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: EXPRESS Liquor Co.  
OWNER: Pam Koogle
PERSON IN CHARGE: JAMIE
COUNTY: SHANNON
PHONE: 573-25-8025  
FAX:

CITY/ZIP: 
W. NONA RD, MO 6558

ESTABLISHMENT TYPE:
☐ BAKERY  ☐ CATERER  ☐ DELI  ☐ GROCERY STORE  ☐ INSTITUTION
☐ RESTAURANT  ☐ SCHOOL  ☐ SENIOR CENTER  ☐ TEMP. FOOD  ☐ TAVERN  ☐ MOBILE VENDORS

PURPOSE:  
☐ Pre-opening  ☐ Routine  ☐ Follow-up  ☐ Complaint  ☐ Other

FROZEN DESSERT ☐ Approved ☐ Disapproved ☐ Not Applicable

LICENSE NO.

SEWAGE DISPOSAL
☐ PUBLIC ☐ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE
Date Sampled
Results

WATER SUPPLY

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 | Change to | 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 | COS | R
IN OUT | Management awareness, policy present | IN OUT | N O | N/A | Proper reheating procedures for hot holding | COS | R
IN OUT | Proper use of reporting, restriction and exclusion | IN OUT | N O | N/A | Proper cooling time and temperatures | COS | R
IN OUT | Proper cleaning, sanitizing | IN OUT | N O | N/A | Proper hot holding temperatures | COS | R
IN OUT | No discharge from eyes, nose and mouth | IN OUT | N O | N/A | Proper cold holding temperatures | COS | R
IN OUT | Hands clean and properly washed | Preventing Contamination by Hands | IN OUT | N/A | Time as a public health control (procedures / records) | Consumer Advisory | R
IN OUT | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | IN OUT | N O | N/A | Pasteurized foods used, prohibited foods not offered | Highly Susceptible Populations | R
IN OUT | Adequate handwashing facilities supplied & accessible | Approved Source | IN OUT | N/A | Food additives, approved and properly used | Chemical | R
IN OUT | Food obtained from approved source | IN OUT | N O | N/A | Food received at proper temperature | IN OUT | N O | N/A | Toxic substances properly identified, stored and used | R
IN OUT | Food in good condition, safe and unadulterated | IN OUT | N O | N/A | Compliance with approved Specialized Process and HACCP plan | R
IN OUT | Required records available: shelfstock tags, parasite destruction | Food obtained from approved source | IN OUT | N O | N/A | Pasteurized foods used, prohibited foods not offered | Chemical | R
IN OUT | Food separated and protected | Food in good condition, safe and unadulterated | IN OUT | N O | N/A | Food additives, approved and properly used | IN OUT | N O | N/A | Food and nonfood-contact surfaces clean, properly designed, constructed, and used | R
IN OUT | Food-contact surfaces cleaned & sanitized | Food-contact surfaces cleaned & sanitized | IN OUT | N O | N/A | Food and nonfood-contact surfaces clean, properly designed, constructed, and used | R
IN OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | Food properly labeled: original container | IN OUT | N O | N/A | Food and nonfood-contact surfaces clean, properly designed, constructed, and used | R

GOOD RETAIL PRACTICES

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

Compliance | Change to | Safe Food and Water | COS | R | Compliance | Proper Use of Utensils | COS | R
--- | --- | --- | --- | --- | --- | --- | --- | ---
IN OUT | Pasteurized eggs used where required | In-use utensils: properly stored | IN OUT | N O | N/A | Utensils, equipment and linens: properly stored, dried, handled | COS | R
IN OUT | Water and ice from approved source | Food Temperature Control | IN OUT | N O | N/A | Single-use/single-service articles: properly stored, used | COS | R
IN OUT | Adequate equipment for temperature control | Food Temperature Control | IN OUT | N O | N/A | Gloves used properly | COS | R
IN OUT | Approved thawing methods used | Food Identification | IN OUT | N O | N/A | Utenils, Equipment and Vending | COS | R
IN OUT | Thermometers provided and accurate | Food Identification | IN OUT | N O | N/A | Food and nonfood-contact surfaces clean, properly designed, constructed, and used | R

Physical Facilities

Hot and cold water available, adequate pressure
Plumbing installed, proper backflow devices
Toilet facilities: properly constructed, supplied, cleaned
Garbage/ refuse properly disposed, facilities maintained
Physical facilities installed, maintained, and clean

Person in Charge /Title:  
Inspector:  
Telephone No:  
EPHS No:  
Date: 7/12/18  
Follow-up: ☐ Yes ☐ No  
Follow-up Date:  

DISTRIBUTION: WHITE – OWNER'S COPY
CANARY – FILE COPY

COS: Corrected On Site  
R: Repeat Item
NO TEMP VIOLATIONS 7/5/18

NO PRIORITY

RESTROOM NOT CLEAN - STOOL + VENT COCK - LID OPEN
WORK ON GROUSE/WASTES BY FRYER - UNDER WORK SURFACE
SINK - ICE NOT LABELED AS TO POINT OF MAKE
NO COOKS INTERMOTER. O-220° 218