**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 cessation of your food operations.

**Establishment Name:**  
**Owner:**  
**Person in Charge:**

**Address:** 1846 Main St  
**City:** Eminence  
**County:** St. Louis  
**Phone:** 573-226-3394  
**Fax:**

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

**Purpose:**  
- [ ] Pre-opening  
- [ ] Routine  
- [ ] Follow-up  
- [ ] Complaint  
- [ ] Other

**Frozen Dessert**  
- [ ] Approved  
- [ ] Disapproved  
- [ ] Not Applicable

**Seawage Disposal**  
- [ ] Public  
- [ ] Private

**Water Supply**  
- [ ] Non-Community  
- [ ] Community  
- [ ] Date 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**

<table>
<thead>
<tr>
<th>Demonstration of Knowledge</th>
<th>COS</th>
<th>R</th>
<th>Compliance</th>
<th>Potentially Hazardous Foods</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Proper cooking, time and temperature</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>Employee Health</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Proper reheating procedures for hot holding</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>Management awareness; policy present</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Proper cooling time and temperatures</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>Proper use of reporting, restriction and exclusion</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Proper hot holding temperatures</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>Good Hygiene Practices</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Proper cold holding temperatures</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Proper date marking and disposition</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>No discharge from eyes, nose and mouth</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Time as a public health control (procedures / records)</td>
<td>IN</td>
<td>OUT</td>
</tr>
</tbody>
</table>

**Preventing Contamination by Hands**

- [ ] Hands clean and properly washed | IN | OUT | N/A | Consumer Advisory | IN | OUT | N/A |
- [ ] No bare hand contact with ready-to-eat foods or approved alternate method properly followed | IN | OUT | N/A | Consumer advisory provided for raw or undercooked food | IN | OUT | N/A |
- [ ] Adequate handwashing facilities supplied & accessible | IN | OUT | N/A | Pasteurized foods used, prohibited foods not offered | IN | OUT | N/A |

**Approved Source**

- [ ] Food obtained from approved source | IN | OUT | N/A | Chemical | IN | OUT | N/A |
- [ ] Food received at proper temperature | IN | OUT | N/A | Food additives; approved and property used | IN | OUT | N/A |
- [ ] Food in good condition, safe and unadulterated | IN | OUT | N/A | Toxic substances properly identified, stored and used | IN | OUT | N/A |
- [ ] Required records available: shelf-life, tag, parasite destruction | IN | OUT | N/A | Conformance with approved Specialized Process and HACCP plan | IN | OUT | N/A |

**Protection from Contamination**

- [ ] Food separated and protected | IN | OUT | N/A | The letter to the left of each item indicates that item's status at the time of the inspection. | IN | OUT | N/A |
- [ ] Food-contact surfaces cleaned & sanitized | IN | OUT | N/A | IN = in compliance  
N/A = not applicable  
OUT = not in compliance  
CO = Corrected On Site  
R = Repeat Item

**Good Retail Practices**

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

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>COS</th>
<th>R</th>
<th>Proper Use of Utensils</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasteurized eggs used when required</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>In-use utensils; properly stored</td>
<td>IN</td>
</tr>
<tr>
<td>Water and ice from approved source</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Utensils, equipment and linens; properly stored, dried, handled</td>
<td>IN</td>
</tr>
<tr>
<td>Adequate equipment for temperature control</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Single-use/single-service articles; properly stored, used</td>
<td>IN</td>
</tr>
<tr>
<td>Approved thawing methods used</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Gloves used properly</td>
<td>IN</td>
</tr>
<tr>
<td>Thermometers provided and accurate</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Food and non-food contact surfaces cleanable, properly designed, constructed, and used</td>
<td>IN</td>
</tr>
<tr>
<td>Food Identification</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Warewashing facilities: installed, maintained, used; test strips used</td>
<td>IN</td>
</tr>
<tr>
<td>Food properly labeled; original container</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Non-food-contact surfaces clean</td>
<td>IN</td>
</tr>
</tbody>
</table>

**Prevention of Food Contamination**

- [ ] Insects, rodents, and animals not present | IN | OUT | N/A | Physical Facilities | IN | OUT |
- [ ] Contamination prevented during food preparation, storage and display | IN | OUT | N/A | Hot and cold water available; adequate pressure | IN | OUT |
- [ ] Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | IN | OUT | N/A | Plumbing installed; proper backflow devices | IN | OUT |
- [ ] Wiping cloths: properly used and stored | IN | OUT | N/A | Sewage and wastewater properly disposed | IN | OUT |
- [ ] Fruits and vegetables washed before use | IN | OUT | N/A | Toilet facilities: properly constructed, supplied, cleaned | IN | OUT |

**Inspection:**  
**Telephone No.:** 417-967-9131  
**EPHS No.:** 920  
**Follow-up:** Yes  
**Follow-up Date:** 5/9/19
<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Priority Items</th>
<th>Core Items</th>
</tr>
</thead>
<tbody>
<tr>
<td>7-601.11a</td>
<td>Meat Slicer Have Day Old Food Debris</td>
<td>Cloth Rag &amp; Bowls To Contact / Tub</td>
</tr>
<tr>
<td>2-321.12</td>
<td>Medicines Stored on Prep Table / Not Proper Storing</td>
<td>NCFS / Cooking Line Has Grease &amp; Food Debris Build-Up / Also Oven</td>
</tr>
<tr>
<td>4-601.11c</td>
<td>NCFS Not Clean / Work Area Laminate Staging / Food Debris</td>
<td>NCFS / Cooking Line Has Grease &amp; Food Debris Build-Up / Also Oven</td>
</tr>
<tr>
<td>2-321.12</td>
<td>Faucet / Sinks 3 VAT</td>
<td>NCFS / Cooking Line Has Grease &amp; Food Debris Build-Up / Also Oven</td>
</tr>
</tbody>
</table>

**Core Items**

- 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.

**Priority Items**

- Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.

**Person(s)**

- Inspector:
- Telephone No.: 417-867-431
- EPHS No.: 120

**Follow-up**

- Date: 5/1/11
- Follow-up Date: 5/9/11