

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

TIME IN	TIME OUT
PAGE / of	2.

undercooked food  IN OUT N/O  No bare hand contact with ready-to-eat foods or approved alternate method properly followed  undercooked food  Highly Susceptible Populations	NEXT ROUTINE INSPEC	CTION, OR SUCH SHORTER PERIOD FOR CORRECTIONS SPECIFIED IN	OF TIME AS MA	AY BE SP	ECIFIED	IN WRIT	TING BY T	THE REGUL	ATORY AUTHORITY	. FAILURE TO C	OMPLY	HE
CHYLIP   CALLELLE	ESTABLISHMENT N	IAME:	OWNER:	To	ha n	114			PERSON IN CH	HARGE:	,	
SENARATION   C. STORE   CATEBER   DEL   GROCERTY STORE   MORTE VENDORS		3 N Main							COUNTY:			
SENARATION   C. STORE   CATEBER   DEL   GROCERTY STORE   MORTE VENDORS	CITY/ZIP: Em.	ince 65466 2	HONE: 226/	/32)	3 FAX	:			P.H. PRIORITY	: <mark>`</mark> В Н □ М		
FROZENDESSERT	☐ BAKERY ☐ RESTAURANT	☐ C. STORE ☐ CATERER ☐ SCHOOL ☐ SENIOR CEN	DEL	I P. FOOD								
PRIVATE   Decision   PRIVATE					LWAT	ED QII	DDI V					
Rick factors are food proparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in rocknormal librose out the second control of the	☐Approved ☐Disappro	oved   Not Applicable	PUBLIC	JAL .								
footborne illness outbreaks. Public health interventions are control measures to prevent footborne illness or injury.  Person in charge present, demonstrates knowledge, and performs dutes.  Proper on in charge present, demonstrates knowledge, and performs dutes.  Proper on in charge present, demonstrates knowledge, and performs dutes.  Proper on in charge present, demonstrates knowledge, and performs dutes.  Proper on in charge present, demonstrates knowledge, and performs dutes.  Proper on in charge present, demonstrates knowledge, and performs dutes.  Proper on in charge present, demonstrates knowledge, and performs dutes.  Proper charge the properties of the properties.  Proper charge the properties of the properties of the properties of the properties of the properties.  Proper charge the footbing temperatures.  Proper disposition of returned properly followed and contact with ready-to-eaf foods or approved allowed temperatures.  Proper disposition of returned previously served, recording the footbing temperatures.  Proper disposition of returned propers temperature.  Pro												
Decinination of Roowleige   COS   R   Compliance   Potentially Exacidous Social   COS   R	Risk factors are food p foodborne illness outbre	reparation practices and employee be	haviors most com	monly reposite to preve	nt foodbo	he Cent	ers for Dis	sease Contro	ol and Prevention as	contributing factors	s in	
and performs duties Empleyse Health Empleyse H	Compliance	Demonstration of Knowle	edge		R Co	mpliance					cos	R
IN OUT   Management awareness, policy present	(IN OUT		ates knowledge,		(IN)	OUT N	I/O N/A					
Proper use of reporting, restriction and exclusion   Secol Hygiene Practices   I.N. OUT N/A   Proper bot holding temperatures   I.N. OUT N/A   Proper caling, testing, drinking or tobacco use   I.N. OUT N/A   Proper date marking and disposition   I.N. OUT N/A   Consumer advisory provided for raw or undercooked food   I.N. OUT N/A   Consumer advisory provided for raw or undercooked food   I.N. OUT N/A   Consumer advisory provided for raw or undercooked food   I.N. OUT N/A   Consumer advisory provided for raw or undercooked food   I.N. OUT N/A   Consumer advisory provided for raw or undercooked food   I.N. OUT N/A   Consumer advisory provided for raw or undercooked food   I.N. OUT N/A   Post desired from approved source   I.N. OUT N/A   Post desired from approved source   I.N. OUT N/A   Post desired from approved source   I.N. OUT N/A   Pood reported from approved source   I.N. OUT N/A   Pood deditives: approved and properly used   I.N. OUT N/A   Pood deditives: approved and properly used   I.N. OUT N/A   Pood deditives: approved and properly used   I.N. OUT N/A   Pood deditives: approved and properly used   I.N. OUT N/A   Pood deditives: approved and properly used   I.N. OUT N/A   Pood deditives: approved and properly used   I.N. OUT N/A   Pood deditives: approved and properly used   I.N. OUT N/A   Pood deditives: approved and properly used   I.N. OUT N/A   Pood deditives: approved and properly stored   I.N. OUT N/A   Pood deditives: approved and properly stored   I.N. OUT N/A   Pood deditives: approved and properly stored   I.N. OUT N/A   Poo	IN OUT				1	No. of the last of	And the second second second					
M. OUT N/O   Proper daing, tasting, drinking or tobacco use   M. OUT N/O   N/A   Proper date marking and disposition					(IN)	OUT N		Proper ho	t holding temperature	es		
Nouth No   No discharge from eyes, nose and mouth   In OUT NO   No   Time as a public health control (procedures / records)	(IN OUT N/O											
Preventing Contamination by Hands   Consumer Advisory movided for raw or undercooked food undercooked food undercooked food approved alternate method properly followed approved alternate method properly followed approved alternate method properly followed accessible   Adequate handwashing facilities supplied & accessible   Adequate equipment for temperature   (IN / OUT N/O N/A   Pasteurized foods used, prohibited foods not offered   Adequate equipment for temperature   (IN / OUT N/O N/A   Pood additives: approved and property used   (IN / OUT N/O N/A   Food additives: approved and property used   (IN / OUT N/O N/A   Food in good condition, safe and unadulterated   (IN / OUT N/O N/A   Required records available: shellstock tags, parasite   (IN / OUT N/O N/A   Required records available: shellstock tags, parasite   (IN / OUT N/O N/A   Required records available: shellstock tags, parasite   (IN / OUT N/O N/A   Required records available: shellstock tags, parasite   (IN / OUT N/O N/A   Food-contact surfaces cleaned & sanitized   (IN / OUT N/O N/A   Food-contact surfaces cleaned & sanitized   (IN / OUT N/O N/A   Food-contact surfaces cleaned & sanitized   (IN / OUT N/O N/A   Food-contact surfaces cleaned & sanitized   (IN / OUT N/O N/A   Food-contact surfaces cleaned & sanitized   (IN / OUT N/O N/A   Food-contact surfaces cleaned & sanitized   (IN / OUT N/O N/A   Food-contact surfaces cleaned & sanitized   (IN / OUT N/O N/A   Food-contact surfaces clean   (IN / OUT N/O N/A   Food-contact surfaces clean   (IN / OUT N/O N/A   Food-contact surfaces clean   (IN / OUT N/O N/A   Food doubter   (IN / OUT N/O N/A   Food in (IN / O								Time as a				
Mout   No   Hands clean and properly washed   No   No   No   No   No   No   No   N		Preventing Contamination by	v Hands					records)	Consumer Advis	SOTY		
No Dut   No bare hand contact with ready-to-eat foods or approved alternate whethod properly followed   Pasteurized foods used, prohibited foods not offered   Out   No Dut	IN OUT N/O				(N)	OUT	N/A		r advisory provided fo			
Agequate handwashing facilities supplied & accessible  Agenoved Source  Agenoved Source  Agenoved Source  Agenoved Source  (IN OUT NO N/A Food additives: approved and properly used used used supplied to filter of the proper temperature  (IN OUT NO N/A Food received at proper temperature  (IN OUT NO N/A Required records available: shellstock tags, parasite destruction  Protection from Contemination  Frod separated and protected  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/A Food-contact surfaces cleaned & sanit	(IN OUT N/O									pulations		
Approved Source  (IN OUT Food obtained from approved source (IN OUT N/A Food received at proper temperature (IN OUT Food in good condition, safe and unadulterated (IN OUT N/A Food received are proper temperature (IN OUT N/A Food geparated and unadulterated (IN OUT N/A Required records available: shellstock tags, parasite destruction  Protection from Contamination  Protection from Contamination  Protection from Contamination  Proper disposition of returned, previously served, reconditioned, and unsafe food  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Nout Safe Food and Water Cos R IN Out Froper Use of Utensilis  Water and ice from approved source  Adequate equipment for temperature Control  Approved thaving methods used  Food Temperature Control  Food and nonlood-contact surfaces cleanable, properly designed, constructed, and used  Food properly labeled; original container  Food and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint,  Sewage and wastewater properly disposed	(IN) OUT	Adequate handwashing facilities sup			(in)	OUT N	I/O N/A		ed foods used, prohib	ited foods not		
IN OUT NO N/A Food received at proper temperature  (IN OUT NO N/A Food in good condition, safe and unadulterated (IN OUT NO N/A Required records available: shellstock tags, parasite distruction  Protection from Contamination  Protection from Contamination  IN OUT N/A Food-contact surfaces cleaned & sanitized  (IN OUT N/O Proper disposition of returned, previously served, recorditioned, and unsafe food  GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Safe Food and Water Control  Water and ice from approved source  Water and ice from approved source  Water and ice from approved source  Adequate equipment for temperature control  Adequate dawing methods used  Food Temperature Control  Approved Handled  Food dentification  Food dentification  N/O UT N/A Compliance with approved Specialized Process and HACCP plan  The letter to the left of each item indicates that item's status at the time of the inspection.  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/A Food-contact surfaces clean and proved source  Water and ice from approved source  Utensils, equipment and linens; properly stored, used  Utensils, equipment and linens; properly stored, used  Utensils, equipment and Vending  Utensils, Equipment and Vending  Warewashing facilities; installed, maintained, used; test strips used  Nonfood-contact surfaces clean able, properly designed, constructed, and used  Warewashing facilities; installed, maintained, used; test strips used  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Plumbing installed; proper backflow devices  and display  Personal cleanliness: clean outer clothing, hair restraint,	<i>C</i> 3			-				offered	Chemical			
Seed							N/A					
NOUT N/O N/A   Required records available: shellstock tags, parasite destruction   Profection from Contamination	6		3 I			001		used				
destruction  Protection from Contamination  N/A Food separated and protected  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS R  Pasteurized eggs used where required In-use utensils: properly stored Utensils: properly stored In-use utensils: properly stored, dried, handled In-use utensils. Goulpment and Vending In-use utensils. Goulpment a					IN	OUT	(N/A)					
The letter to the left of each item indicates that item's status at the time of the inspection.  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS R  Pasteurized eggs used where required  Water and ice from approved source  Water and ice from approved source  Water and ice from approved source  Adequate equipment for temperature control  Approved thawing methods used  Thermometers provided and accurate  Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Food properly labeled; original container  Prevention of Food Contamination  In sects, rodents, and proved thawing methods well and an onfood-contact surfaces clean  Prevention of Food Contamination  In sects, rodents, and animals not bresent  Hot and cold water available; adequate pressure  Plumbing installed; properly adequate properly disposed		destruction						and HACC	CP plan		1	
IN OUT N/A Food-contact surfaces cleaned & sanitized  (IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food    Proper disposition of returned, previously served, reconditioned, and unsafe food    Proper disposition of returned, previously served, reconditioned, and unsafe food    Proper disposition of returned, previously served, reconditioned, and unsafe food    Proper disposition of returned, previously served, reconditioned, and unsafe food    Proper disposition of returned, previously served, reconditioned, and unsafe food    Proper disposition of returned, previously served, reconditioned, and unsafe food    Proper disposition of returned, previously served, reconditioned, and unsafe food    Proper disposition of returned, previously served, reconditioned, and unsafe food    Proper disposition of returned, previously served, reconditioned, and unsafe food    Proper disposition of returned, previously served, reconditioned, and physical objects into foods.    Proper disposition of returned, previously served, reconditioned, and physical objects into foods.    Proper disposition of returned, previously served, reconditioned, and physical objects into foods.    Proper disposition of returned, previously served, recondition of pathogens, chemicals, and physical objects into foods.    Proper disposition of pathogens, chemicals, and physical objects into foods.    Proper disposed disposed items foods.    Proper disposed disposed items foods.	IN OUI N/A		iadon					of each item	indicates that item's	status at the time o	f the	
COS = Corrected On Site   R = Repeat Item	IN OUT N/A	Food-contact surfaces cleaned & sa	nitized			IN = in	complian					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    OUT   Safe Food and Water   COS   R   IN   OUT   Proper Use of Utensils   COS   R   OUT   Prop	(N) OUT N/O		ously served,									
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    N OUT		reconditioned, and unsafe food	GO	OD RETA	AIL PRAC	TICES						
Pasteurized eggs used where required  Water and ice from approved source  Water and ice from approved source  Utensils, equipment and linens: properly stored, dried, handled  Adequate equipment for temperature control  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint,  Pasteurized eggs used where required  Inuse utensils: properly stored  Utensils, equipment and linens: properly stored, when the control properly stored, chief, and linens: properly stored, chief, and linens: properly stored, when the chief, and linens: properly stored, when the chief, and linens: properly stored, chief, and linens: properly stored, when the chief, and linens: properly stored  Single-use/single-service articles: properly stored, when the chief, and linens: properly stored, and linens: properly stored, when the chief, and linens: properly stored, an			e measures to cor	ntrol the in	ntroduction	n of path	nogens, ch			o foods.	000	
Water and ice from approved source    Utensils, equipment and linens: properly stored, dried, handled   Food Temperature Control   Single-use/single-service articles: properly stored, used				COS F		OUT	In-use i		Annual Control of the		COS	K
Food Temperature Control Adequate equipment for temperature control Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate  Food Identification  Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint,  Sewage and wastewater properly disposed	101-4				V		Utensils	s, equipment		stored, dried,		
Adequate equipment for temperature control  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint,  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  Nonfood-contact surfaces clean  Nonfood-contact surfaces clean  Physical Facilities  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed		Food Temperature Control				1			ervice articles: proper	ly stored, used		
Thermometers provided and accurate  Food lidentification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint,  Sewage and wastewater properly disposed	Adequ				V		Gloves			dina		
Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint,  Sewage and wastewater properly disposed	Therm					U		nd nonfood-o	contact surfaces clea			
Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed		Food Identification								ned, used; test		
Prevention of Food Contamination Physical Facilities Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed	Food				100	-	strips u	sed				
Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint,  Sewage and wastewater properly disposed	1000	Prevention of Food Contamination	on					. 1	Physical Facilities			
and display  Personal cleanliness: clean outer clothing, hair restraint,  Sewage and wastewater properly disposed	Conto		ration storage		_							
	and di	isplay										
	finger	nails and jewelry	aii restraint,									
Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained					1							
Physical facilities installed, maintained, and clean					V			al facilities in	stalled, maintained, a	and clean		
Person in Charge /Title: Date: 11/39/22	Person in Charge /T	itle:						Da	ate: 11/30/2			
Inspector: Telephone No. /4/3/ EPHS.No. Follow-up: Yes No. 12/7/22	Inspector:	The state of the s	Teleph 417	none No.	1413,	/	EPHS.N			Yes 1 12/7/22	No.	)



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

TIME IN	TIME OUT
DACE 2 of	2

ESTABLISHMENT NAME	ADDRESS	CITY		ZIP	
FOOD PRODUCT/LOCATION	103 N Main	FOOD PRODUCT/ LOCATION	AINCE	454 66 TEMP.	_
	145 0 1	7 //	: 1	44	
Milk Soda Frante	36 /14	10 01/0-	Mest		-
And Kuin 3 but 1	50	10P	tongto	45	
M. 11. 2	46	- B	4100	47	
tome 3	43				
Code Reference Priority items contribute directly to the elir	PRIORITY ITEMS	ootoble lovel bozarda especiated vi	th foodborne illnoor	Correct by Ini	oitial
or injury. These items MUST RECEIVE I	MMEDIATE ACTION within 72 hours or	as stated.	ar roccorne liness	(date)	
4-70211 FCS	not Squitize	2 speter & da	ing use		
1/	111 01 11.	1 10 a DOM RIT	a de t		-
- Neep	Viping Cloths wy	100 PM Blech	5012 1109		
4-20211 Cuttin	& Book at Pres	tuble in he.	1 on d		
Sand	ins and Cleaning				
was kej	other wy new Car	the bourd			
3-50/16/A)(2) P	115 1 1	1 1 11	r 40 %		
2-)01/E/A/C	Hrs not store	d 4t or polos	69 /		
3	pry friday t	prop table o	110		-
Cat	ner remp.				
2 /	divitor Replie	Cooling Equipi	ment		
	39				
4-501 114 - In	sufficient sani	121 5411/4 t	0		
dis	h washer > 10 PP	M S/B 50-	100 PPM		
			7.		
Code Reference Core items relate to general sanitation, or	CORE ITEMS perational controls, facilities or structures,	equipment design, general maintena	nce or sanitation	Correct by Initi	tial
Reference Core items relate to general sanitation, or standard operating procedures (SSOPs).	perational controls, facilities or structures, These items are to be corrected by the	equipment design, general maintena next regular inspection or as stat	nce or sanitation		tial
Reference Core items relate to general sanitation, or standard operating procedures (SSOPs).	perational controls, facilities or structures, These items are to be corrected by the	next regular inspection or as state	nce or sanitation		tial
Reference Core items relate to general sanitation, or standard operating procedures (SSOPs).	perational controls, facilities or structures, These items are to be corrected by the	next regular inspection or as state	nce or sanitation		tial
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Reference Core items relate to general sanitation, or standard operating procedures (SSOPs).  4-301, 11  Reference  Core items relate to general sanitation, or standard operating procedures (SSOPs).  Ptur for standard operating procedures (SSOPs).  Reference  Refe	perational controls, facilities or structures, These items are to be corrected by the  Some Chlorin  Company of the control of	next regular inspection or as state	nce or sanitation		tial
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Reference Core items relate to general sanitation, or standard operating procedures (SSOPs).  1-202.10 90 fc;  - Pturcher  4-301.11 Refers  100.00	perational controls, facilities or structures, These items are to be corrected by the  Ant for Scant 71-  Some Chloria  Cloths Aut Sha	next regular inspection or as start  to start start start start  no hold it s  comments	ate: 11/30/2	(date)	tial
Reference Core items relate to general sanitation, or standard operating procedures (SSOPS).  1-302.10	perational controls, facilities or structures, These items are to be corrected by the  Art for Scarfell  Some Chloria  Clash S Aut Sh.	next regular inspection or as start  to start start start start  no hold it s  comments	4/ Fur	(date)	