



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

TIME IN	TIME OUT
PAGE	1 of 1

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 CESSION OF YOUR FOOD OPERATIONS.

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/O N/A		Proper cooking, time and temperature			
		Employee Health				IN OUT N/O N/A		Proper reheating procedures for hot holding			
IN OUT		Management awareness; policy present				IN OUT N/O N/A		Proper cooling time and temperatures			
IN OUT		Proper use of reporting, restriction and exclusion				IN OUT N/O N/A		Proper hot holding temperatures			
		Good Hygienic Practices				IN OUT N/A		Proper cold holding temperatures			
IN OUT N/O		Proper eating, tasting, drinking or tobacco use				IN OUT N/O N/A		Proper date marking and disposition			
IN OUT N/O		No discharge from eyes, nose and mouth				IN OUT N/O N/A		Time as a public health control (procedures / records)			
		Preventing Contamination by Hands						Consumer Advisory			
IN OUT N/O		Hands clean and properly washed				IN OUT N/A		Consumer advisory provided for raw or undercooked food			
IN OUT N/O		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/O 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/O 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/O 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						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 = in compliance		OUT = not in compliance	
IN OUT N/O		Proper disposition of returned, previously served, reconditioned, and unsafe food						N/A = not applicable		N/O = not observed	
								COS = Corrected On Site		R = Repeat Item	

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

Date: 9/30/25

Inspector:

Telephone No.

EPHS No:

Follow-up: Yes

Follow-up Date: