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 Name:** Gramma Nell's  
**Owner:** Janelle Worthen  
**Person in Charge:** Same

**Address:** 90023 E. 1st St.  
**Establishment License No.:** -  
**County:** Shannon  
**Establishment Type:**  
- Bakery  
- C. Store  
- Caterer  
- Dali  
- Grocery Store  
- Institution  
- Mobile  
- Restaurant  
- School  
- Senior Center  
- Summer F.P.  
- Tavern  

**Sewage Disposal:** Public  
**Water Supply:** Community  
**Purpose:** Routine

---

**Food Product** | **Temp** | **Location**
--- | --- | ---
PC Cheese | 65° | C. Tomato
G-24 | 41° | Granary

---

**Risk Factors and Interventions**

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Demonstration of Knowledge</th>
<th>Code Ref.</th>
<th>R</th>
<th>COS</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>OUT</td>
<td>Designated PIC, demonstration of knowledge and PIC duties</td>
<td>2-101.11</td>
<td>2-102.11</td>
</tr>
<tr>
<td>IN</td>
<td>OUT</td>
<td>Management awareness, policy present, Proper use of reporting restrictions and exclusion</td>
<td>2-201.11-15</td>
<td></td>
</tr>
</tbody>
</table>

**Employee Health**
- IN | OUT | Management awareness, policy present, Proper use of reporting restrictions and exclusion | 2-201.11-15 |
- IN | NO | Eating, tasting, drinking, or tobacco use | 2-401.11 |
- IN | NO | Discharges from eyes, nose, or mouth | 2-401.12 |

**Good Hygienic Practices**
- IN | OUT | Cleaning, rinsing, and drying of food contact surfaces | 2-301.11-12 | 2-301.14-16 |
- IN | OUT | Bare hand contact with ready-to-eat foods | 3-301.11 |

**Control of Hands as a Vehicle of Contamination**
- IN | OUT | Food obtained from approved source | 3-201.11-17 |
- IN | NO | Receiving temperature / condition | 3-202.11-16 |
- IN | NO | Records: shelf life, shelf life, parasite destruction, required HACCP plan | 3-202.15 | 3-203.12 | 3-422.11-12 |

**Protection from Contamination**
- IN | OUT | Food, segregated, separated and protected | 3-302.11 |
- IN | OUT | Food contact surfaces cleaned and sanitized, cleaning frequency | 4-601.11A | 4-602.11 |
- IN | OUT | Food display, consumer self-service, returned food / re-service of food | 3-306.11-14 |
- IN | OUT | Preventing contamination from equipment | 3-304.11 |
- IN | OUT | Discarding / reconditioning unsalable food | 3-701.11 |

**Approved Source**
- IN | OUT | Food obtained from approved source | 3-201.11-17 |
- IN | NO | Receiving temperature / condition | 3-202.11-16 |
- IN | NO | Records: shelf life, shelf life, parasite destruction, required HACCP plan | 3-202.15 | 3-203.12 | 3-422.11-12 |

**Compliance**
- IN | OUT | Not in compliance | COS = Corrected on Site |
- OUT = Not in Compliance | R = Repeat |
- N/A = Not applicable |

**Conformance with Approved Procedures**
- IN | OUT | Compliance with HACCP plan, variance / specialized process |

**Date:** 3/28/18  
**Follow-Up:** Yes  
**Date of Follow-Up:** 4/14/18
**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME**
GRAMMA Nell's

**ADDRESS**
90023 E. 1ST ST

**CITY**
Birch Tree, 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>Salisbury STEAK/oven</td>
<td>181°</td>
<td>Eggs / Peppers, etc.</td>
<td>40°</td>
</tr>
<tr>
<td>BACON / SIRLOIN</td>
<td>135°</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**PRIORITY ITEMS**

**Code Reference**

- 4-201.11 - MICROWAVING NOT CLEAN HEAVY BUILD-UP INSIDE ALL SURFACES
- 3-201.11 - QR1 CLEANER CRACKERS - BISQUITS / MEDICINES ALL MIXED
- 3-501.14 - CROCS 65° - NO TEMP CONTROLS ON Tumafly / LOTTE / HECC

**CORE ITEMS**

**Code Reference**

- 4-601.11 - NFC5 NOT CLEAN STORAGE - FOOD DEBRIS USING MATS
- 4-601.11 - NFC5 " " COOKING LINE - PILK DEBRIS + GREASE
- 4-201.11 - RESTROOM STOOLS / Bases OLD BUILD-UP - SINKS UNDER NOT CLEAN
- 4-601.11 - FAN NOT CLEAN IN DRY STORAGE RM
- 3-201.11 - ICE SCOF TOP OF MACHINE / NOT CLEAN SURFACE
- 4-501.17 OUTSIDE STORAGE / FLOOR NOT CLEANABLE - CUPS ON FLOOR