



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

TIME IN 10:15	TIME OUT 12:45
PAGE 1 of 2	

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: <i>Best Value of the Ozarks</i>	OWNER: <i>Misty Shoup</i>	PERSON IN CHARGE: <i>Sue</i>
ADDRESS: <i>7687 Bradford</i>	COUNTY: <i>Shannon</i>	
CITY/ZIP: <i>Birchtree 65438</i>	PHONE: <i>573 292/1050</i>	FAX:
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☒ DELI ☒ GROCERY STORE ☐ INSTITUTION ☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS		P.H. PRIORITY: ☐ H ☐ M ☒ L
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 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.

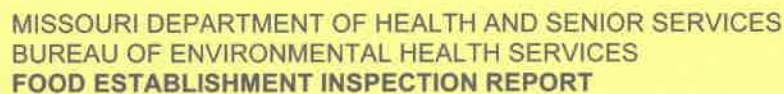
Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
☒ IN ☐ OUT	Person in charge present, demonstrates knowledge, and performs duties			☒ IN ☐ OUT ☐ N/O ☐ N/A	Proper cooking, time and temperature		
	Employee Health			☒ IN ☐ OUT ☐ N/O ☐ N/A	Proper reheating procedures 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/O ☐ 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			☒ IN ☐ OUT ☐ N/A	Consumer Advisory		
☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed				Consumer advisory provided for raw or undercooked food		
					Highly Susceptible Populations		
☒ IN ☐ OUT ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			☒ IN ☐ OUT ☐ N/O ☐ N/A	Pasteurized foods used, prohibited foods not offered		
☒ IN ☐ OUT	Adequate handwashing facilities supplied & accessible				Critical		
	Approved Source			☒ IN ☐ OUT ☐ N/A	Food additives: approved and properly used		
☒ IN ☐ OUT ☐ N/O ☐ N/A	Food obtained from approved source			☒ IN ☐ OUT	Toxic substances properly identified, stored and used		
☒ IN ☐ OUT ☐ N/O ☐ N/A	Food received at proper temperature				Conformance with Approved Procedures		
☒ IN ☐ OUT	Food in good condition, safe and unadulterated			☒ IN ☐ OUT ☐ N/A	Compliance with approved Specialized Process and HACCP plan		
☒ IN ☐ OUT ☐ N/O ☐ N/A	Required records available: shellstock tags, parasite destruction			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item			
	Protection from Contamination						
☒ IN ☐ OUT ☐ 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		
☒		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 Wareing		
☒		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: <i>Sue</i>	Date: <i>7/29/26</i>
Inspector: <i>R. P. H.</i>	Telephone No.: <i>417/961/4171</i>
EPHS No.: <i>1773</i>	Follow-up: ☒ Yes ☐ No
	Follow-up Date: <i>8/12/26</i>



TIME IN 1015	TIME OUT 1045
PAGE 7 of 7	

ESTABLISHMENT/NAME		ADDRESS	CITY	ZIP
Best Value of the Ozarks		7687	Brentwood	65428
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION	
Milk	Single Ref	38	Pie	Pie Shop
Bell	Cul Storage	37	Hot Corn	Hot Hot
Carrot		34	Hot Chili	
Sauce		33	Pickles	Prep table
Dress		23	Chili	Cul Cuts
Code Reference	PRIORITY ITEMS			Correct by (date)
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.				
no priority violations				
Code Reference	CORE ITEMS			Correct by (date)
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.				
3-602.11C	Food Packaged on site not properly labeled should include			
	1 Name of Product			
	2 Ingredients by weight high to low			
	3 Date Sold by date USE (7 days after making)			
	4 Store name & Address			
EDUCATION PROVIDED OR COMMENTS				
Person in Charge / Title			Date: 7/29/26	
Inspector: JF PH	Telephone No. 417/967 1431	EPHS No. 1773	Follow-up: ☒ Yes ☐ No	
			Follow-up Date: 8/12/26	