

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

TIME IN 50	TIME OUT
DAGE 1 of	7

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 CESSATION OF YOUR FOOD OPERATIONS.												
ESTABLISHMENT NAME: Winus Deli Jue D						OLIZZS PERSON IN CHA				PERSON IN CHARGE:		
ADDRESS: 701 N Huy 60										COUNTY: Shaper		
CITY/ZIP: 11 PHONE: 11				14522		FAX:				P.H. PRIORITY: H	м	L
ESTABLISHMENT TYPE  ☐ BAKERY  ☐ C. STORE  ☐ CATERER  ☐ DELI					D	☐ GROCERY STORE ☐ INSTITUTION ☐ TAVERN ☐ MOBILE VENDORS						
PURPOSE  Pre-oper		☐ Routine ☐ Follow-up	☐ Complaint	☐ Othe	r							
License No Date Sampled						NON-COMMUNITY PRIVA Date Sampled Resul						
Risk factors a	re food p	preparation practices and employe		ACTORS /					ease C	ontrol and Prevention as contributing fac	ors in	
foodborne illne Compliance	ess outbre	eaks. Public health intervention	s are control meas	ures to prev	ent fo	odbor	ne illne	ess or injury	/.	Potentially Hazardous Foods		OS R
IN OUT		Person in charge present, demo			IX	1 may		N/O N/A	Prope	er cooking, time and temperature		00 11
(IN) OUT		Employee He Management awareness; policy		98				N/O N/A		er reheating procedures for hot holding er cooling time and temperatures		
IO OUT		Proper use of reporting, restricti						N/O N/A	Prope	er hot holding temperatures		
(IN) OUT N/O		Good Hygienic Pr				200	OUT	N/A N/O N/A		er cold holding temperatures er date marking and disposition		
OUT N/O Proper eating, tasting, drinking or tobacco use  No discharge from eyes, nose and mouth							N/O N/A	-	as a public health control (procedures / ds)			
IN OUT N/O	- i	Preventing Contaminati Hands clean and properly wash				IN	OUT	N/A		Consumer Advisory umer advisory provided for raw or recooked food		
(IN OUT NO		No bare hand contact with ready								Highly Susceptible Populations		
approved alternate method properly followed  Adequate handwashing facilities supplied & accessible					(IN)	OUT I	N/O N/A	Paste	eurized foods used, prohibited foods not			
(IN) OUT		Approved Sour Food obtained from approved so				(IN)	OLIT	N/A	Food	Chemical additives: approved and properly used		
IN OUT N/O	N/A	Food received at proper temper				IN		19/7		substances properly identified, stored ar	d	
(IN OUT	()	Food in good condition, safe and					0117		С	onformance with Approved Procedures		
IN OUT N/O N/A Required records available: shellstock tags, parasite destruction  Protection from Contamination			te		IN	OUT	(N/A)		bliance with approved Specialized ProcestACCP plan	S		
(IN) OUT	N/A	Food separated and protected	anniauon				letter t		f each i	tem indicates that item's status at the tim	e of the	
TUO (KL)	N/A	Food-contact surfaces cleaned	& sanitized			IN = in compliance OUT = not in compliance						
NOUT N/O  Proper disposition of returned, previously served, reconditioned, and unsafe food					N/A = not applicable  N/O = not observed  R = Repeat Item							
				GOOD RET								
IN OUT		Good Retail Practices are preven			introd R	luction	of pat	hogens, ch	emicals	s, and physical objects into foods.  Proper Use of Utensils	COS	R
IN OUT	Paste	Safe Food and Water urized eggs used where required		000	Teg	V	001	In-use u	tensils:	properly stored	000	
V		and ice from approved source				V		Utensils		ment and linens: properly stored, dried,		
		Food Temperature Con	trol			V		Single-u	se/sing	le-service articles: properly stored, used		
V		uate equipment for temperature coved thawing methods used	ntrol			V		Gloves		operly nsils, Equipment and Vending		
V		nometers provided and accurate				./			d nonfo	ood-contact surfaces cleanable, properly		3
		Food Identification				V			shing fa	tructed, and used acilities: installed, maintained, used; test		
V	Food	properly labeled; original containe				1				ct surfaces clean		
Prevention of Food Contamination  Insects, rodents, and animals not present					V	4	Hot and	cold wa	Physical Facilities ater available; adequate pressure			
Contamination prevented during food preparation, storage and display						L		Plumbin	g instal	led; proper backflow devices		
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry						V				astewater properly disposed		
Wiping cloths: properly used and stored Fruits and vegetables washed before use						-		Garbage	e/refuse	properly constructed, supplied, cleaned properly disposed; facilities maintained		
Person in Charge /Title: Date: 1/15/25												
Inspector: 0	1/2-	pn.	Tel	ephone No	7/	4/3	/	EPHS N	a-3	Follow-up:	卤	No
L A	m /	/1	DISTRIBUTION: WH	ITE OWNER'S	CORV	11-1		CANARY - F	I E CORV	r onow-up Date.		E6 27



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TIME IN	50	TIME OUT
PAGE	2 of	7

ESTABLISHMENT NAME	D 1. 1.1	ADDRESS 707	1) 1/	10	CITY	ZIP/Tres
1 ound Lovaly	Deli Winons	101		60	Winas	67788
FOOD PRODUCT/LOCATION		TEMP.		FOOD PRODUCT/	LOCATION	TEMP.
Peppers	Piece Pup	35	Ambrosic		Deli, Cold 1	33
Sanger,	7/2	35	bichichic	A /	Itot DUI	151
Picfile, lock	Peli Cole 2	31	10	1- thise		149
Chelor	- 160111	75	1/22,	Jt. CK	0 - 11/	155
Kocst bect	DilIColl	DDI	ORITY ITEMS		Prec Het	
Reference   Priority items of	ontribute directly to the elim			table level, hazards a		
or injury. These	items MUST RECEIVE II	VIMEDIATE ACTION V	vitnin 72 hours or as	stated.		The state of the s
		1			*	
	no	Pliolile	1			
		/ -				
			ORE ITEMS ities or structures, ea			Correct by Initial (date)
standard opera	ACCUMENT OF THE PARTY OF THE PA	These items are to b		AND THE RESIDENCE OF THE PARTY	eral maintenance or sanitation on or as stated.	
5-205 11 (A)		sink bloc	r + 11 not	essils	accepte	100
	- move	poxes 4	buttles			COS
					99034	
						,
		EDUCATION	PROVIDED OR C	OMMENTS		
Person in Charge /Title:		,			Date: 1/15/10	~
Inspector: 7/ 1/4/	1	Talonh	one No	EPHS No.	Follow-up:	Yes No
	100		one No. 967/4/3/	1773	Follow-up Date:	
MO 580-1814 (11-14)	-	DISTRIBUTION: WHITE OW	NER'S COPY	CANARY - FILE COPY		E6.37A