

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

TIME IN TIME OUT
DATE PAGE 1 of

Literative         Literative           Risk factors are food pregnation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in bootdome illness of upper set.           Complement         Demonstration of Knowledge         Complement         Proper cooking. Item and temperature and performs dules         Complement         Proper cooking. Item and temperature and performs dules         Complement         Item on the temperature and performs dules         Complement         Item on temperature and temperatures         Complement         Complement <td< th=""><th>NEXT F</th><th>ROUTINE</th><th>INSPE</th><th>CTION, OR SUCH SHORTER PE</th><th>RIOD OF TIME AS MA</th><th>AY BE S</th><th>SPEC</th><th>IFIED</th><th>N WRI</th><th>TING BY 1</th><th>THE REGUL</th><th>CILITIES WHICH MUST BE CORREL LATORY AUTHORITY. FAILURE TO</th><th></th><th></th></td<>	NEXT F	ROUTINE	INSPE	CTION, OR SUCH SHORTER PE	RIOD OF TIME AS MA	AY BE S	SPEC	IFIED	N WRI	TING BY 1	THE REGUL	CILITIES WHICH MUST BE CORREL LATORY AUTHORITY. FAILURE TO		
CONSIST         Displayment         Displayment <thdisplayment< th=""> <thdisplayment< th=""> <th< td=""><td colspan="4">WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED</td><td colspan="3">IN THIS NOTICE MAY RESULT</td><td colspan="4">IN CESSATION OF YOUR FOOD OF</td><td colspan="3"></td></th<></thdisplayment<></thdisplayment<>	WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED				IN THIS NOTICE MAY RESULT			IN CESSATION OF YOUR FOOD OF						
ESTABLEHVIPT         PLATE	ADDRESS:					<u> </u>			ABLIS	HMENT	NUMBER	COUNTY:		
BAREY         C. STORE         CATERER         DELL         GROCERY STORE         INSTITUTION         MOBILE VENDOR           PROPERTING         Rounda         Foldorup         Complant         Other	CITY/ZIP:				PHONE:	PHONE:			:			P.H. PRIORITY : H	М	L
Process         Routine         Folder         Comparison           PROZEN DESERT Approved         Desproved         Not Applicable         EVAGE DISPOSED         VATE         PUBLIC         COMMUNITY         NON-COMMUNITY         PRIVATE           Education are food propertion practices and enclose and enclose to control resources.         PUBLIC         Image: Comparison         Rest Sampled	E	BAKERY					P.						ENDOR	S
Approved         Desproved         Not Applicable         PUBLIC         COUMUNITY         NON-COMMUNITY         PRIVATE           Leanes No			ing	Routine Follow-up	Complaint	Othe	er							
Disk factors         Disk factors<	FROZEN DESSERT Approved Disapproved Not Applicable				PUBLIC	PUBLIC CC			COMMUNITY NON-COM					
Induction Biness outbriefs.         Public health interventions are control measures to provide tooms at interventions.         Compliance         Potentially Hazardous Foods         CC           N         OUT         Approximation of Anarge present, demonstrates knowledge.         In         N         N         VIT         Proper relating measurements in the model of the mo		License	e NO				AND	INTE	RVEN	TIONS				
Comparison         Demonstration of Knowledge, and performs duties         Compared performs         Proper cooking, there and temperatures         Compared proper cooking, there and temperatures         Proper cooking, there and temperatures         Compared proper cooking, there and temperatures         Compared temperatemperatures         Compared temperatures												ol and Prevention as contributing fact	ors in	
IN OUT       and performs duises       IN       OUT       No       No       OUT <td< td=""><td></td><td></td><td></td><td>-</td><td></td><td></td><td></td><td></td><td></td><td></td><td>y.  </td><td>Potentially Hazardous Foods</td><td>CO</td><td>S R</td></td<>				-							y. 	Potentially Hazardous Foods	CO	S R
IN         OUT         No         NA         Proper use of reporting, restriction and exclusion         IN         OUT         NO	IN C	DUT			onstrates knowledge,			IN	OUT	N/O N/A	Proper co	ooking, time and temperature		
IN       OUT       Proper use of reporting, restriction and exclusion       IN       OUT       NO       NA       Proper holding temperatures         IN       OUT       NO       Proper data marking and disposition       IN       OUT       NA       Proper data marking and disposition         IN       OUT       NO       Proper data marking and disposition       Im       Im       Im       Im       Im       Proper data marking and disposition       Im       Im<				Employee He										
IN OUT         NOT         NOT         NO         <														
IN       OUT       No       No       discharge from eyes, nose and mouth       IN       OUT       NO       Three as a public health control (procedures / records)         IN       OUT       NO       Hands clean and property washed       IN       OUT       NO       NO       Differed       Consumer Advisory       In       OUT       NO         IN       OUT       NO       Baproved alternate method property followed       IN       NO       NO       NO       Differed       Consumer Advisory       In       OUT       NA       Consumer advisory provided for ray or undercooked food       In       NO       NO       NO       Differed       Consumer advisory provided for ray or undercooked food       In       NO       NO       NO       NO       NO       NO       NO       NO       NO       Posterrized foods aused, prohibited foods not of threed       IN       NO				Good Hygienic P	Good Hygienic Practices			IN	OUT	N/A	Proper co	old holding temperatures		
Preventing Contamination by Hands         Consumer Advisory           IN         OUT         NO         Marks clean and properly washed         IN         OUT         NA           IN         OUT         NO         No base hand contact with ready-to-eat foods or approved allernate method properly followed approved and propered source         IN         OUT         NO         NA         Pateuticate foods used, prohibited foods not offered         Offered<														
N       OUT       NO       Hands dean and property washed       IN       OUT       NA       Consumer advisory provided for raw or upported for raw or approved alterate methods or approved three dropedly followed       Consumer advisory provided for raw or upported for raw or upported for raw or approved alterate methods properly followed       Consumer advisory provided for raw or upported for raw or upported for raw or upported for approved for the prove discurse approved source       IN       OUT       NA       Posteurized foods used, prohibited foods not discurse approved and properly used         IN       OUT       Food addites: approved addites: approved and properly used       Toxic substances properly identified, stored and used       IN       OUT       NA       Food addites: approved proceedures       Conformance with Approved Proceedures         IN       OUT       N/A       Food addites: approved source       IN       OUT       N/A       Conformance with Approved Proceedures         IN       OUT       N/A       Food addites: approved source       IN       OUT       N/A       Conformance with Approved Proceedures         IN       OUT       N/A       Food separated and protected       IN       OUT       N/A       Conformance with Approved Proceedures         IN       OUT       N/A       Food orbital: sufficient and protected       IN       IN       OUT       N/A       Food adbites: approved source			,	Preventing Contaminat	ion by Hands		_	IIN	001	N/O N/A	records)	Consumer Advisory		
IN       OUT       No bare hand contact with ready-to-eat floods or approved largent embed properly followed       Highly Susceptible Populations         IN       OUT       Adequate handwashing facilities supplied & accessible       Pasteurized floods used, prohibited floods not accessible         IN       OUT       Food ablanch from approved source       IN       OUT       NA         IN       OUT       Food ablanch from approved source       IN       OUT       NA         IN       OUT       Food ablance from approved source       IN       OUT       NA         IN       OUT       NA       Food additives: approved and properly used       Toxic substances properly identified, stored and used         IN       OUT       N/A       Food additives: approved Specialized Process and HACCP plan       Conformace with Approved Proceedures         IN       OUT       N/A       Food contact surfaces cleaned & sanitzed       IN       IN         IN       OUT       N/A       Food-contact surfaces cleaned & sanitzed       IN       IN       IN       IN       Proper disposition of returned, previously served, records and unsafe food       IN       IN <t< td=""><td colspan="3">Handa alaan and properly wee</td><td></td><td></td><td></td><td colspan="2">IN OUT</td><td>N/A</td><td></td><td>er advisory provided for raw or</td><td></td><td></td></t<>	Handa alaan and properly wee						IN OUT		N/A		er advisory provided for raw or			
In         OUT         Adequate handwashing facilities supplied & accessible         Pasteurized foods used, prohibited foods not offered           IN         OUT         Adequate handwashing facilities supplied & accessible         IN         OUT         NO         NA         Pasteurized foods used, prohibited foods not offered           IN         OUT         Food obtained from approved source         IN         NO         NA         Food additives: approved and properly used           IN         OUT         NO         NA         Food additives: approved and properly obtained, stored and used           IN         OUT         NO         NA         Food received at properly facilities, stored and used           IN         OUT         NO         NA         Food received at properly facilities, stored and used           IN         OUT         NA         Food additives: approved Socialized Process and HACCP plan           IN         OUT         NA         Food-contact surfaces cleaned & sanitized         IN         IN         IN         IN         OUT = not in compliance         NI = not observed         COS         N = not observed         COS         COS<		OUT N/C	)											
IN       Out       IN       Out       Offered         IN       OUT       Food balaned from approved Source       IN       IN       OUT       NA       Food additives: approved and propert used         IN       OUT       NA       Food balaned proper temperature       IN       NU       Tode substances properly identified, stored and used         IN       OUT       Food in good condition, safe and unadulterated       IN       OUT       NA       Compliance with approved Specialized Process and the structure         IN       OUT       N/O       N/A       Required records available: shellstock tags, parasite       IN       OUT       NA       Compliance with approved Specialized Process and the structure         IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       IN       IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       IN			, 				_	-			Pasteuriz	red foods used prohibited foods not	_	
IN       OUT       Food bilance from approved source       IN       OUT       NA       Food additives: approved and properly used involved in the proved approved process and used         IN       OUT       NO       NA       Food in good condition, safe and unadulterated       IN       OUT       NA       Compliance with Approved Proceedings         IN       OUT       NO       NA       Required records available: shelistock tags, parasite       IN       IN       OUT       NA       Compliance with Approved Specialized Process and the complicative weature control with approved Specialized Process and the complicative weature control with approved Specintervet and the cod the complicative weature control withe compli	IN C	501		accessible				IN	OUT	N/O N/A		· •		
IN       OUT       No       No       Food received at proper temperature       IN       OUT       Toxic substances properly identified, stored and used         IN       OUT       Food in good condition, safe and unadulterated       IN       OUT       NA       Comformance with Approved Procedures         IN       OUT       NA       Redestruction       Comformance with Approved Procedures       Compliance with approved Specialized Process         IN       OUT       NA       Food-contact surfaces cleaned & sanitized       In       In       OUT       NA       Food-contact surfaces cleaned & sanitized       In       Compliance       OUT       In	IN C	DUT					_	IN	OUT	N/A	Food add		_	
IN       OUT       Food in good condition, safe and unadulerated destruction       Conformance with Approved Procedures and HACCP plan         IN       OUT       N/A       Regret/regret			O N/A					IN OUT Toxic			Toxic sub	tic substances properly identified, stored and		
IN OUT N/O N/M       destruction       IN OUT N/A       and HACCP plan         IN OUT N/A       Food separated and protected       In OUT N/A       Food separated and protected       In Protection from Contamination         IN OUT N/A       Food-contact surfaces cleaned & sanitized       In Propert disposition of returned, previously served, reconditioned, and unsafe food       IN = in compliance       N/O = not in compliance         IN OUT N/O       Proper disposition of returned, previously served, reconditioned, and unsafe food       COS = Corrected On Site       R-Repeal Item         COOD RETAIL PRACTICES         GOOD RETAIL PRACTICES         GOOD RETAIL PRACTICES         Cood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.         IN OUT       Pasteurized eggs used where required       COS       R       N       OUT       In-use utensitis, properly stored, dried, handled         IN Adequate equipment for temperature control       In-use utensitis, properly cardices: properly stored, used       Cos and ornodo-contact surfaces cleanable, properly designed, constructed, and used       Utensitis, Equipment and Vending         IN Adequate equipment of returnerature control       Indicates that item strates cleanable, properly       Edes and accurate       Indicates strates cleanable, properly       Edes and ondo-contact surfaces cleanable, properly <td>IN C</td> <td>JUT</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>Confo</td> <td></td> <td></td> <td></td>	IN C	JUT									Confo			
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         Inspection.           IN         OUT         N/A         Food-contact surfaces cleaned & sanitized         Inspection.           IN         OUT         N/A         Food-contact surfaces cleaned & sanitized         IN           IN         OUT         N/A         Food-contact surfaces cleaned & sanitized         IN           IN         OUT         N/A         Proper disposition of returned, previously served, reconditioned, and unsafe food         IN         OUT         R = Repeat Item           Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.         IN         OUT         Pasteurized eggs used where required         IN         OUT         Inuse utensits; properly stored, dried, handled         Inuse utensits, equipment and linens; properly stored, dried, ha	IN OUT N/O N/A		D N/A				IN OUT						5	
IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       Inspection.         IN       OUT       N/A       Proper disposition of returned, previously served, reconditioned, and unsafe food       Inspection.       IN = in compliance N/A = not applicable COS-corrected On Site       N/A = not applicable COS-corrected On Site       N/A = not applicable N/A = not applicable COS-corrected On Site       N/A = not applicable COS-corrected On Site       N/A = not applicable N/A = not applicable COS-corrected On Site       N/A = not applicable N/A = not applicable COS-corrected On Site       N/A = not applicable COS-cor					tamination								<i>.</i>	
IN OUT       IN/A       Proper disposition of returned, previously served, reconditioned, and unsafe food       IN/A = nd applicable COS=Corrected On Site       OUT = not in compliance N/O = not observed COS=Corrected On Site         IN/A = not applicable COS=Corrected On Site         COOD 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 Utensits       COS         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensits       COS         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensits       COS         IN       OUT       Safe Food and Water       COS       R       IN out Introduction of pathogens, chemicals, and physical objects into foods.         IN       Food Temperature Control       In-use utensits, equipment and linens: properly stored, dired, Inanded       Single-use/single-service articles: properly stored, used       Intensity is installed, maintained, used; test       Single-use/single-service articles: properly       Intensity is installed, maintained, used; test       Intensity is installed, maintained, used; test       Strippe used/storees <td< td=""><td></td><td colspan="2"></td><td>9 conitized</td><td></td><td></td><td colspan="4"></td><td>indicates that item's status at the time</td><td>of the</td><td></td></td<>				9 conitized							indicates that item's status at the time	of the		
NOUTINO       Respective measures for the introduction of pathogen, chemicals, and physical objects into foods.         COS R IN OUT       COS=Corrected On Site R=Repeat Item         COOD 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         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensils       COS         IN       Out       Pasteurized eggs used where required       In       In       In-use utensits; properly stored       COS         In       Pasteurized eggs used where required       In       In-use utensits; properly stored       In-use utensits; properly stored       COS         In Prod       Temperature Control       I       In-use utensits; properly and Vending       In-use utensits; equipment and Vending       In-use utensity; properly		IN OUT IN/A				_								
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         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensils       COS         IN       Vater and ice from approved source       In-use utensils; properly stored, dried, handled       In-use utensils; roperly stored, dried, handled       In-use utensils; equipment and linens; properly stored, used         IN       Adequate equipment for temperature control       IN       In-use utensils; Equipment and Vending       In-use utensils; Equipment and Vending         Intermometers provided and accurate       Interminition       Interminition       Utensils, Equipment and Vending       Interminition         Intermometers provided and accurate       Interminition       Interminition       Vararwashing facilities: installed, maintained, used; test strips used         Interminition prevented of food Contamination       Intersity sused       Prevention of Food Contamination       Physical Facilities         Inspector       Food properly labeled; original container       Interminition       Interminition       Physical Facilities         Inspector       Food properly labeled; original container	IN (	OUT N/C	)		Sieviously served,									
IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensils       COS         Pasteurized eggs used where required       In-use utensils: properly stored       In-use utensils: properly stored       In-use utensils: properly stored       In-use utensils: properly stored         Water and ice from approved source       In-use utensils: properly stored, dried, handled       Itensils, equipment and linens: properly stored, used         Adequate equipment for temperature Control       In-use viewsils: Equipment and Vending       Itensils, Equipment and Vending         Approved thawing methods used       Itensils, Equipment and Vending       Itensils, Equipment and Vending         Thermometers provided and accurate       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         Food properly labeled; original container       Nonfood-contact surfaces clean       Physical Facilities         Insects, rodents, and animals not present       Hot and cold water available; adequate pressure       In-use viewsite: properly disposed         Personal cleanliness: clean outer clothing, hair restraint, fingemais and jewelry       Sewage and wastewater properly disposed       Invite facilities: properly constructed, supplied, cleaned         Persons in Charge /Title       Telephone No.       PHES No.       Follow-up: Yes         Poster       Telephone No.       PHES No.       Follow-up: Yes<				Good Retail Practices are prever						ogens ch	emicals an	d physical objects into foods		
Water and ice from approved source       Utensils, equipment and linens: properly stored, dried, handled         Adequate equipment for temperature control       Single-use/single-service articles: properly stored, used         Approved thawing methods used       Utensils, Equipment and Vending         Thermometers provided and accurate       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         Food properly labeled; original container       Warewashing facilities: installed, maintained, used; test strips used         Prevention of Food Contamination       Prevention of Food Contamination         Insects, rodents, and animals not present       Hot and cold water available; adequate pressure         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         Person in Charge /Title       Physical facilities installed, maintained, and clean         Person in Charge /Title       Date:         Inspector       Telephone No.       PHES No.       Follow-up: Yes Follow-up ate:	IN OUT			· · · · · · · · · · · · · · · · · · ·									COS	R
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       Warewashing facilities: installed, maintained, used; test strips used         Food Identification       Warewashing facilities: installed, maintained, used; test strips used         Insects, rodents, and animals not present       Nonfood-contact surfaces clean         Insects, rodents, and animals not present       Hot and cold water available; adequate pressure         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Sewage and wastewater properly disposed         Wiging cloths: properly used and stored       Toilet facilities: installed, maintained         Person in Charge /Title:       Date:         Inspector:       Telephone No.       PHES No.         Follow-up: Yes       Follow-up: Yes										Utensils handled	s, equipment and linens: properly stored, drie			
Approved thawing methods used       Utensils, Equipment and Vending         Thermometers provided and accurate       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         Food properly labeled; original container       Warewashing facilities: installed, maintained, used; test strips used         Prevention of Food Contamination       Physical Facilities         Insects, rodents, and animals not present       Hot and cold water available; dequate pressure         Contamination prevented during food preparation, storage and display       Plumbing installed; properly disposed         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Sewage and wastewater properly disposed         Wiping cloths: properly used and stored       Toilet facilities: installed, maintained         Person in Charge /Title;       Plustical facilities: installed, maintained, and clean         Person in Charge /Title;       Telephone No.       PHES No.         Follow-up: Yes       Follow-up: Yes         Follow-up Date:       Yes		-	Adeau					-						
Image: Constructed and used       Image: Constructed, and used       Image: Constructed, and used         Image: Constructed, and used       Image: Constructed, and used       Image: Constructed, and used         Image: Constructed, and used       Image: Constructed, and used       Image: Constructed, and used         Image: Constructed, and used       Image: Constructed, and used       Image: Constructed, and used         Image: Constructed, and animals not present       Image: Constructed, and animals not present       Image: Constructed, and cold water available; adequate pressure         Image: Constructed during food preparation, storage and display       Image: Constructed, and used       Image: Constructed, supplied, cleaned         Image: Constructed during food preparation, storage and display       Image: Constructed, supplied, cleaned       Image: Constructed, supplied, cleaned         Image: Constructed during food preparation, storage and display       Image: Constructed, supplied, cleaned       Image: Constructed, supplied, cleaned         Image: Constructed during food preparation, storage       Image: Constructed, supplied, cleaned       Image: Constructed, supplied, cleaned         Image: Constructed during food preparation       Image: Constructed, supplied, cleaned       Image: Constructed, supplied, cleaned         Image: Constructed during food preparation       Image: Constructed, supplied, cleaned       Image: Constructed, supplied, cleaned       Image: Constructed, supplied, cleaned			Appro	ved thawing methods used							Utensils	, Equipment and Vending		
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         Person in Charge /Title:       Date:         Inspector       Telephone No.       PHES No.       Follow-up: Yes Follow-up: Yes Follow-up Date:	Thermo		Therm	nometers provided and accurate										
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         Person in Charge /Title       Date:         Inspector       Telephone No.       PHES No.       Follow-up: Yes Follow-up Date:				Food Identification						Warewa	ashing facilit			
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         Person in Charge /Title       Date:         Inspector.       Telephone No.       PHES No.         Follow-up:       Yes Follow-up Date:	Insect Conta		Food						Nonfood-contact surfaces clean					
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         Person in Charge /Title       Date:         Inspector.       Telephone No.       PHES No.       Follow-up: Yes Follow-up Date:			Insect	ts, rodents, and animals not present amination prevented during food preparation, storage						Hot and				
Personal cleanliness: clean outer clothing, hair restraint, fingemails 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         Person in Charge /Title       Date:         Inspector.       Telephone No.       PHES No.       Follow-up: Yes Follow-up Date:			Conta										<u> </u>	
fingernails and jewelry       Image: Constructed in the second stored       Toilet facilities: properly constructed, supplied, cleaned         Wiping cloths: properly used and stored       Image: Constructed in the second stored       Image: Constructed in the second stored         Person in Charge /Title:       Image: Constructed in the second stored       Image: Constructed in the second stored         Inspector:       Telephone No.       PHES No.       Follow-up: Yes Follow-up Date:								-		Sewage	and waste	water properly disposed	$\left  \right $	
Fruits and vegetables washed before use       Garbage/refuse properly disposed; facilities maintained         Person in Charge /Title       Physical facilities installed, maintained, and clean         Inspector.       Telephone No.       PHES No.         Follow-up:       Yes         Follow-up Date:       Yes				nails and jewelry				-		Toilet fa	cilities: pror	perly constructed supplied cleaned		
Person in Charge /Title     Date:       Inspector     Telephone No.     PHES No.     Follow-up:     Yes       Follow-up Date:     Follow-up Date:     Yes										Garbage	e/refuse pro	operly disposed; facilities maintained		
Inspector. Telephone No. PHES No. Follow-up: Yes Follow-up Date:	Perer	on in Ch	arge /T	ïtle:				1		Physica				
Follow-up Date:	1 0130			Sulchto				-						
	Inspe	Inspector.					Те	lephone No.		PHE			١	No
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## MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

F	PAGE <sup>2</sup> of	of							
ESTABLISHMEN	TNAME	ADDRESS		CITY /ZIF	1				
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	CT/ LOCAT	ON	TEMP. in ° F			
Code			EMS			Correct by	Initial		
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction /E IMMEDIATE ACTION within 72 h	to an acceptable level, haza	rds associated	I with foodborne illness	(date)	millar		
						c	SA		
Code Reference	Core items relate to general sanitation	CORE ITEM		neneral mainte	enance or sanitation	Correct by (date)	Initial		
	standard operating procedures (SSOF	ps). These items are to be corrected	ed by the next regular insp	ection or as	stated.	(ddic)	•		
							H		
		EDUCATION PROVID	DED OR COMMENTS						
Person in Ch	arge /Title:				Date:				
Inspector:	harge /Title Heeht		Telephone No.	PHES No.	Follow-up:	Yes	No		
MO 580-1814 (9-13)		DISTRIBUTION: WHITE - OWNER'S COPY			Follow-up Date:		E6.37A		