

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

TIME IN // : @	TIME OUT
PAGE / of	2

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 CESSATION OF YOUR FOOD OPERATIONS.											
ESTABLISHMENT		OWNER:	Toe		Pc	diz	229		PERSON IN CHARGE:	vell	
ADDRESS: 7/0	0 N Hwy 60					2008/1/2			COUNTY:	£ ,	
CITY/ZIP: WIND		PHONE: 573/325/	1452	Z	FAX:				P.H. PRIORITY: 🕱 H 🗆	M 🗆 L	
BAKERY RESTAURANT	☐ C. STORE ☐ CATERER ☐ SCHOOL ☐ SENIOR CEN	ITER TEMP	. FOOD)		ROCE	RY STORE		NSTITUTION IOBILE VENDORS		
PURPOSE Pre-opening] Other								
FROZEN DESSERT Approved Disappr License No.	roved Not Applicable	WAGE DISPOS PUBLIC PRIVATE	SAL			R SUF DMMU			N-COMMUNITY PRIV	ATE ults	
		RISK FACT									
foodborne illness outbr	preparation practices and employee be eaks. Public health interventions are	control measures	to preve	ent fo	odborr	ne illnes	ers for Disea s or injury.				
Compliance IN OUT	Demonstration of Knowle Person in charge present, demonstra		cos	R	1000	npliance	O N/A F		Potentially Hazardous Foods bking, time and temperature	COS	S R
001	and performs duties	ites kilowiedge,			Long						
OUT	Employee Health Management awareness; policy pres	ent			0 0	AND STREET			neating procedures for hot holding bling time and temperatures		+
IN OUT	Proper use of reporting, restriction ar	nd exclusion			IN	N TUC	O N/A F	roper hot	holding temperatures		
IN OUT N/O	Good Hygienic Practic Proper eating, tasting, drinking or tob				(IN/				d holding temperatures e marking and disposition		
(IN OUT N/O	No discharge from eyes, nose and m	outh			IN	N TUC		rime as a ecords)	public health control (procedures /		
(IN) OUT N/O	Preventing Contamination b Hands clean and properly washed	y Hands			(IN)	TUC		Consumer Indercook	Consumer Advisory advisory provided for raw or ed food		
IN OUT N/O	No bare hand contact with ready-to-eapproved alternate method properly				35.00			Н	ighly Susceptible Populations		
IN OUT	Adequate handwashing facilities sup accessible				(N)	N TUC		Pasteurize offered	d foods used, prohibited foods not		
AN OUT	Approved Source				(INI)	OUT	N/A F	and addit	Chemical		
(N) OUT (N) OUT N/O N/A	Food obtained from approved source Food received at proper temperature				IN (OUT	1		ives: approved and properly used stances properly identified, stored a	nd	
IN OUT N/O N/A Required records available: shellstock tags, parasite			IN (DUT	N/A C	Confor Complianc	mance with Approved Procedures e with approved Specialized Proce				
	destruction Protection from Contamir	nation			Tho	lottor to		and HACC	P plan ndicates that item's status at the tir	no of the	
(IN OUT N/A	Food separated and protected				insp	ection.		acii item ii		ne or the	
(N) OUT N/O	Food-contact surfaces cleaned & sa Proper disposition of returned, previous	1907147-002 NW		H	N/	A = not	compliance applicable rrected On S	Site	OUT = not in compliance N/O = not observed R = Repeat Item		
	reconditioned, and unsafe food	ė n	OD RET.	All P							
	Good Retail Practices are preventative						ogens, chem	nicals, and	I physical objects into foods.		
IN OUT Paste	Safe Food and Water		cos	R	IN	OUT	In use uter		per Use of Utensils	cos	R
	eurized eggs used where required r and ice from approved source				1		In-use uter Utensils, e		and linens: properly stored, dried,		
	Food Temperature Control			-	V		handled Single-use	/single-se	rvice articles: properly stored, used	1	
	uate equipment for temperature control				200		Gloves use	ed properly	у		
	oved thawing methods used nometers provided and accurate		-	-		- /	Food and r	Utensils,	Equipment and Vending ontact surfaces cleanable, properly	,	-
	Food Identification					V	designed,	constructe	ed, and used es: installed, maintained, used; tes		
	Poor identification				V		strips used	١			
Food	properly labeled; original container Prevention of Food Contamination	an				V	Nonfood-c		faces clean hysical Facilities		
	ts, rodents, and animals not present					W		old water a	vailable; adequate pressure		
	amination prevented during food prepar lisplay	ation, storage			V		Plumbing i	nstalled; p	proper backflow devices		
Perso	onal cleanliness: clean outer clothing, honals and jewelry	air restraint,			V		Sewage ar	nd wastew	rater properly disposed		
Wipin	g cloths: properly used and stored				V				erly constructed, supplied, cleaned		
Fruits	and vegetables washed before use				V	1			perly disposed; facilities maintained stalled, maintained, and clean		
Person in Charge /Title: Date: 5 / / 2 -											
Inspector:	MM 3	4171	one No	14	1>/		EPHS No	Fol	llow-up: Yes Yes	0 N	No
MO 580-1814 (11-14)	DI	STRIBUTION: WHITE-	OWNER'S	COPY	ž.	(CANARY - FILE	COPY	7 9 7		E6.37

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



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

TIME IN	TIME OUT
PAGE Z of	7_

11/1/1/1/1/1	15 TOWN + Country	ADDRESS 710 W	Huy 60	Winons	65588
FOO	OD PRODUCT/LOCATION	TEMP.	FOOD PRODUCTA	LOCATION	TEMP.
Saus	so Majour	38,1	Cheese	Piera Prop	31,
13600		3/	59431 SC		3/
13 CAL :	surse + will	3/	A ST TE	Dela Cast	141
Ham bu	TO Bature William William	L. A	Do-at Beef	Contraction of the Contraction o	310
Code		PRIC	DRITY ITEMS		Correct by Initial
Reference	Priority items contribute directly to the eli or injury. These items MUST RECEIVE	mination, prevention or re IMMEDIATE ACTION wi	eduction to an acceptable level, hazards thin 72 hours or as stated.	associated with foodborne illness	(date)
7-201,	11 BAcaih Stor	ed above fo	ed in stone Rea	in to Lati	
7_101	11 Rely dear	alle been	16.11. (10.1)	by Inclin	
3- 101	a Dear La	65112 Mers	[[N []] [N []]	of section	
			1,000		
		And the second second			
Code Reference	Core items relate to general sanitation, o	perational controls, facilit	DRE ITEMS ties or structures, equipment design, gen	eral maintenance or sanitation	Correct by Initial (date)
5-202	standard operating procedures (SSOPs)	Inese items are to be	corrected by the next regular inspect	on or as stated.	
) have for	adaithe	= they	wash in the 3 to	Vat any way	
	01.16 Muns	1 6.			
6- 51	V 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	not nous	1180 1 7 7 1 1 mg 30 1 c 7	1	
6-50	huntes			here go evin	
6-50	2, 15 Dog	10, 00	of his large	gap at bother	2.
	12, 15 Day	nseet uz	Ryfint luige	gap 4 boths	7.
6-50	12, 15 Door	nsert us	to in large	1 1 11	2.
	12, 15 Day	nsert uz	Redint in sant	gap 4 boths	7.
	12, 15 Door	nsert uz	Refinit in sand	gap & toother	7
	12, 15 Door 1, 12 Nu 2,16 Nun	nipine o	Redint in sand	gap & toother	
3-30	2, 15 Paris 1, 12 Hu 95 H 2116 Non Wet 1 Part t	to do nscit us niping o pur gos pur percilly	Redint lorge Ports in sand the to surfaces in formation of the district of allowed with a supplier and allowed with a supplier allowed wit	gap at bother ize to clan vegula, shap	
	2, 15 Door 1, 12 Non 2, 16 Non yet yet	to do nscit us niping o pur gos pur percilly	Restrate surfaces in squit that surfaces in squit of contractions of the surfaces in the squite of colonial of col	gap & toother	
3-30	2, 15 Paris 1, 12 Hu 95 H 2116 Non Wet 1 Part t	to do nscit us niping o pur gos pur percilly	Redint lorge Ports in sand the to surfaces in formation of the district of allowed with a supplier and allowed with a supplier allowed wit	gap at bother ize to clan vegula, shap	
3-30	2, 15 Paris 1, 12 Hu 95 H 2116 Non Wet 1 Part t	to do nscit us niping o pur gos pur percilly	Redint lorge Ports in sand the to surfaces in formation of the district of allowed with a supplier and allowed with a supplier allowed wit	gap at bother ize to clan vegula, shap	
3-300	2, 15 Page 1, 12 plu 2, 16 Non 2, 16 Non 2, 16 Non 7, 17 the first of the firs	AU do NSCET U/ MIDINE O POUR GOO, TOUR PACIFICATION I	Redint lorge Ports in sand the to surfaces in formation of the district of allowed with a supplier and allowed with a supplier allowed wit	gap at bother ize to clan vegula, shap	2.
3-300	2, 15 Page 1, 12 plu 2, 16 Non 2, 16 Non 2, 16 Non 7, 17 the first of the firs	rest of on seed of property will property of property of property of the prope	Restrate in squit	gap at bother ize to clan vegula, shap	
3-30 4-20 6-22	2, 15 Pool 4, 12 No 2, 16 Non 2, 16 Non Wet to Phot Fly st	AU do NSCET U/ MIDINE O POUR GOO, TOUR PACIFICATION I	Restrate in squit	gap & f bother	
3 - 3 0 4 - 20 6 - 202. Person in Ch	2, 15 Pool 4, 12 No 2, 16 Non 2, 16 Non Wet to Phot Fly st	to do note of or food con food pacifly to pe of	Redint large Redint to sand to the to surfaces in sand to the district of the district of allowed to the allowe	gap at bother ize to clan regular, shap fre no	22
3-30 4-20 6-22	2, 15 Door t, 12 Door t, 12 Door South Zill Num With Fly st harge /Title:	AU do NSCET U/ MIDINE O POUR GOO, TOUR PACIFICATION I	Redint large Redint to sand to the to surfaces in sand to the district of the district of allowed to the allowe	gap & f bother	2 2 Yes \(\text{No} \) \(\lambda / \text{\$\frac{1}{8}} / \text{\$\frac{2}{2}} \)