



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

TIME IN	TIME OUT
PAGE	of

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.

ESTABLISHMENT NAME: GRAND MA NESS	OWNER: Jenell Worthen	PERSON IN CHARGE: Sandy
ADDRESS: 90023 E 1st		COUNTY: Shelby
CITY/ZIP: Birchton 65438	PHONE: 573/292/1177	FAX:
		P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L

ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION
 RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS

PURPOSE Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT Approved Disapproved Not Applicable
License No. _____

SEWAGE DISPOSAL PUBLIC PRIVATE

WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE
Date Sampled _____ Results _____

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.

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	Proper eating, tasting, drinking or tobacco use				IN	OUT	N/O	N/A	Proper date marking and disposition
IN	OUT	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	Hands clean and properly washed				IN	OUT	N/A		Consumer advisory provided for raw or undercooked food
IN	OUT	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	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	Required records available: shellstock tags, parasite destruction				IN	OUT	N/A		Compliance with approved Specialized Process and HACCP plan
		Protection from Contamination								
IN	OUT	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	Food-contact surfaces cleaned & sanitized								
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food				IN = in compliance N/A = not applicable COS = Corrected On Site				
						OUT = not in compliance N/O = not observed 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: 12

Date: 12/10/2015

Inspector: 2851 Telephone No. 477-8571 EPHS No. 1773 Follow-up: Yes No
Follow-up Date: 10/10/01