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 CEASATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: 
OWNER: 
PERSON IN CHARGE: 
PHONE: 
FAX: 
COUNTY: 
P.H. PRIORITY: 

SEWAGE DISPOSAL 
WATER SUPPLY 

FROZEN DESSERT 

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 

IN OUT Person in charge present, demonstrates knowledge, and performs duties 
Employee Health 

IN OUT Management awareness; policy present 

IN OUT Proper use of reporting, restriction and exclusion 

IN OUT N/A Proper eating, tasting, drinking or tobacco use 

IN OUT N/O No discharge from eyes, nose and mouth 

Preventing contamination by hands 

IN OUT N/O Hands clean and properly washed 

IN OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed 

IN OUT Adequate handwashing facilities supplied & accessible 

Approved Source 

IN OUT N/A Food obtained from approved source 

IN OUT N/A Food received at proper temperature 

IN OUT Food obtained from approved source 

IN OUT N/A Food in good condition, safe and unadulterated 

IN OUT N/A Required records available: shellstock tags, parasite destruction 

Protection from contamination 

IN OUT N/A Food separated and protected 

IN OUT N/A Food-contact surfaces cleaned & sanitized 

IN OUT N/O 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.

IN OUT Pasteurized eggs used where required 

IN OUT Water and ice from approved source 

IN OUT Food Temperature Control 

IN OUT Adequate equipment for temperature control 

IN OUT Approved thawing methods used 

IN OUT Thermometers provided and accurate 

IN OUT Food Identification 

IN OUT Food properly labeled; original container 

IN OUT Prevention of Food Contamination 

IN OUT In-use utensils: properly stored 

IN OUT Utensils, equipment and linens: properly stored, dried, handled 

IN OUT Single-use/single-service articles: properly stored, used 

IN OUT Gloves used properly 

IN OUT Utensils, Equipment and Vending 

IN OUT Food and napkin contact surfaces cleanable, properly designed, constructed, and used 

IN OUT Wastewater facilities: installed, maintained, used; test strips used 

IN OUT Nonfood-contact surfaces clean 

IN OUT Physical Facilities 

IN OUT Hot and cold water available; adequate pressure 

IN OUT Plumbing installed; proper backflow devices 

IN OUT Sewage and wastewater properly disposed 

IN OUT Toilet facilities: properly constructed, supplied, cleaned 

IN OUT Garbage/Refuse properly disposed; facilities maintained 

IN OUT Physical facilities installed, maintained, and clean

Person in Charge /Title: 

Telephone No. 

EPHS No. 

Follow-up: 

Follow-up Date: 

Date: 

Inspector: 

573-226-3472
<table>
<thead>
<tr>
<th>Establishment Name</th>
<th>Address</th>
<th>**City</th>
<th>**Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Restaurant</td>
<td>P.O. Box 15</td>
<td>Eminence, Mo</td>
<td>65466</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Product/Location</th>
<th>Temp.</th>
<th>Food Product/Location</th>
<th>Temp.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread / Slicer 3 Dr.</td>
<td>41°</td>
<td>Hamburgers / Cooking</td>
<td>171°</td>
</tr>
<tr>
<td>Ice Cream Machine</td>
<td>36°</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ice Cream Machine</td>
<td>41°</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ham / Slicer Unit</td>
<td>43°</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ice Cream Machine</td>
<td>41°</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Priority Items**

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

- **No Priority**

**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.

- 4:30:11 - Racks in Beverages Room Repair / chunks of plastic falling off
- 3:30:11 - Can't store personal food items w/ retail stuff

**Education Provided or Comments**

**Person in Charge/Title:**

**Inspector:**

**Telephone No.:** 947-4321

**EPHS No.:** 920

**Date:** 7/17/19

**Follow-up:** □ Yes □ No

**Follow-up Date:**

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