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: BLACKWELL Inn + BISTRO
OWNER: DONNA SHELTON
PERSON IN CHARGE: 

ADDRESS: 18 S. 5TH ST.
CITY/ZIP: JAMESTOWN, MO 65456
PHONE: 573-226-3555
FAX: 
P.H. PRIORITY: 

ESTABLISHMENT TYPE: 
Bakery
Restaurant
Caterer
Store
Deli
Grocery Store
Mobile Vendors

PURPOSE: 
Pre-opening
Routine
Follow-up
Complaint
Other

FROZEN DESSERT: Approved
Sewage Disposal: Public
Water Supply: Non-Community
License No. 

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 (N/A) Proper cooking, time and temperature
IN OUT (N/A) Proper reheating procedures for hot holding
IN OUT (N/A) Proper cooking time and temperatures
IN OUT (N/A) Proper hot holding temperatures
IN OUT (N/A) Proper cold holding temperatures
IN OUT (N/A) Proper date marking and disposition
IN OUT (N/A) Time as a public health control (procedures / records)

Preventing Contamination by Hands
IN OUT (N/A) Consumer Advisory
IN OUT (N/A) Highly Susceptible Populations
IN OUT (N/A) Chemical
IN OUT (N/A) Food additives: approved and properly used
IN OUT (N/A) Toxic substances properly identified, stored and used
IN OUT (N/A) Compliance with Approved Procedures

The letter to the left of each item indicates that item's status at the time of the inspection.
IN = in compliance
N/A = not applicable
OUT = not in compliance
O/C = not observed
R = Repeat item

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
Safe food and water
In-use utensils: properly stored
Water and ice from approved source
Utensils, equipment and lines: properly stored, dried, handled
Food Temperature Control
Single-use/single-service articles: properly stored, used
Adequate equipment for temperature control
Gloves used properly
Approved thawing methods used
Utensils, Equipment and Vending
Thermometers provided and accurate
Food and non-food-contact surfaces cleanable, properly designed, constructed, and used
Food Identification
Warrining facilities: installed, maintained, used; test strips used
Food properly labeled; original container
Non-food-contact surfaces clean
Prevention of Food Contamination
Physical Facilities
Insects, rodents, and animals not present
Food and water not present
Contamination prevented during food preparation, storage and display
Plumbing installed; proper backflow devices
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry
Sewage and wastewater properly disposed
Wiping cloths: properly used and stored
Toilet facilities: properly constructed, supplied, cleaned
Fruits and vegetables washed before use
Garbage/disposal properly disposed; facilities maintained

Person in Charge/Title: 

Inspector: 

Telephone No. 417-467-4131
EPHS No. 920
Follow-up: Yes No
Follow-up Date: 

MO 506-1814 (11-14) DISTRIBUTION: WHITIE - OWNERS COPY CMCIETY - FILE COPY
**FOOD PRODUCT/LOCATION**

<table>
<thead>
<tr>
<th>A12</th>
<th>New Fridge</th>
<th>38°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>C1SS1</td>
<td>Chest</td>
<td>36°F</td>
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**PRIORITY ITEMS**

<table>
<thead>
<tr>
<th>Code</th>
<th>Reference</th>
<th>Correct by (date)</th>
<th>Initial</th>
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</thead>
</table>

*Will work on consumer advisory.*

**CORE ITEMS**

1. **4Z11** - NO THERMOMETERS IN REFRIG UNITS, 3° +/-
2. **4Z21** - CHLORINE TEST STRIPS ARE COMING TODAY, RUN 50-200 PPM

*Approved to open*