



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

TIME IN	11:00	TIME OUT	1:00
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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: <u>Tim's Bestman Foods</u>		OWNER: _____	PERSON IN CHARGE: _____
ADDRESS: <u>18420 Math St</u>		COUNTY: <u>Shannon</u>	
CITY/ZIP: <u>Eminence 64601</u>	PHONE: <u>575-220-3412</u>	FAX: _____	P.H. PRIORITY: ☒ H ☐ M ☐ L
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☒ DELI ☒ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS ☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP. FOOD			
PURPOSE ☐ Pre-opening ☐ Routine ☐ Follow-up ☒ Complaint ☐ Other			
FROZEN DESSERT ☐ Approved ☐ Disapproved License No. <u>N/A</u>	SEWAGE DISPOSAL ☒ PUBLIC ☐ PRIVATE	WATER SUPPLY ☒ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE Date Sampled _____	Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
IN OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/A N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT N/A N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present			IN OUT N/A N/A	Proper cooling time and temperatures		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/A N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN OUT N/A	Proper cold holding temperatures		
IN OUT N/A	Proper eating, tasting, drinking or tobacco use			IN OUT N/A N/A	Proper date marking and disposition		
IN OUT N/A	No discharge from eyes, nose and mouth			IN OUT N/A N/A	Time as a public health control (procedures/records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN OUT N/A	Hands clean and properly washed			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
IN OUT N/A	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/A N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN OUT	Food obtained from approved source			IN OUT N/A	Food additives; approved and properly used		
IN OUT N/A N/A	Food received at proper temperature			IN OUT	Toxic substances properly identified, stored and used		
IN OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/A N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN OUT N/A	Food separated and protected						
IN OUT N/A	Food-contact surfaces cleaned and sanitized						
IN OUT N/A	Proper disposition of returned, previously served, reconditioned, and unsafe food						

The letter to the left of each item indicates that item's status at the time of the inspection.
IN = in compliance
N/A = not applicable
OUT = not in compliance
N/O = not observed

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		
✓		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		
✓		Adequate equipment for temperature control			✓		Gloves used properly		
		Approved thawing methods used			✓		Utensils, Equipment and Vending		
✓		Thermometers provided and accurate			✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			✓		Warewashing facilities: installed, maintained, used; test strips used		
✓		Food properly labeled; original container			✓		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
✓		Insects, rodents, and animals not present			✓		Hot and cold water available; adequate pressure		
✓		Contamination prevented during food preparation, storage and display			✓		Plumbing installed; proper backflow devices		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓		Sewage and wastewater properly disposed		
✓		Wiping cloths: properly used and stored			✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Fruits and vegetables washed before use			✓		Garbage/refuse properly disposed; facilities maintained		
					✓		Physical facilities installed, maintained, and clean		

Person in Charge / Title: <u>owner to Tim Combs</u>	Date: <u>5-5-25</u>
Inspector: <u>Craig Fox</u>	Telephone No. <u>417-234-1863</u>
EPHS No. <u>1173</u>	Follow-up: ☒ Yes ☐ No
	Follow-up Date: _____

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CANARY - FILE COPY



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ESTABLISHMENT NAME		ADDRESS		CITY		ZIP	
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.		
Vegetable Open Case Cooler		* 50.0F	Open case cooler stores lunch meat		40.0F		
Cut lettuce in Vegetable		* 54.0F	Outside Walk-In Freezer		Frozen		
open case cooler			Outside walk-in cooler		41.0F		
Dairy open case cooler		41.0F					
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.					Correct by (date)	Initial
4-202.11	O: Grinder stuffing utensil was observed with chips and cracks not a smooth cleanable surface.					5/12/25	
4-601.11(A)	O: The drawers stored under the meat slicer storing clean knives appeared soiled with dried blood like debris.						
4-601.11(A)	O: The grinder size plates stored under the band meat saw appeared to be soiled with debris.						
4-601.11(A)	O: The Hobart band meat saw appeared to have physical debris on the blade.						
4-601.11(A)	O: The Hobart meat tenderizer machine (the plastic piece) inside appears to be soiled.						
3-501.14(A)(2)	O: In the vegetable open case cooler the cut salad mixes had an internal temperature of 54.0F. CORRECTED: Employee voluntarily discarded.					COS	
3-701.11	O: Expired over the counter medication was observed for resale. CORRECTED: Employee voluntarily discarded.					COS	
5-203.14	O: The exterior water hydrant had a water hose connected while not in use and no backflow prevention device.					5/12/25	
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.					Correct by (date)	Initial
4-601.11(C)	O: The drawers stored under the meat slicer containing the clean cloths appear to have dried blood inside the drawer.					5/12/25	
4-904.11	O: Single serve black trays in the meat prep room were stored free up.						
4-601.11(C)	O: The heat sealing machine is soiled with food like debris.						
4-901.11	O: Air drying is being done inside the meat grinder with paper towels laid down. Highly recommended to dry utensils somewhere other than inside the meat grinder.						
4-301.11	O: The vegetable open case cooler had an ambient temperature of 50.0F.						
4-601.11(C)	O: The thermometer inside the open case vegetable and dairy cooler was soiled and not readable easily.						
3-305.11(A)(2)	O: The hand washing set up has a potential for splash contamination. The paper towels are dispensed above the 3-compartment sink. The sanitizing basin of the 3-compartment is located next to the hand sink.						
O = OBSERVED							
EDUCATION PROVIDED OR COMMENTS							
Person in Charge / Title: <u>mailed to Tim Combs</u>				Date: <u>5-5-25</u>			
Inspector: <u>Alana Fr</u>		Telephone No. <u>417-234-1863</u>		EPHS No. <u>1173</u>		Follow-up: ☒ Yes ☐ No	
MO 1514-0-01		DISTRIBUTION: WHITE - OWNER'S COPY		CANARY - FILE COPY		Follow-up Date:	
<u>Brown</u>				<u>1811</u> <u>1748</u>		E6.37A	



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[illegible][illegible]

Code Reference	CORE ITEMS	Correct by (date)	Initial
6-501.13a	Dust and mold debris on walls + ceiling in walk-in cooler in store and on compressor.		
6-202.11(6)	Unshielded light bulb in both walk-in refrigerators and in kitchen prep area.		
6-501.13a	Food debris on wall above 3-vat sink area.		
4-601.1	Food debris on inside of microwave.		
6-201.1	Caulking needed at base of floor on south side of raw meat deli case.		

EDUCATION PROVIDED OR COMMENTS			
Education provided on noted violations.			
Person in Charge /Title: maintained to Tim Combs			Date: 5-5-25
Inspector: Erica Fox	Telephone No. 417-234-1863	EPHS No. 1173	Follow-up: ☒ Yes ☐ No Follow-up Date:



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ESTABLISHMENT NAME Tim's Bestway Foods		ADDRESS 18420 Main St		CITY Eminence		ZIP 65440	
FOOD PRODUCT/LOCATION		TEMP.		FOOD PRODUCT/LOCATION		TEMP.	

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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Core Items

10501.125 Dust/debris on ceiling ventilation in walk-in cooler 10/5/15

10501.110 Excessive build up of condensation in the outside walk in freezer

10501.125 Seals of outside walk in cooler damaged/allowing light to show through / not sealing properly

10501.125 Light showing under and around exterior doors throughout as well as door leading to unfinished basement

3351.111 Single service items stored on floor (some unwrapped) in the basement area

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10501.125 Light showing through cover on north wall close to deli & around the air conditioning allowing a possible entry point for pests

10501.111 Several ceiling tiles around the perimeter of the retail area have water stains. Leak stains running down the walls as well

10501.125 Excessive build up of dust and debris in window behind the Dr Pepper machine

10501.111 The paint on the shelves under the Ban's hot dogs is chipping off

10501.111 Storage room has hole in the ceiling & stained w/mold

EDUCATION PROVIDED OR COMMENTS			

Person in Charge / Title: <u>maintained to Tim Combs</u>		Date: <u>5-5-25</u>	
Inspector: <u>Craig Fox</u>	Telephone No. <u>417-334-1863</u>	EPHS No. <u>173</u>	Follow-up: ☒ Yes ☐ No
Follow-up Date: <u>1748 1847</u>			