

## MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

TOOD ECTAD	LICUMENT	INCRECTION	DEDODI
TOOD ESTAD	LISHINENI	INSPECTION	KEPUKI

TIME IN	TIME OUT		
PAGE of	7		

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 CESSATION OF YOUR FOOD OPERATIONS.						
ESTABLISHMENT I					L	
ADDRESS:	la st ST	N Vand C	OVIE		COUNTY:	
CITY/ZIP:	E Ma ISYLI PHONE: 72	L-3/2	FAX:		P.H. PRIORITY : 🗏 H 🗌 M	
ESTABLISHMENT TYPE  BAKERY	☐ C. STORE ☐ CATERER ☐ DE	EI .	☐ GROCERY	Y STORE	☐ INSTITUTION	
RESTAURANT PURPOSE		MP. FOOD	TAVERN		☐ MOBILE VENDORS	
FROZEN DESSERT	SEWAGE DISPO	Other OSAL	WATER SUPP	PLY	- constitution of the contract	
☐Approved ☐Disappl License No.	roved Not Applicable DUBLIC	3	■ COMMUN	ITY	□ NON-COMMUNITY □ PRIVATE  Date Sampled Results	<b></b>
	RISK FAC	CTORS AND	INTERVENTION	ONS		
Risk factors are food p	preparation practices and employee behaviors most colleans. Public health interventions are control measure	mmonly reporte	ed to the Centers	s for Disea	ase Control and Prevention as contributing factors	in .
Compliance	Demonstration of Knowledge	COS R	Compliance		Potentially Hazardous Foods	COS R
(IN)OUT	Person in charge present, demonstrates knowledge, and performs duties		IN OUT N/O	N/A	Proper cooking, time and temperature	
THE OUT	Employee Health		IN OUT N/O		Proper reheating procedures for hot holding	
IN OUT	Management awareness; policy present  Proper use of reporting, restriction and exclusion		IN OUT N/O		Proper cooling time and temperatures Proper hot holding temperatures	
THE OUT AND	Good Hygienic Practices		IN OUT N/O		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/O		Time as a public health control (procedures /	
	Preventing Contamination by Hands				records)  Consumer Advisory	
IN OUT NO	Hands clean and properly washed		IN OUT		Consumer advisory provided for raw or undercooked food	
IN OUT NO	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations	
OUT OUT	Adequate handwashing facilities supplied & accessible		IN OUT N/O		Pasteurized foods used, prohibited foods not offered	
(IN OUT	Approved Source Food obtained from approved source		IN OUT	N/A)	Chemical Food additives: approved and properly used	
IN OUT N/O N/A	Food obtained from approved source  Food received at proper temperature		IN OUT		Toxic substances properly identified, stored and	
(IN) OUT Food in good condition, safe and unadulterated				- Marie Control	used Conformance with Approved Procedures	
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction		IN OUT N/A Compliance with approved Specialized Process and HACCP plan			
IN OUT N/A	Protection from Contamination Food separated and protected		The letter to the left of each item indicates that item's status at the time of the			
IN OUT 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,		N/A = not applicable N/O = not observed			
and the same of th	reconditioned, and unsafe food					
	Good Retail Practices are preventative measures to co	OOD RETAIL I		one cher	micals, and physical objects into foods	
IN OUT	Safe Food and Water	COS R	IN OUT		Proper Use of Utensils	COS R
	eurized eggs used where required			In-use ute	ensils: properly stored	
vvate	r and ice from approved source		V 1	handled		
	Food Temperature Control uate equipment for temperature control		galegam attions.	Single-use	e/single-service articles: properly stored, used ed properly	
	oved thawing methods used		1	Gioves us	Utensils, Equipment and Vending	
	nometers provided and accurate				nonfood-contact surfaces cleanable, properly	
1	Food Identification		1// 1	Warewash strips use	constructed, and used ning facilities: installed, maintained, used; test d	
Food	properly labeled; original container				contact surfaces clean	
Prevention of Food Contamination Insects, rodents, and animals not present			1	Hot and co	Physical Facilities old water available; adequate pressure	
Contamination prevented during food preparation, storage Plumbing installed; proper backflow devices						
Perso	isplay onal cleanliness: clean outer clothing, hair restraint, rnails and jewelry	raint, Sewage and wastewater properly disposed				
Wipin	g cloths: properly used and stored		Toilet facilities: properly constructed, supplied, cleaned			
Fruits	and vegetables washed before use				refuse properly disposed; facilities maintained acilities installed, maintained, and clean	
Person in Charge /Title: Date:						
Inspector: Telephone No.   EPHS No.   Follow-up:   Yes   No   Follow-up Date:				No		
MO 580-1814 (11-14)	DISTRIBUTION: WHITE	a grant of	CA	NARY - FILE	The second secon	E6.37



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

TIME IN	TIME OUT
PAGE 2 of 2	

ESTABLISHMENT NAME	ADDRESS	MAIN ST.	FMINENCE, MO	1054LL
FOOD PRODUCT/LOCATION	TEMP.		ICT/ LOCATION	TEMP.
DRESSINGS / PEPS, Ref.	<i>4</i> 3°			
CHESS / 200. " "	39°			
		*		
Code Reference Priority items contribute directly to the eli	PRIO	ORITY ITEMS	ards associated with foodborne illness	Correct by Initial (date)
or injury. These items MUST RECEIVE	MMEDIATE ACTION W	ithin 72 hours or as stated.		
NO priority				
	- 2			
a a de la companya de				
100				
and the second s				
and the second s				
the second				
				Total Control Control
		ORE ITEMS		Correct by Initial
Code Reference Core items relate to general sanitation, o standard operating procedures (SSOPs).	perational controls, facili	ties or structures, equipment design,	general maintenance or sanitation	(date)
6-501. D-WENS LEERO	W Star		UDA NOT C/6	an
			(8)4 :: 1)	
HOLLE COCKING IMS,	/ WA//s-(	61 INC FLENE	E VEED RELLY	C Hood
3-3X/P_ND SANITZE	Bucker	A 70 -700	PAN / WAT	Bart
7,7,0			ON PRED	Sup-face
			in and an analysis of the second	
			*	
	EDUCATION	PROVIDED OR COMMENTS		
	EDUCATION	THOUBLD ON COMMENTS		
Person in Charge /Title:	77		Date: 8/4/a	1
Inspector:	Teleph	one No. EPHS No.	Follow-up:	Yes No
MO 580-1814/(11-14)	DISTRIBUTION: WHITE - OW		Follow-up Date:	E6.37A