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: MAIN STREET GROCERY
OWNER: TONNA NICHOLSON
PERSON IN CHARGE: SHANNON
ADDRESS: 9110 PERSICO ST., ST. LOUIS, MO 63127
PHONE: 314-734-5738
FAX: 314-732-3803
CITY/ZIP: ST. LOUIS, MO 63127
P.H. PRIORITY: L
ESTABLISHMENT TYPE: GROCERY STORE
PURPOSE: OTHER
FROZEN DESSERT: DISAPPROVED
SEWAGE DISPOSAL: PRIVATE
WATER SUPPLY: PRIVATE

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

Person in charge present, demonstrates knowledge, and performs duties
Employee Health
Management awareness; policy present
Proper use of reporting, restriction and exclusion
Good Hygienic Practices
Proper eating, tasting, drinking or tobacco use
No discharge from eyes, nose and mouth
Preventing Contamination by Hands
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
Approved Source
Food obtained from approved source
Food received at proper temperature
Food in good condition, safe and unadulterated
Required records available: shellstock tags, parasite destruction
Protection from Contamination
Food separated and protected
Food-contact surfaces cleaned & sanitized
Proper disposition of returned, previously served, reconditioned, and unsafe food

Potentially Hazardous Foods

Proper cooking, time and temperature
Proper reheating procedures for hot holding
Proper cooling time and temperatures
Proper hot holding temperatures
Proper cold holding temperatures
Proper date marking and disposition
Time as a public health control (procedures / records)
Consumer Advisory
Consumer advisory provided for raw or undercooked food
Highly Suspectable Populations
Pasteurized foods used, prohibited foods not offered
Chemical
Food additives; approved and properly used
Toxic substances properly identified, stored and used
Conformance with Approved Procedures
Compliance with Approved Specialized Process and HACCP plan

GOOD RETAIL PRACTICES

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

Safe Food and Water
Pasteurized eggs used where required
Water and ice from approved source
Food Temperature Control
Adequate equipment for temperature control
Approved thawing methods used
Thermometers provided and accurate
Food Identification
Food properly labeled; original container
Prevention of Food Contamination
In-use utensils; property stored
In-use utensils; property stored
Utensil, equipment and linens: properly stored, dried, handled
Single-use/single-service articles: property stored, used
Gloves used properly
Utensils, Equipment and Vending
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
Warewashing facilities: installed, maintained, used; test strips used
Physical Facilities
Nonfood-contact surfaces clean
Hot and cold water available; adequate pressure
Plumbing installed; proper backflow devices
Sewage and wastewater properly disposed
Garbage/refuse properly disposed; facilities maintained
Physical facilities installed, maintained, and clean

Date: 12/24/16

Inspector: 
Telephone No. 314-331-9957
EPNS No. 9970
Follow-up: Yes
Follow-up Date: 

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<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs / Sm. Black Refy</td>
<td>43°</td>
<td>Chil. / Hot Holding</td>
<td>170°</td>
</tr>
<tr>
<td>Cheese / Sm. Wk Id</td>
<td>37°</td>
<td>Hambuger / Front Hot Case</td>
<td>130°</td>
</tr>
<tr>
<td>Loafw. / Unit</td>
<td>47°</td>
<td>Milk / Walk-In</td>
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</tr>
<tr>
<td>Cheese / NCI. Unit</td>
<td>40°</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hambuger / Half Unit</td>
<td>40°</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hambuger / Half Pkg</td>
<td>38°</td>
<td></td>
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</tr>
</tbody>
</table>

**PRIORITY ITEMS**
4-6-11A Sm. Mnt. Kodens Othcings / Inside Cappuccino Machine

**CORE ITEMS**

4-904.4 Straws for public / Not Protected.
6-501.16 Need to Hang up Brooms / Mops for drying + cleaning.

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge / Title:  
Inspector:  
Telephone No.: 567-4137  
EPHS No.: 92  
Follow-up:  
Follow-up Date:  

Date: 12/22/16