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: GRAMMA NELL'S
OWNER: JANELLE WORTHEN
PERSON IN CHARGE: SHANNON
COUNTY: SHANNON
CITY/ZIP: BIRCH, MO 65438 PHONE: 573-292-4110 FAX:

ESTABLISHMENT TYPE: C. STORE O RESTAURANT D BAKERY D SCHOOL D CATERER D DELI D GROCERY STORE D INSTITUTION D DELI D SUMMER F.P. D TAVERN D TEMP. FOOD D MOBILE VENDORS
PURPOSE: o Pre-opening o Routine o Follow-up o Complaint o Other

FROZEN DESSERT: o Approved o Disapproved o Not Applicable
SEWAGE DISPOSAL: o PUBLIC o COMMUNITY o NON-COMMUNITY o PRIVATE
WATER SUPPLY: o TIME SAMPLED: RESULTS

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 OUTF Person in charge present, demonstrates knowledge, and performs duties.
Employee Health
IN OUTF Management awareness; policy present
IN OUTF Proper use of reporting, restriction and exclusion
GOOD HYGIENIC PRACTICES
IN OUTF Proper eating, tasting, drinking or tobacco use
IN OUTF No discharge from eyes, nose and mouth
PREVENTING CONTAMINATION BY HANDS
IN OUTF Hands clean and properly washed
IN OUTF No bare hand contact with ready-to-eat foods or approved alternate method properly followed
IN OUTF Adequate hand washing facilities supplied & accessible
APPROVED SOURCE
IN OUTF Food obtained from approved source
IN OUTF Food received at proper temperature
IN OUTF Food in good condition, safe and unadulterated
IN OUTF No food contact surfaces cleaned & sanitized
PROTECTION FROM CONTAMINATION
IN OUTF Food separated and protected
IN OUTF Adequate equipment for temperature control
IN OUTF Thermometers provided and accurate
IN OUTF Food properly labeled; original container
PREVENTION OF FOOD CONTAMINATION
IN OUTF In-use utensils: properly stored
IN OUTF Utensils, equipment and linens: properly stored, dried, handled
IN OUTF Single-use/single-service articles: properly stored, used
IN OUTF Gloves used properly
IN OUTF Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
IN OUTF Warewashing facilities: installed, maintained, used; test strips used
IN OUTF Nonfood-contact surfaces clean
PHYSICAL FACILITIES
IN OUTF In-use utensils: properly stored
IN OUTF Utensils, equipment and linens: properly stored, dried, handled
IN OUTF Single-use/single-service articles: properly stored, used
IN OUTF Gloves used properly
IN OUTF Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
IN OUTF Warewashing facilities: installed, maintained, used; test strips used
IN OUTF Nonfood-contact surfaces clean
PHYSICAL FACILITIES
IN OUTF In-use utensils: properly stored
IN OUTF Utensils, equipment and linens: properly stored, dried, handled
IN OUTF Single-use/single-service articles: properly stored, used
IN OUTF Gloves used properly
IN OUTF Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
IN OUTF Warewashing facilities: installed, maintained, used; test strips used
IN OUTF Nonfood-contact surfaces clean

GOOD RETAIL PRACTICES

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

IN OUTF Food Temperature Control  
Food Temperature Control
IN OUTF Adequate equipment for temperature control
IN OUTF Approved thawing methods used
IN OUTF Thermometers provided and accurate
IN OUTF Food Identification
IN OUTF Food properly labeled; original container
PREVENTION OF FOOD CONTAMINATION
IN OUTF In-use utensils: properly stored
IN OUTF Utensils, equipment and linens: properly stored, dried, handled
IN OUTF Single-use/single-service articles: properly stored, used
IN OUTF Gloves used properly
IN OUTF Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
IN OUTF Warewashing facilities: installed, maintained, used; test strips used
IN OUTF Nonfood-contact surfaces clean
PHYSICAL FACILITIES

IN OUTF In-use utensils: properly stored
IN OUTF Utensils, equipment and linens: properly stored, dried, handled
IN OUTF Single-use/single-service articles: properly stored, used
IN OUTF Gloves used properly
IN OUTF Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
IN OUTF Warewashing facilities: installed, maintained, used; test strips used
IN OUTF Nonfood-contact surfaces clean
PHYSICAL FACILITIES

IN OUTF In-use utensils: properly stored
IN OUTF Utensils, equipment and linens: properly stored, dried, handled
IN OUTF Single-use/single-service articles: properly stored, used
IN OUTF Gloves used properly
IN OUTF Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
IN OUTF Warewashing facilities: installed, maintained, used; test strips used
IN OUTF Nonfood-contact surfaces clean
PHYSICAL FACILITIES

Person in Charge Title: Date: 5/13/17

Inspector: Telephone No.: 901-4131 EPHS No.: 10 Follow-up: Yes □ No
Follow-up Date: 6/14/17
**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME:**  
Gamm's

**ADDRESS:**  
40023 E. 1ST ST.

**CITY:**  
Bryd/Hick, Mo

**ZIP:**  
65438

<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs/ PEP: LDR</td>
<td>38°</td>
<td>DAIRY</td>
<td>36.41°</td>
</tr>
<tr>
<td>PANTS / HACE KG</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**PRIORITY ITEMS**

- 2. 7TH OF RAW HAMBURGERS  & 7TH RAW CHICKEN
- STORED TOGETHER

- Consumer Ad. = Cook says she washes Hands in 3 WAYS
- Shelling Cooked Eggs w/ Bare Hands

**CORE ITEMS**

- 3-98/13 - CLOTH TOWEL ON TOP OF STUFFED COOKED PEPPERS / REF V.
- 3-98/12 - 2 CONTAINERS OF BEANS NOT STORED WITH HANDLES OUT
- 6-98/12 - RESTROOM CEILING FANS PLUGGED / NOT CLEAN AGAIN

- Food Prep says 0.3% SOD + BLEACH = SANITIC SOLUTION
  maybe this is why its < 50 ppm.

**EDUCATION PROVIDED OR COMMENTS**

**Person in Charge / Title:**

**Inspector:**  
COMM.

**Telephone No.**  
961-4131

**EPHS-No.**  
920

**Date:**  
5/31/17

**Follow-up:**  
☐ Yes  ☐ No

**Follow-up Date:**

**DISTRIBUTION:**  
WHITE - OWNER'S COPY

**CANARY:**  
FILE COPY

**ED.37A**