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: TEAKHAUSE
OWNER: Richard Salter
PERSON IN CHARGE: Theresa Sutton
COUNTY: Shannon

ADDRESS: 105 E. Main St, Bolivar, MO 65613
PHONE: 417-967-4131
FAX: 417-967-4131
P.H. PRIORITY: E H M L

ESTABLISHMENT TYPE: C STORE C CATERER D DELI G GROCERY STORE I INSTITUTION
X RESTAURANT S SCHOOL SENIOR CENTER S SUMMER F.P. T TAVERN T TEMP FOOD T MOBILE VENDORS
PURPOSE: X Pre-opening R Routine R Follow-up O Complaint O Other

FROZEN DESSERT: O Approved R Disapproved R Not Applicable
SEWAGE DISPOSAL: O PUBLIC O COMMUNITY O NON-COMMUNITY O PRIVATE
WATER SUPPLY: O Time as a public health control (procedures / records)

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 to foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

<table>
<thead>
<tr>
<th>Compliance</th>
<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>IN OUT</td>
<td>Employee Health</td>
<td></td>
<td></td>
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<td></td>
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<tr>
<td>IN OUT</td>
<td>Management awareness; policy present</td>
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<td></td>
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<td></td>
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<tr>
<td>IN OUT</td>
<td>Proper use of reporting, restriction and exclusion</td>
<td></td>
<td></td>
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<tr>
<td>IN OUT</td>
<td>Good Hygienic Practices</td>
<td></td>
<td></td>
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<tr>
<td>IN OUT</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
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<tr>
<td>IN OUT</td>
<td>No discharge from eyes, nose and mouth</td>
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</tbody>
</table>

Preventing Contamination by Hands

IN OUT N/O Hands clean and properly washed
IN OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed
IN OUT Adequate handwashing facilities supplied & accessible
IN OUT Approved Source
IN OUT Food obtained from approved source
IN OUT Food received at proper temperature
IN OUT Food in good condition, safe and unadulterated
IN OUT N/O Required records available: shelf stock tags, parasite destruction

Protection from Contamination

IN OUT N/A Food separated and protected
IN OUT N/A Food-contact surfaces cleaned & sanitized
IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food

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

<table>
<thead>
<tr>
<th>IN OUT</th>
<th>Safe Food and Water</th>
<th>COS</th>
<th>R</th>
<th>IN OUT</th>
<th>Proper Use of Utensils</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>I</td>
<td>In-use utensils: properly stored</td>
<td></td>
<td></td>
<td>I</td>
<td>In-use utensils: properly stored</td>
<td></td>
<td></td>
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<tr>
<td>I</td>
<td>Water and ice from approved source</td>
<td></td>
<td></td>
<td>I</td>
<td>Water and ice from approved source</td>
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<tr>
<td>I</td>
<td>Food Temperature Control</td>
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<td></td>
<td>I</td>
<td>Food Temperature Control</td>
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<tr>
<td>I</td>
<td>Approved thawing methods used</td>
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<td></td>
<td>I</td>
<td>Approved thawing methods used</td>
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<tr>
<td>I</td>
<td>Thermometers provided and accurate</td>
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<td></td>
<td>I</td>
<td>Thermometers provided and accurate</td>
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<tr>
<td>I</td>
<td>Food Identification</td>
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<td>Food Identification</td>
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</tr>
</tbody>
</table>

Food Preparation

Prevention of Food Contamination

IN OUT N/A Insects, rodents, and animals not present
IN OUT N/A Contamination prevented during food preparation, storage and display
IN OUT N/A Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry
IN OUT N/A Wiping cloths: properly used and stored
IN OUT N/A Fruits and vegetables washed before use

IN OUT N/A Physical Facilities

Date: 8/13/17

Inspector: [Signature]
<table>
<thead>
<tr>
<th>Code</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRIORITY ITEMS</td>
<td>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.</td>
</tr>
<tr>
<td>CORE ITEMS</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>
</tr>
</tbody>
</table>

**RS STEAKHOUSE**

**ADDRESS:** 1 CR 1 BOX 17  
**City:** Eminence, Mo  
**Zip:** 65466

**FOOD PRODUCT/LOCATION:** STEAKS 43°  
**TEMP.:** 42.7.  
**DRESSING/FRONT REFRIG:** 33°

* Only Wash Hands In Hand Sink 3 Violation
* Monitor Refrig. Unit Must Keep PHF's <41° Margin

**4.301.6 - NO COOK'S THERMOMETER 0-220°/201° CAV.**

**4.601.4 - CATCH Tray Stock Not Clean Food debris**

**6.301.4 - NO SOAP AT HANDSINK.**

**3.321.7 - Sugar or Salt Not Labeled.**

**4.321.4 - NO SANITARY TEST STRIPS**

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge /Title:  
Inspector:  
Telephone No.  
EPHS-No.  
Date: 8/3/17  
Follow-up: ☐ Yes ☑ No  
Follow-up Date:  

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