**MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES**  
**BUREAU OF ENVIRONMENTAL HEALTH SERVICES**  
**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME:**  
Kolin, Boblin  
**OWNER:**  
Boblin  
**PERSON IN CHARGE:**  
Tami Boblin

**ADDRESS:**  
19088 Hwy 19  
**CITY/ZIP:**  
9088  
**PHONE:**  
417-331-9193  
**FAX:**  

**ESTABLISHMENT TYPE:**  
BAKERY  
**PURPOSE:**  
Pre-opening  
**CATERER**  
**RECREATIONAL FACILITY**  
**TEMP. FOOD**  
**SCHOOL**  
**INSTITUTION**  
**GREEN STORE**  
**OTHER**

**SEWAGE DISPOSAL:**  
PUBLIC  
**WATER SUPPLY:**  
COMMUNITY

**FROZEN DESSERT**  
Approved  
**NON-COMMUNITY**  
**PRIVATE**  
Date Sampled

**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.

<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>
</tr>
</thead>
<tbody>
<tr>
<td>IN OUT</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Proper cooking, time and temperature</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Employed Health Education</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Management awareness; policy present</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Proper cooking time and temperatures</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Proper use of reporting, restriction, and exclusion</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Proper hot holding temperatures</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Proper temperature of food for sale</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Proper cold holding temperatures</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Proper date marking and disposition</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Time as a public health control (procedures / records)</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Preventing Contamination by Hands</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Consumer Advisory</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Hands clean and properly washed</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Highly Susceptible Populations</td>
</tr>
<tr>
<td>IN OUT</td>
<td>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Pasteurized foods used, prohibited foods not offered</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Adequate hard-surfaced facilities supplied &amp; accessible</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Chemical</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Food obtained from approved source</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Food additives: approved and properly used</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Food received at proper temperature</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Toxic substances properly identified, stored and used</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Food in good condition, safe and unadulterated</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Performance with Approved Procedures</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Required records available: shelfstock tags, parasite destruction</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Compliance with approved Specialized Process and HACCP plan</td>
</tr>
</tbody>
</table>

**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>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>
</tr>
</thead>
<tbody>
<tr>
<td>IN OUT</td>
<td>Pasteurized eggs used where required</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>In-use utensils: property stored</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Water and ice from approved source</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Food Temperature Control</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Adequate equipment for temperature control</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Gloves used properly</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Approved thawing methods used</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Food and nonfood-contact surfaces clean, properly designed, constructed, and used</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Thermometers provided and accurate</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Warewashing facilities: installed, maintained, used; test strips used</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Food Identification</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Nonfood-contact surfaces clean</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Food properly labeled, original container</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Physical Facilities</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Insects, rodents, and animals not present</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Nonfood-contact surfaces clean</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Physical Facilities</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Wiping cloths properly used and stored</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Physical Facilities</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Fruits and vegetables washed before use</td>
<td>N/A</td>
<td>N/A</td>
<td>IN OUT</td>
<td>Physical Facilities</td>
</tr>
</tbody>
</table>

**DATE:**  
10/10/18  
**Inspected By:**  
Boblin, Tami

**EPHS No.:**  
920  
**DISTRIBUTION:**  
WRITE - OWNERS-COPY |

**Follow-up Date:**  
10/10/18

**MO 695-1974 (11/14)**  
**DISTRIBUTION:**  
WRITE - OWNERS-COPY |

**FOLLOW-UP:**  
Yes

**FOLLOW-UP:**  
No

**FOLLOW-UP:**  
Yes
MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Name: Bolin's
Address: 19088 Hwy 19, Eminence, Mo. 65466

Food Product/Location: Chili / Hot Holding
Temp.: 170°

Food Product/Location: Cut Tomatoes / Prep Top.
Temp.: 40°

Code Reference: 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 24 hours or as stated.

Stack of Hamburgers + Shell Eggs over Produce/Leftovers
Corrected

404.14 Not Using Hair Restraints as Required

234.14 Wet Wiping Cloth on Work Surface, no chlorine present must be 50-200 ppm, Need Strips

Code Reference: CORE ITEMS
Core Items relate to general sanitation, operation, controls, facilities or structures, equipment design, general maintenance or sanitation, and standard operating procedures (SOPs). These items are to be corrected by the next regular inspection or as stated.

Date: 10/10/18
Follow-up: ☐ Yes ☑ No
Follow-up Date: