

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

TIME IN 11:15 am	TIME OUT 12:00 pm
DATE 02/18/2020	PAGE 1 of 2

NEXT ROUTINE INSPE	TION THIS DAY, THE ITEMS NOT CTION, OR SUCH SHORTER PER FOR CORRECTIONS SPECIFIES	RIOD OF TIME AS N	AAY BE	SPEC	IFIED I	N WRIT	TING BY T	HE REGULA	TORY AUTHORITY. FAILU			
ESTABLISHMENT I Ewald's BBQ								311 000 01	PERSON IN CHARGE: Eric Buchheit			
ADDRESS: 18 E. North Street					ESTABLISHMENT NUMBER: COUNTY:			COUNTY: Perry - 1	57			
CITY/ZIP: Perryville, MO 63775 PHONE: 573-547-8585					FAX:					Пн 🔲 м	л 🗌	L
ESTABLISHMENT TYPE  BAKERY  C. STORE  CATERER  DEL  RESTAURANT  SCHOOL  SENIOR CENTER  SUM			ELI MMER I	F.P.		SROCE	RY STOR		ISTITUTION MC	OBILE VEN	NDORS	
PURPOSE Pre-opening	☐ Routine ☐ Follow-up	☐ Complaint	☐ Oth	ner								
FROZEN DESSERT  Approved Disapproved Not Applicable  License No. 157 - 10 198 PRIVAT			IC		TER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results			RIVATE Results				
License No1	31-101-18	RISK FAC		AND	INTE	RVENT	TIONS	Min Alle St				
	preparation practices and employed								and Prevention as contribut	ting factors	in	314,1191,490
Compliance	eaks. Public health interventions  Demonstration of Kn		COS			mpliance			otentially Hazardous Foods		cos	R
IN OUT	Person in charge present, demo- and performs duties	nstrates knowledge,			IN (	IN OUT N/O N/A Proper cooking, time and temper			king, time and temperature			
IN OUT	Employee Hea	A Committee of the Comm			_		I/O N/A Proper reheating procedures for hot holding					
IN OUT	Proper use of reporting, restriction				-		N/O N/A	I/O N/A Proper cooling time and temperatures I/O N/A Proper hot holding temperatures				
IN OUT NO	Good Hygienic Pra Proper eating, tasting, drinking o		135			OUT	N/A N/O N/A		holding temperatures marking and disposition		-	-
IN OUT NO	No discharge from eyes, nose ar	nd mouth					N/O N/A	Time as a p	public health control (proced	lures /	1	$\top$
The second second	Preventing Contamination	on by Hands						records)	Consumer Advisory	SE S	6	
IN OUT NO	Hands clean and properly washe	ed			IN	OUT	UT N/A Consumer advisory provided for raw or undercooked food					
IN OUT N/O	No bare hand contact with ready-to-eat foods or				1	Highly Susceptible Populations			S	50	1	
TUP DUT	approved alternate method properly followed Adequate handwashing facilities supplied &			$\top$				ed foods used, prohibited foods not		+		
	accessible Approved Source			-	-	offered Chemical				3	+	
IN OUT Food obtained from approved source					1	OUT	Tayle substances amondy identified stand and					
Lin Joor We Ling					IN	OUT	used					
IN OUT Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite			-	-	-	O.1.T		Conformance with Approved Procedures  Compliance with approved Specialized Process				
IN DUT N/O N/A destruction			140		IN	OUT	MA	and HACC				
IN DUT N/A	Protection from Contamination  IN OUT NIA Food separated and protected			+	The letter to the left of each item indicates that item's status at the time of the					f the		
IN OUT N/A	Food-contact surfaces cleaned 8	sanitized		+	insp	inspection.  IN = in compliance  OUT = not in compliance						
IN OUT N/O Proper disposition of returned, previously served,			1		N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item							
reconditioned, and unsafe food					PRACT	-	s-correcte	d On Site	K-Repeat item	CP S PER S S S	en Merch	0.50,120
	Good Retail Practices are prevent	ative measures to c	ontrol th	e intro	duction	of path	ogens, ch					
IN OUT Paste	Safe Food and Water eurized eggs used where required	AND THE PARTY OF T	cos	R	IN	OUT	In-use u	Prop tensils; prope	per Use of Utensils	W5703730	cos	R
	r and ice from approved source				I			, equipment	and linens: properly stored, o	dried,		
61,66	Food Temperature Cont				1		Single-u	se/single-ser	vice articles: properly stored	d, used		
	uate equipment for temperature co oved thawing methods used	ntrol			1			used properly Utensils,	Equipment and Vending	na marana		
	Thermometers provided and accurate					7	Food an	and nonfood-contact surfaces cleanable, properly ned, constructed, and used				
	Food Identification							washing facilities: installed, maintained, used; test				
Food	Food properly labeled; original container				1			od-contact surfaces clean				
Insec	Prevention of Food Contamination Insects, rodents, and animals not present			-	-		Hot and		hysical Facilities vailable; adequate pressure	野原の		
Contamination prevented during food preparation, storage and display								roper backflow devices				
Perso	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry						Sewage	ge and wastewater properly disposed				
Wipir	Wiping cloths: properly used and stored				1			oilet facilities: properly constructed, supplied, cleaned				
Fruits	s and vegetables washed before us	e		-	Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean				-			
Person in Charge /	Person in Charge /Title: Date: 02/18/2020											
Inspector:	171			Te	lepho	ne No.	EPH	S No. Fol	low-up:	es	шN	lo
Melanie Zernicke 573-547-6564 1682 Follow-up Date: N/a												



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

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ESTABLISHMENT NAME Ewald's BBQ		ADDRESS 18 E. North Street	CITY	P ille, MO 63775			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCA		TEMP, in ° F		
No temperatures of foods were recorded							
	during this inspection.						
Code		PRIORITY	TITEMS	27-7-10 (A. 200-00) k g 1984	Correct by	Initial	
Reference	Priority items contribute directly to the e or injury. These items MUST RECEIVE	imination, prevention or reducti	ion to an acceptable level, hazards associa 72 hours or as stated.	ted with foodborne illness	(date)		
	No priority items observed during todays inspection.						
	*Note: -Inspector discussed HACCP plan approval process and food testing for self stability with manager for BBQ sauce. At this time manager makes batches of BBQ sauce, and stores BBQ sauce once cooled in walk-in cooler in kitchen below 41°F. BBQ sauce is given a 7-day discard date. If customer requests a bottle of BBQ						
	sauce, the sauce is bottled without a hermetic seal and stored in walk-in below 41°F and labeled with a date mark.						
Code Reference	Core items relate to general sanitation, standard operating procedures (SSOPs	CORE I' operational controls, facilities or ). These items are to be corre	TEMS r structures, equipment design, general ma ected by the next regular inspection or a	ntenance or sanitation s stated.	Correct by (date)	Initial	
6-201.11	Observation: Holes and heat damage paneling observed in ceiling of outdoor smoke house. Walls and ceiling in walk-in cooler by restrooms have exposed foam board insulation and is not easily cleanable. Required: Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.						
6-501.11	Observation: Back kitchen area flooring is missing floor tiles and steps leading from back kitchen area to upper grill area are damaged and covered with duct tape.  Required:Physical facilities shall be maintained in good repair.						
4-101.19	Observation: Shelving and cupboards throughout kitchen, prep area, grill area, and back storage area are chipping paint exposing absorbent wood.  Required: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.						
EDUCATION PROVIDED OR COMMENTS							
The purpose noted for too	e of this visit was to verify the co day's follow-up inspection are for	rrection of noted violation and corrected, all other v	ns during routine inspection conditional violations noted shall be corrected	ucted on 01/14/2020. by next routine inspe	All violation ection.	ns	
Person in Charge /Title: Date: 02/18/20							
Inspector:	m1.77.1	Melanie Ze	T-I N-   EDUCNI	Follow-up:	□Yes	■ No	
MO 580-1814 (9-13	"Waterest La &	DISTRIBUTION: WHITE - OWNER'S C	5/3-54/-6564 1082	Follow-up Date: N/a	3	E6 37A	