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

BASED ON AN INSPECTION TODAY, 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: M #115 Travel Center
OWNER: KL SE
TIME IN TIME OUT
PAGE 1 of 2

ADDRESS: 977 Hwy 89
CITY/ZIP: "Burlington, Mo 65623"
PHONE: 573-392-1101
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ESTABLISHMENT TYPE: BAKERY □ RESTAURANT □ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION □ MOBILE VENDORS
PUPROSE: □ Pre-opening □ Routine □ Follow-up □ Complaint □ Other

FROZEN DESSERT □ Approved □ Disapproved □ Not Applicable
SEWAGE DISPOSAL □ PUBLIC □ PRIVATE
WATER SUPPLY □ COMMUNITY □ 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.

Compliance Demonstration of Knowledge Compliance Potentially Hazardous Foods COS R
IN OUT Person in charge present, demonstrates knowledge, and performs duties
Employee Health
IN OUT Management awareness; policy present
IN OUT Proper use of reporting, restriction and exclusion
IN OUT □ Good Hygienic Practices
IN OUT □ Proper eating, tasting, drinking or tobacco use
IN OUT □ No discharge from eyes, nose and mouth
IN OUT □ Preventing Contamination by Hands
IN OUT □ Hands clean and properly washed
IN OUT □ 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 □ Required records available: shelf tags, parasite destruction
IN OUT □ Protection from Contamination
IN OUT □ Food separated and protected
IN OUT □ Food-contact surfaces cleaned & sanitized
IN OUT □ Proper disposition of returned, previously served, reconditioned, and unsafe food
IN OUT □ Preventing Food Contamination
IN OUT □ Proper Use of Utensils
IN OUT □ Safe Food and Water
IN OUT □ Preventing Food Contamination
IN OUT □ Proper Use of Utensils

GOOD RETAIL PRACTICES

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

IN OUT Pasteurized eggs used where required
IN OUT Water and ice from approved source
IN OUT Adequate equipment for temperature control
IN OUT Approved thawing methods used
IN OUT Food Identification
IN OUT Food properly labeled; original container
IN OUT Food Temperature Control
IN OUT Food properly labeled; original container
IN OUT Pest Control
IN OUT Prevention of Food Contamination
IN OUT Insects, rodents, and animals not present
IN OUT Contamination prevented during food preparation, storage and display
IN OUT Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry
IN OUT Wiping cloths: properly used and stored
IN OUT Fruits and vegetables washed before use

Person in Charge /Title: Telephone No.: EPHS No.: Follow-Up Date:
Date: 2/20/20
Follow-Up Date:

MO 588-1814 (11-14)
DISTRIBUTION WHITE OWNER'S COPY
RED R - FILE COPY

No 3/23/20
### Establishment Name
Lucky's Drive Control

### Address
917 E 49th St

### City
Kansas City

### Zip
64111

### Food Product/Location
Cheese / Walk-In

### Temp.
35°

### Food Product/Location
Chicken/Storage

### Temp.
130°

### 3:06:12 PM
Chicken strips on Hot Bar at 120° / Must maintain 135°.

### 2:00 AM
- Chemicals (sani-quick) missing / temp not to stay of plates
- Also need to change sink / Micro wave / FCS - Check All

### 3:00 AM
- 3 VAT / only doing 2 sets - no evidence of sanitizing FCS
- 3 VAT plumbing / Poor Repair - Have re-directed draining into floor drain - water goes everywhere

### 6:00 AM
- Breakfast Sand Made up in walk-in / No dates Mark 7/31
- Bowls of Out-dated Milk. In walk-in 6/14/20 / 6/8/20
- Mixed / SC (SAN) - Keep Separate / Label All

### 4:30:41 PM
- Oven not (CLEAN) / Must clean FCS - 3 step sanitizers

### Core Items
- Ice bags not labeled as to print FCS
- N/CFS not clean / Back Kit / Allen / Old Equip / Heavy Dust / Grime
- Handsink blocked with mop handle - Not Sanitary Tools
- Walk-in / not clean / Old debris / Mold
- Floor not clean in walk-in / Old debris / Build-up
- Cutting Board / Food debris - Not Clean / Under / Corrected

### Education Provided or Comments
* Need a good Deep cleaning & Maintain

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**Person in Charge/Title:**

**Inspector:**

**Telephone No.:** 816-761-4131

**EPHS No.:** 920

**Date:** 2/19/20

**Follow-up:**

**Yes**

**No**

**Follow-up Date:** 2/26/20