

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

TIME IN	TIME OUT
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NEXT ROUTINE INSPE	CTION THIS DAY, THE ITEMS NOTED BELOW II ECTION, OR SUCH SHORTER PERIOD OF TIME S FOR CORRECTIONS SPECIFIED IN THIS NO	AS MAY BE SPE	CIFIED IN WRIT	TING BY THE	REGULATORY AUTHORITY. FAILURE TO	
ESTABLISHMENT		1211 -	THOM		PERSON IN CHARGE:	*year
ADDRESS:	and the same of th	ARCH ST	- I I UIV	. succ	COUNTY:	90
CITY/ZIP:	PHONE:		FAX:	ngo.	P.H. PRIORITY : H	МПГ
ESTABLISHMENT TYPE BAKERY RESTAURANT		DELI TEMP. FOOD	GROCE TAVERN		☐ INSTITUTION ☐ MOBILE VENDORS	
PURPOSE Pre-opening	☐ Routine ☐ Follow-up ☐ Complai		IAVERI	V	□ MOBILE VENDORS	
FROZEN DESSER Approved Disapp License No.	T SEWAGE D rroved Not Applicable PUBLIC PRIVAT		WATER SU COMMU		□ NON-COMMUNITY □ PRIVATE Date Sampled Results	
		K FACTORS AND				
foodborne illness outb	preparation practices and employee behaviors moreaks. Public health interventions are control more	easures to prevent	foodborne illne	ss or injury.	III CAN THE TOTAL CONTROL OF THE CON	
Compliance IN OUT	Demonstration of Knowledge Person in charge present, demonstrates knowledge		R Compliance	AND THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TWIND TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN	Potentially Hazardous Foods roper cooking, time and temperature	COS R
ALL CONTRACTOR OF THE PROPERTY	and performs duties Employee Health	3 ,	IN OUT N		roper reheating procedures for hot holding	
IN OUT	Management awareness, policy present		IN OUT	NO N/A P	roper cooling time and temperatures	
UN OUT	Proper use of reporting, restriction and exclusion Good Hygienic Practices	n	IN OUT (N		roper hot holding temperatures roper cold holding temperatures	
IN OUT N/O	Proper eating, tasting, drinking or tobacco use		IN OUT N	VO N/A P	roper date marking and disposition	
IN OUT N/O	No discharge from eyes, nose and mouth		IN OUT N		ime as a public health control (procedures / ecords)	
IN OUT N/O	Preventing Contamination by Hands Hands clean and properly washed		IN OUT		Consumer Advisory onsumer advisory provided for raw or	
(N) OUT N/O	No bare hand contact with ready-to-eat foods of approved alternate method properly followed	ar .		u	ndercooked food Highly Susceptible Populations	
IN OUT	Adequate handwashing facilities supplied & accessible		IN OUT N		asteurized foods used, prohibited foods not ffered	
TN OUT	Approved Source Food obtained from approved source		IN OUT	N/A) F	Chemical ood additives: approved and properly used	
IN OUT NO NA	Food received at proper temperature		IN OUT	T	oxic substances properly identified, stored and	
IN OUT	Food in good condition, safe and unadulterated	1		u	sed Conformance with Approved Procedures	
IN OUT N/O N/A	Required records available: shellstock tags, pa destruction	rasite	IN OUT		ompliance with approved Specialized Process nd HACCP plan	
IN OUT N/A	Protection from Contamination Food separated and protected			o the left of ea	ach item indicates that item's status at the time	of the
IN OUT N/A	Food-contact surfaces cleaned & sanitized		inspection. IN = in	compliance	OUT = not in compliance	
IN OUT N/O	Proper disposition of returned, previously server reconditioned, and unsafe food	ed,	N/A = no	ot applicable orrected On Si	N/O = not observed	
	reconditioned, and drisale lood	GOOD RETAIL	PRACTICES			
IN OUT	Good Retail Practices are preventative measure Safe Food and Water	s to control the intro	oduction of path	nogens, chemi	icals, and physical objects into foods. Proper Use of Utensils	COS R
	eurized eggs used where required	COS IX	V /	In-use uten	sils: properly stored	CO3 K
Wate	er and ice from approved source		1/1	Utensils, ed	quipment and linens: properly stored, dried,	
	Food Temperature Control			Single-use/	single-service articles: properly stored, used	
	uate equipment for temperature control oved thawing methods used		-	Gloves use	d properly Utensils, Equipment and Vending	
	mometers provided and accurate		VI	Food and n	onfood-contact surfaces cleanable, properly constructed, and used	
1	Food Identification		11		ng facilities: installed, maintained, used; test	
Food	properly labeled; original container Prevention of Food Contamination		0	Nonfood-co	ontact surfaces clean Physical Facilities	
	cts, rodents, and animals not present		1/1	Hot and col	d water available; adequate pressure	
and o	amination prevented during food preparation, stora	-	1	10 10000 1000 1000 1000 1000 1000 1000	stalled; proper backflow devices	
finge	onal cleanliness: clean outer clothing, hair restrain rnails and jewelry ng cloths: properly used and stored	I,	16		d wastewater properly disposed ies: properly constructed supplied, cleaned	
	s and vegetables washed before use		V)	Garbage/re	fuse properly disposed; facilities maintained	
Person in Charge /	Title:		V	Physical fac	Date:	
Inspector:		Telephone No.	11131	EPHS No.	Follow-up: Yes	□ No
MO 580-1814 (11-14)	DISTRIBUTION	WHITE OWNER'S COL	7131	CANARY - FILE C	Follow-up Date: Kouting	F6 37



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

TIME IN	TIME OUT
DAGE -	, 1

ESTABLISHMENT NAME THE COW GIRL BOUTIQUE CO	ADDRESS FREE SHOP 1637	8 SEARCY ST	CITY	ZIP	6
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/	LOCATION	TEMP.	
AIR /SM. Refair	76				
· Landenburger	Casani				
Code	PRIORITY ITEM	IS COLOR		Correct by	Initial
Reference Priority items contribute directly to the e or injury. These items MUST RECEIVE	IMMEDIATE ACTION within 72 hor	an acceptable level, hazards a urs or as stated.	ssociated with foodborne illness	(date)	
45					
Code Reference Core items relate to general sanitation,	CORE ITEMS operational controls, facilities or struc	tures, equipment design, gene	ral maintenance or sanitation	Correct by (date)	Initial
Code Reference Core items relate to general sanitation, standard operating procedures (SSOPs	perational controls, facilities or struc	tures, equipment design, gene	ral maintenance or sanitation on or as stated.		Initial
Reference Core items relate to general sanitation,	perational controls, facilities or struc	tures, equipment design, gene	ral maintenance or sanitation on or as stated.		Initial
Reference Core items relate to general sanitation,	perational controls, facilities or struc	tures, equipment design, gene	an or as stated.		Initial
Reference Core items relate to general sanitation, standard operating procedures (SSOPs 490/11 NO DANN 1301 PNO CHORNET	perational controls, facilities or struc These items are to be corrected	tures, equipment design, gene by the next regular inspection	an or as stated.		Initial
Reference Core items relate to general sanitation, standard operating procedures (SSOPs 490/11 NO DANN 1301 PNO CHORNET	perational controls, facilities or struc	tures, equipment design, gene by the next regular inspection	an or as stated.		Initial
Reference Core items relate to general sanitation, standard operating procedures (SSOPS HGUILL NO DRAIN HGUILL NO CHIRRING THE GOODS THE COST THE COST OF THE COST	perational controls, facilities or struc These items are to be corrected	tures, equipment design, gene by the next regular inspection with	an or as stated.		Initial
Reference Core items relate to general sanitation, standard operating procedures (SSOPS H GULL) NO DANN H GOVERNO THE CONTROL OF THE CONTROL	perational controls, facilities or structors are to be corrected SALA SOALA SO	tures, equipment design, gene by the next regular inspection with	Non or as stated.	(date)	Initial
Reference Core items relate to general sanitation, standard operating procedures (SSOPS H GULL) NO DANN H GOVERNO THE CONTROL OF THE CONTROL	perational controls, facilities or struc These items are to be corrected SALO SOACE MOMERAL O	tures, equipment design, gene by the next regular inspection with	an or as stated.	(date)	Initial
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Reference Core items relate to general sanitation, standard operating procedures (SSOPS H GULL) NO DANN H GOVERNO THE CONTROL OF THE CONTROL	perational controls, facilities or structure. These items are to be corrected SPACE / STR PS	tures, equipment design, gene by the next regular inspection ANA DAY 50 - 200 PPN 228 204/- VIONES 590 AT Kr	Non or as stated.	(date)	Initial
Reference Core items relate to general sanitation, standard operating procedures (SSOPS + 40/.// NO DUAIN + 4-30/.// NO CHORING THE CONTROL THE CONTRO	perational controls, facilities or structure. These items are to be corrected SPACE / STR PS	tures, equipment design, gene by the next regular inspection ANA DAY 50 - 200 PPN 228 204/- VIONES 590 AT Kr	Non or as stated.	(date)	Initial
Reference Core items relate to general sanitation, standard operating procedures (SSOPS) 4-90/11 NO DANN 4-30/12 NO CONTS THERE 6-20/11 CARPET TO RES 6-30/11 NO SOAP / SAN	perational controls, facilities or structors. These items are to be corrected SPACE / STRIPS / MOMENTAL OF TROOM / NOT / HARY TOWELS / STRIPS / STR	tures, equipment design, gene by the next regular inspection ANA DAY 50 - 200 PPN 28 204/- VIDWEL 5:9A AT KI	Non or as stated.	(date)	Initial
Reference Core items relate to general sanitation, standard operating procedures (SSOPS) 4-90/11 NO DANN 4-30/12 NO CONTS THERE 6-20/11 CARPET TO RES 6-30/11 NO SOAP / SAN	perational controls, facilities or structure. These items are to be corrected SPACE / STR PS	tures, equipment design, gene by the next regular inspection AND DAY 50 - 200 PPN 200 PPN	Non or as stated.	(date)	Initial
Reference Core items relate to general sanitation, standard operating procedures (SSOPS + GUILL NO DUAIN + GUILL NO CHICKING THE GOOD COOK'S THE RESEARCH NO SOAP / SAN'S APPROVED TO SAN'S AP	Perational controls, facilities or structors These items are to be corrected SPACE S	tures, equipment design, gene by the next regular inspection AND DAY 50 - 200 PPN 200 PPN	3UAT	(date)	Initial
Reference Core items relate to general sanitation, standard operating procedures (SSOPS) 1	Perational controls, facilities or structors These items are to be corrected SPACE S	tures, equipment design, gene by the next regular inspection AND DAY 50 - 200 PPN 200 PPN	The Handsin	(date)	Initial
Reference Core items relate to general sanitation, standard operating procedures (SSOPS) 1 40/11 NO DUAIN 15 1 30/14 NO CUTORING THE STAND CONTROL THE RESERVENCE TO SOAP / SANITARING SVAT	Perational controls, facilities or structors These items are to be corrected SPACE S	tures, equipment design, gene by the next regular inspection AND DAY 50 - 200 PPN 200 PPN	TAMPS	Yes	Initial