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: LUCKY'S TRAVEL CENTRE
OWNER: Kuldeep Singh Lubana
PERSON IN CHARGE: Charan Singh

ADDRESS: 4015 W. Cache, Joplin, MO 64804
PHONE: 417-221-1101
FAX: P.H. PRIORITY:

COUNTY:

CITY/ZIP: Hawn, Joplin, MO 64804

ESTABLISHMENT TYPE
- BAKERY
- RESTAURANT
- SCHOOL
- CATERER
- SENIOR CENTER
- TEMP. FOOD
- DELI
- TAVERN
- GROCERY STORE
- MOBILE VENDORS

PURPOSE
- Pre-open
- Routine
- Follow-up
- Complaint
- Other

FROZEN DESSERT
- Approved
- Disapproved
- Not Applicable

SEWAGE DISPOSAL
- Public
- Community
- Non-Community
- Private

WATER SUPPLY
- Public
- Non-Community
- Private

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.

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Demonstration of Knowledge</th>
<th>COS</th>
<th>R</th>
<th>Compliance</th>
<th>Potential Hazardous Foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Proper cooking, time and temperature</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Proper reheating procedures for hot holding</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Proper cooling time and temperatures</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Proper hot holding temperatures</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Proper cold holding temperatures</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Proper date marking and disposition</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Time as a public health control (procedures / records)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Consumer advisory provided for raw or undercooked food</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Highly susceptible populations</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Pasteurized foods used, prohibited foods not offered</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Chemical</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Food additives: approved and properly used</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Toxic substances properly identified, stored and used</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Conformance with approved procedures</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN/OUT N/O</td>
<td>N/A</td>
<td>Compliance with approved specialized process and HACCP plan</td>
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</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>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Safe Food and Water</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pasteurized eggs used where required</td>
<td></td>
<td></td>
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<tr>
<td>Water and ice from approved source</td>
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<td></td>
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<tr>
<td>Food Temperature Control</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Adequate equipment for temperature control</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Approved thawing methods used</td>
<td></td>
<td></td>
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<tr>
<td>Thermometers provided and accurate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food Identification</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food properly labeled: original container</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Prevention of Food Contamination</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Insects, rodents, and animals not present</td>
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<td></td>
</tr>
<tr>
<td>Contamination prevented during food preparation, storage and display</td>
<td></td>
<td></td>
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<tr>
<td>Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry</td>
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<td></td>
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<tr>
<td>Wiping cloths: properly used and stored</td>
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<tr>
<td>Fruits and vegetables washed before use</td>
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</tbody>
</table>

Person in Charge /Title: 

Date: 6/27/19

Inspector: Charan Singh
Telephone No. 417-762-4131
EPHS No. 920
Follow-up: Yes
Follow-up Date: 6/27/19
FOOD PRODUCT/LOCATION   TEMP.   FOOD PRODUCT/LOCATION   TEMP.
Hambuger/Hot Holding  160°   Milk - Handwash Walking 38°
Chicken/Hot Holding 134°   Sausage / Pizza Prep  37°
Pizza/Ready to Serve 181°   Laminating Sand / Pewter 25°

Code   Reference   PRIORITY ITEMS
502.14 - NO HOT WATER AT SINK & HANDWASHING SINK
372.11 - 2 DREW EGGS ON SHELF ABOVE RTE. DATE & MARKED OUT
350.11 - PH'S NOT TO TEMP/Hot Holding

Correct by Initial
(date)

Code   Reference   CORE ITEMS
4-601.16 - Food debris / Build-up at Back of Cutting Board / Nacs
450.11 - Door Seals on Walk-In Freezer Door / Very Poor Repair
4-601.16 - Stone Catch Tray Not Clean / Food Debris - Build-up
4-601.16 - Walk Racks Have Dirt / Mold on Racks Ex. Out Water
650.12 - Floor Not Clean / Walk-in Ex. Open Milk Door & Look Down
360.11 - Ice Not Labeled As to Point of Use

Correct by Initial
(date)

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title:

Inspector:  [Signature]

Telephone No.  417-767-4131  
EPHS No.  920

Follow-up:  
Follow-up Date:  7/13/18