**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:**

**Phone:**

**Fax:**

**Copy/Zip:**

**Establishment Type:**

- [ ] Bakery
- [ ] Restaurant
- [ ] C. Store
- [ ] Caterer
- [ ] Deli
- [ ] Grocery Store
- [ ] Institution
- [ ] Mobile Vendors

**Purpose:**

- Pre-opening
- Routine
- Follow-up
- Complaint
- Other

**Frozen Dessert:**

- [ ] Approved
- [ ] Disapproved
- [x] Not Applicable

**Sewage Disposal:**

- [ ] Public
- [x] Private

**Water Supply:**

- [x] Non-Community
- [ ] Community

**Date Sampled:**

**Results:**

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**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**

- Person in charge present, demonstrates knowledge, and performs duties
- Management awareness; policy present
- Proper use of reporting, restriction and exclusion
- Proper eating, tasting, drinking or tobacco use
- No discharge from eyes, nose and mouth
- 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 approved temperature
- Food in good condition, safe and unadulterated
- Required records available: shellstock tags, parasite destruction
- Food separated and protected
- Food-contact surfaces cleaned & sanitized
- Proper disposition of returned, previously served, reconditioned, and unsafe food
- Proper heating procedures for hot holding
- Proper cooling time and temperatures
- Proper hot holding temperatures
- Proper date marking and disposition
- Time as a public health control (procedures / records)
- Consumer advisory provided for raw or undercooked food
- Pasteurized foods used, prohibited foods not offered
- Food additives; approved and properly used
- Toxic substances properly identified, stored and used
- Compliance with approved Specialized Process and HACCP plan

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

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**Person in Charge/Title:**

**Date:** 7/24/19

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**Inspector**

**Telephone No.**

**ERHS No.**

**Follow-up:**

**Follow-up Date:**
<table>
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<tr>
<th>FOOD PRODUCT/LOCATION</th>
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<tr>
<td>Milk/Non-Dairy Leg</td>
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**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.

**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.

**Education Provided or Comments**

Person in Charge / Title:  
Date: 7/24/19

Inspector:  
Telephone No: 467-4131  
EPHS No: 920  
Follow-up: ☐ Yes ☐ No  
Follow-up Date: