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: WEST SIDE PACKAGE
OWNER: Jack Woods
PERSON IN CHARGE: Laura Scott
CITY/ZIP: Winona, MO 65587
PHONE: 573-325-8106
FAX:
COUNTY:
ESTABLISHMENT TYPE: C. STORE
PRIORITY:
ESTABLISHMENT TYPE: C. STORE
PURPOSE: Food
FROZEN DESSERT:
SEWAGE DISPOSAL:
WATER SUPPLY:
NON-COMMUNITY:
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 COS R 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 Proper hygiene Practices
IN OUT Proper eating, testing, drinking or tobacco use
IN OUT No discharge from eyes, nose and mouth

Preventing Contamination by Hands
IN OUT N/O Hands clean and properly washed
IN OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed
IN OUT Adequate handwashing facilities supplied & accessible

Prevention from Contamination
IN OUT N/A Food obtained from approved source
IN OUT N/O Food received at proper temperature
IN OUT N/O Food in good condition, safe and unadulterated
IN OUT N/O Required records available: shelfstock tags, parasite destruction

Protection from Contamination
IN OUT N/A Food separated and protected
IN OUT N/A Food-contact surfaces cleaned & sanitized
IN OUT N/O Food properly disposed of returned, previously served, reconditioned, and uneaten food

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
Water and ice from approved source

Food Temperature Control
IN OUT Adequate equipment for temperature control
Approved thawing methods used

Thermometers provided and accurate

Food Identification
IN OUT Food properly labeled: original container

Prevention of Food Contamination
IN OUT In-use utensils: properly stored
Utensils, equipment and linens: property stored, dried, handled

Physical Facilities
IN OUT Single-use/single-service articles: properly stored, used
Gloves used properly

Physical Facilities
IN OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
Washing facilities: installed, maintained, used; test strips used

Garbage/Refuse properly disposed, facilities maintained

Physical facilities installed, maintained, and clean

Person in Charge/Title: 

Telephone No: 977-4131
EPHS No. 920
Follow-up Date: Yes
Follow-up Date: No

Date: 6/15/16

MO 5801 A/24(11-14)
**Food Establishment Inspection Report**

**Establishment Name:** West Side Package  
**Address:** HC 89 Box 910  
**City:** Winona, Mo  
**Zip:** 65588

<table>
<thead>
<tr>
<th>Food Product/Location</th>
<th>Temp.</th>
<th>Food Product/Location</th>
<th>Temp.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Dogs/ Front Case</td>
<td>50°</td>
<td>Wine / Large Walk-In</td>
<td>50°</td>
</tr>
<tr>
<td>Beef / Sm.</td>
<td>45°</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**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.

- B301.1: PHIS FRONT CASE AT 50°F / DISCARD - SIGN PUT UP
  - ALL MUST BE 41°F OR LESS. IF PHIS ARE STORED.

  * - WATER 5/13/16 Had E Col: I Don't Make ICE

**Core Items:**

- C6512: Mold on Walk in Ceiling / ICE Build-up Condensor Unit
- C52612: Walk in Lights Not Shielded / Drainslines Not Working Properly
- C65112: Ladies Toilet Floor Not Clean

**Education Provided or Comments:**

**Person in Charge/Title:**  
**Inspector:**

**Telephone No.:** 751-4131  
**EPHS No.:** 920

**Date:** 6/15/16  
**Follow-up:** Yes  
**Follow-up Date:** 6/13/16