</td>
<td></td>
<td></td>
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</tbody>
</table>

**PRIORITY ITEMS**

Priority items contribute directly to the elimination, prevention, or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.

**NO VIOLATIONS**

**CORE ITEMS**

Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance, or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge / Title:

Inspector:

Telephone No. 417-867-9131

EPHS No. 720

Follow-up: ☐ Yes ☒ No

Follow-up Date: 12/21/19