**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 cessation of your food operations.

<table>
<thead>
<tr>
<th>Establishment Name: Gramma Nell's</th>
<th>Owner: Janelle Worton</th>
<th>Person in Charge: James Hannon</th>
</tr>
</thead>
</table>

**Address:** 908 S. 1st St.

**City/Zip:** St. Joseph, MO 64501

**Phone:** 573-257-1117

**Fax:**

**Establishment Type:**
- [ ] Bakery
- [ ] Restaurant
- [ ] Caterer
- [ ] Deli
- [ ] Grocery Store
- [ ] Institution
- [ ] Mobile Vendors

**Purpose:** Pre-opening

**Frozen Dessert:** Approved

**Sewage Disposal:** Public

**Water Supply:** Non-community

**P.H. Priority:** [ ] H [ ] M [ ] L

<table>
<thead>
<tr>
<th>Risk Factors and Interventions</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Compliance</strong></td>
</tr>
<tr>
<td>IN/OUT</td>
</tr>
<tr>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
</tr>
<tr>
<td>Management awareness, policy present</td>
</tr>
<tr>
<td>Proper use of reporting, restriction and exclusion</td>
</tr>
<tr>
<td>Proper eating, tasting, drinking or tobacco use</td>
</tr>
<tr>
<td>No discharge from eyes, nose and mouth</td>
</tr>
</tbody>
</table>

**Preventing Contamination by Hands:**
- [ ] Hands clean and properly washed
- [ ] No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- [ ] Adequate handwashing facilities supplied & accessible
- [ ] Food obtained from approved source
- [ ] Food received at proper temperature
- [ ] Food in good condition, safe and unadulterated
- [ ] Required records available: shell stock tags, parasite destruction
- [ ] Food separated and protected
- [ ] Food-contact surfaces cleaned & sanitized

**Protection from Contamination:**
- [ ] Proper disposition of returned, previously served, reconditioned, and unsafe food

**Good Retail Practices:**

- Pasteurized eggs used where required
- Water and ice from approved source
- Adequate equipment for temperature control
- Thermometers provided and accurate
- Food properly labeled; original container
- Prevention of Food Contamination
- In-use utensils, properly stored
- Utensils, equipment and linens: properly stored, dried, handled

**Physical Facilities:**
- Hot and cold water available, adequate pressure
- Plumbing installed, proper backflow devices
- Sanitary waste water disposal
- Toilet facilities: properly constructed, supplied, cleaned
- Garbage/refuse properly disposed; facilities maintained

**Date Sampled:**

**Results:**

**Date:** 4/17/19

**Follow-up:**

- [ ] Yes
- [ ] No

**Follow-up Date:**
### PRIORITY ITEMS

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Code</th>
<th>Core Items</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>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.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

4302.14 - NO Chlornite Test Strip.

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### EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  
Inspector:  
Telephone No.:  
EPHS No.:  
Follow-up:  
Follow-up Date:

Date: 4/17/19

MO 560-1814 (11-14)  
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