

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

TIME IN	TIME OUT
PAGE of	2

	CTION, OR SUCH SHORTER PE FOR CORRECTIONS SPECIFIE							GULATORY AUTHORITY. FAILURE TO O	OMPLY	Y	
ESTABLISHMENT N	IAME;	OWNER:	REVI					PERSON IN CHARGE:			
ADDRESS:	Calar Po	INON	12-41		0 40 3			COUNTY:			
CITY/ZIP:	Mr 15528	PHONE:	7739	,	FAX:			P.H. PRIORITY : ☑ H ☐ N	1 🗆 L		
ESTABLISHMENT TYPE BAKERY	☐ C. STORE ☐ CATERE	R DELI	0130		☐ GROC		E [
PURPOSE PURPOSE	SCHOOL SENIOR	(C-1-0) (C-1)			☐ TAVER	N		MOBILE VENDORS			
☐ Pre-opening FROZEN DESSERT	Routine Follow-up	☐ Complaint ☐ SEWAGE DISPOS	Other SAL	V	VATER SU	JPPLY					
☐Approved ☐Disappr License No.	oved 🖪 Not Applicable	PRIVATE 5	ROVED	1 55	COMM			NON-COMMUNITY PRIVAT Date Sampled Results	PEN	Dive	
Pick factors are food a	proparation practices and employe	RISK FACT				5.53	0200 Co	ontrol and Prevention as contributing facto	e in		
foodborne illness outbre	eaks. Public health intervention		to preven	t foo	odborne illne	ess or injury			5 111		
Compliance	Demonstration of K		cos	R	Compliano			Potentially Hazardous Foods	COS	S R	
OUT OUT	Person in charge present, demo and performs duties				IN OUT	_		r cooking, time and temperature			
TUO YAD	Employee He				IN OUT			reheating procedures for hot holding			
(IN) OUT	Management awareness; policy Proper use of reporting, restricti			-	IN OUT	N/O N/A		r cooling time and temperatures			
	Good Hygienic Pa	actices			IN OUT	N/A	Proper	cold holding temperatures			
IN OUT N/O	Proper eating, tasting, drinking No discharge from eyes, nose a			-	IN OUT	N/O N/A		date marking and disposition as a public health control (procedures /			
							record	s)			
IN OUT NO	Preventing Contaminat Hands clean and properly wash				IN OUT	N/A		Consumer Advisory mer advisory provided for raw or cooked food			
IN OUT NO	No bare hand contact with read approved alternate method prop						underd	Highly Susceptible Populations			
OUT OUT	Adequate handwashing facilities accessible		1		IN OUT	N/O N/A	Pasteu	urized foods used, prohibited foods not			
	Approved Sou					0	Gildio	Chemical			
IN OUT N/O N/A	Food obtained from approved so Food received at proper temper				IN OUT	NA		additives: approved and properly used substances properly identified, stored and			
	rood received at proper temper	ature			114 001		used	substances properly identified, stored and			
IN OUT N/O N/A	Food in good condition, safe an Required records available: she destruction				IN OUT	NIA	Conformance with Approved Procedures Compliance with approved Specialized Process and HACCP plan				
atte	Protection from Con	amination			The letter	to the left o	30 25 W	em indicates that item's status at the time	of the		
OUT N/A	Food separated and protected				inspection				i the		
IN OUT N/A	Food-contact surfaces cleaned	Set (III. A. C.				n compliand ot applicabl		OUT = not in compliance N/O = not observed			
IN OUT (N/O)	Proper disposition of returned, preconditioned, and unsafe food	reviously served,			COS = C	orrected Or	n Site	R = Repeat Item			
		THE RESERVE THE PERSON NAMED IN COLUMN 2 IS NOT THE OWNER.		*****	RACTICES						
IN OUT	Good Retail Practices are preven		trol the int	rodu	uction of pat	hogens, ch	THE RESERVE OF THE PERSON NAMED IN		cos	R	
	Safe Food and Wate urized eggs used where required		003 K	-	10 001	In-use u		Proper Use of Utensils properly stored	003	K	
	and ice from approved source				1.	Utensils	, equipm	ent and linens: properly stored, dried,	1		
199017	Food Temperature Con	trol		-	1	handled Single-u		e-service articles: properly stored, used			
	ate equipment for temperature co				Chicago Million,		used pro	perly			
Appro	ved thawing methods used nometers provided and accurate				1	Food an	Uten:	sils, Equipment and Vending od-contact surfaces cleanable, properly			
V					1	designe	d, constr	ructed, and used			
1	Food Identification				1/	strips us		cilities: installed, maintained, used; test			
Food	properly labeled; original containe				4	Nonfood	l-contact	surfaces clean			
Insect	Prevention of Food Contam s, rodents, and animals not prese				V,	Hot and	cold wat	Physical Facilities ter available; adequate pressure			
	mination prevented during food pr				V.	Plumbin	g installe	ed; proper backflow devices			
Person	nal cleanliness: clean outer clothin nails and jewelry	ng, hair restraint,			/	Sewage	and was	stewater properly disposed			
Wiping	g cloths: properly used and stored				7-			properly constructed, supplied, cleaned			
	and vegetables washed before us				4			properly disposed; facilities maintained s installed, maintained, and clean			
Person in Charge /T	itle:	7,7			W.	Thysica	raciilles	Date: 4/2/19			
Inepoctor		Tolorb	one No	alliana		EDUCN		Follow-up: Yes	M N	lo	
Inspector:	Talarto	96	one No.	13	1	EPHS N	<i>J</i> .	Follow-up: Tes	N M	10	
MO 580-1814 (11-14)	~	DISTRIBUTION: WHITE -	OWNER'S CC	PY		CANARY - FI			***************************************	E6.37	

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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TIME IN	TIME OUT
BAGE 2 -4 5)

ESTABLISHMEN	IT NAME		AI AI	DDRESS		0 1	0		CITY		AA	ZIP,	
KONS	SMOKE 1-	DUSE	RHO		772	Coby			Mil	MINA	IVID.	655	8X
FO	OD PRODUCT/LO	CATION		TEMP		-	FOOD F	PRODUCT	/ LOCATION	ON '		TEN	MP.
Air	1 R6+619			36.2	,								li .
1	/	1					32.00						
Code			37/2007/100		PRIO	RITY ITEMS						Correct by	Initial
Reference	Priority items contrib or injury. These iter	oute directly to	the elimin	ation, prever	ntion or re	duction to an a	cceptable lev	el, hazards	associated	with foodb	orne illness	(date)	
	1 3			IEDIA I E AC	JIION WII	illii 12 liouis	or as stateu.						
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Code					со	RE ITEMS						Correct by	Initial
Code Reference	Core items relate to	general sanit	ation, opera	ational contr	CO ols, faciliti	RE ITEMS es or structure	s, equipment	design, gen	eral mainte	nance or s	sanitation	Correct by (date)	Initial
Reference	Core items relate to standard operating		ation, opera	ational contr	ols, faciliti are to be	es or structure corrected by t	s, equipment	design, general	eral mainte	nance or s	sanitation		Initial
	Core items relate to standard operating	general sanit	ation, opera	ational contribese items a	ols, faciliti are to be	es or structure corrected by t	s, equipment the next regu	design, genular inspecti	eral mainte ion or as s	nance or s tated.	anitation		Initial
Reference	Core items relate to standard operating		ation, opera SSOPs). Th	ational contri hese items a	ols, faciliti are to be	es or structure corrected by t	s, equipment the next regu N 50	design, gen lar inspecti - 200	eral mainte ion or as s	nance or s	sanitation		Initial
Reference	Core items relate to standard operating		ation, opers	ational contributions	ols, faciliti are to be	es or structure corrected by t	s, equipment the next regu N 50	design, geni Ilar inspecti – 200	eral mainte ion or as s	nance or s tated.	anitation		Initial
Reference	Core items relate to standard operating		ation, operation, oper	ational contr hese items a	ols, faciliti are to be	es or structure corrected by t	s, equipment the next regu N 50	design, geni ilar inspecti – 200	eral mainte ion or as s	nance or s	sanitation		Initial
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Reference	Core items relate to standard operating NOCL		ation, operation, oper	ational contribes items a	ols, faciliti are to be	es or structure corrected by t	s, equipment the next regular Solution (Solution)	design, genular inspecti	eral mainte ion or as s	nance or stated.	sanitation		Initial
Reference	Core items relate to standard operating.		ation, operation, oper	ational contribese items a	ols, faciliti are to be	es or structure corrected by t	s, equipment the next regular N	design, generaliar inspecti	eral mainte ion or as s	nance or stated.	sanitation		Initial
Reference 4-302.14-	No Ch		ation, operation, oper		ols, faciliti	es or structure corrected by t	N 50	-200	eral mainte ion or as s	nance or stated.	sanitation		Initial
Reference 4-302.14-	Core items relate to standard operating NO Ch	1 DR.ME	ation, operation, oper	EDUC	ATION F	es or structure corrected by t	N 50	-200	eral mainterion or as si	nance or stated.	panitation		Initial
Reference 4-302.14-	No Ch	1 DR.ME	765	EDUC	ATION F	es or structure corrected by t	OR COMME	-200	PPM	nance or stated.	sanitation		Initial
4-3-2-14-	aniticing	1 DR.ME	765	EDUC	ATION F	es or structure corrected by t	OR COMME	-200	PPM				Initial
Reference 4-3-2-14-	aniticing	1 DR.ME	765	EDUC Cook	ATION F	PROVIDED C	OR COMME	-200 NTS // 6/	PPW ad/	Date:	1/3/10	(date)	
Reference 4-3-2-14-	aniticing	1 DR.ME	765	EDUC Cook	ATION F	PROVIDED C	OR COMME	-200	PPM		1/3/1°		Initial