

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

TIMES	TIME OUT
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WITH ANY TIME	LIMITS FOR CORRECTIONS	SPECIFIED IN THIS NOTIC	S MAY BE	- SPF	HEIED	IN WR	ITING BY	THE D		CTED B'	Y THE LY
ADDRESS: (-2) (1) (1) (1) (2) (1) (2) (1) (2) (1) (2) (2) (2) (2) (2) (2) (2) (2) (2) (2			General Stoves, Inc.				Tuc		PERSON IN CHARGE: Dearra Wools		
ADDRESS:	oal N. Kinshigh	hway				/			COUNTY: 151		
CITY/ZIP: Perujulle 63775 PHONE:			779 FAX:				_		P.H. PRIORITY: >□ H □ M □ L		
ESTABLISHMENT TYPE  BAKERY  C. STORE  CATERER  RESTAURANT  SCHOOL  SENIOR CENTER  PURPOSE			DELI GROCERY STORE UMMER F.P. TAVERN					RE	☐ INSTITUTION ☐ MOBILE VENDORS ☐ TEMP.FOOD		
Pre-openir	ng Kantine Fo	ollow-up	□ Ot	her							
FROZEN DESSERT  Approved Disapproved Not Applicable License No. 151-1933				DE C	COMM	JPPLY UNITY	0	NON-COMMUNITY PRIVA Date Sampled Result			
Risk factors are	e food preparation practices an		ACTORS							123-1	
TOOGDOTTIC IIITICS.	S Outbreaks. Fublic fleatth inte	erventions are control meas	ures to pr	event f	oodbo	he Cen ne illne	ters for Dis	ease C	control and Prevention as contributing factor	ors in	
Compliance Demonstration of Knowledge  (IN OUT Person in charge present, demonstrates knowledge		ation of Knowledge	CO		Co	mpliano			Potentially Hazardous Foods er cooking, time and temperature	COS	S R
	and performs duties Emp	oloyee Health		-	IN	OUT(	N/O N/A	Prop	er reheating procedures for hot holding		- 1
IN OUT	Management awarene	ess; policy present			TN	OUT (	1/0) N/A	Prop	er cooling time and temperatures		
IN OUT	Proper use of reporting Good H	g, restriction and exclusion ygienic Practices	-	-		1 TUO	N/A	Prop	er hot holding temperatures er cold holding temperatures		
IN OUT N/O	Proper eating, tasting,	drinking or tobacco use			IN	OUT N	V/O N/A	Prope	er date marking and disposition		
119 001 14/0	No discharge from eye				IN	OUT(	N/O N/A	Time recor			
Preventing Contamination by Hands  IN OUT N/O Hands clean and properly washed				IN	OUT	N/A	Cons	Consumer Advisory umer advisory provided for raw or			
(IN) OUT N/O No bare hand contact with ready-to-eat foods		with ready-to-eat foods or						unde	rcooked food Highly Susceptible Populations		
approved alternate method properly followed IN OUT Adequate handwashing facilities supplied &		thod properly followed g facilities supplied &		+	IN	OUT N	N/O N/A	Poets			
accessible Approved Source					0011	WO INA	offere				
IN) OUT Food obtained from approved source				IN	OUT	N/A	Food	Chemical additives: approved and properly used			
IN OUT N/O N/A Food received at proper temperature		er temperature			(M)	OUT		Toxic	substances properly identified, stored and		
IN OUT N/O N/A Required records available: shellstock tags, par			е		IN	OUT	(N/A)		onformance with Approved Procedures bliance with approved Specialized Process		
1	destruction Protection f	rom Contamination						and F	ACCP plan		
IN OUT N/A Food separated and protected				<ul> <li>The letter to the left of each item indic inspection.</li> </ul>			each i	tem indicates that item's status at the time	of the		
IN OUT N/A Food-contact surfaces cleaned & sanitized		cleaned & sanitized		IN = in compliance					OUT = not in compliance		
IN OUT N/O Proper disposition of returned, previously se reconditioned, and unsafe food					N/A = not applicable COS = Corrected On Site				N/O = not observed R = Repeat Item		
Charles of the Control	reconditioned, and uns		GOOD RE	TAILF	PRACT	ICES	Contraction of the last				
	Good Retail Practices ar	e preventative measures to	control th	e introd		of path	nogens, che	emicals	, and physical objects into foods.		
IN OUT	Safe Food a Pasteurized eggs used where		cos	R	IN	OUT	In-use ut	eneile.	Proper Use of Utensils properly stored	cos	R
	Water and ice from approved s		8,180	-	1		Utensils,	equipr	nent and linens: properly stored, dried,		
	Food Tempera	ture Control			V		handled Single-us	se/sing	le-service articles: properly stored, used		
	Adequate equipment for temper				V		Gloves u	sed pro	operly		
	pproved thawing methods used hermometers provided and accurate					V	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
	Food Ident	ification			V		Warewas	shing fa	acilities: installed, maintained, used; test		
Food properly labeled; original container				PA	V	Strips use Nonfood-		t surfaces clean			
Prevention of Food Contamination  Insects, rodents, and animals not present		1						Physical Facilities		Jan.	
1	Contamination prevented during food preparation, storage and display		V		V				ater available; adequate pressure ed; proper backflow devices		
	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				V		Sewage	and wa	stewater properly disposed		
Wiping cloths: properly used and stored				V	THE T			properly constructed, supplied, cleaned			
Fruits and vegetables washed before use				V	/	Garbage Physical	refuse facilitie	properly disposed; facilities maintained s installed, maintained, and clean			
Person in Charge /Title:  Date: 2/9//8											
				ephone No.			EPHS No.				lo
MO 580-1814 (11-14)	The Confession	DISTRIBUTION, WILLIAM	E OWNED	2 CODY	t		1440		Follow-up Date: N/A		



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

TIME IN	TIME OUT
4,00	10.00
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ESTABLISHMENT NAME (4Se4'S General Stire	Gal N. K	inashiahwa	ч	Perryville	63715
FOOD PRODUCT/LOCATION	TEMP(F)		FUUD FRUDUCII	LUCATION	TEMP. F)
Sandy propos makeline Beet topping prize make line	35°	Arra sauce	ial delica	semen Waining	) 158° ) 146°
Chapped onen I pegga make line	370	Meat bal	la deli	warmend"	) 1470
chopped green people people moteline	380	speed on	or I deli m		43°
mosperella pespa make har (novai		turkey /	deli mat	e line	38°
Code Reference Priority items contribute directly to the ellor injury. These items MUST RECEIVE	imination, prevention or IMMEDIATE ACTION w	vithin 72 hours or a	s stated.		ess (date)
4200,11 2 large Subper Statula	trussing per	us - not	Cleanable Spa	tulab cadoliana	( CUS YEC
OF TORC				^	
	7270				
					1
			7 - 3 - 3 - 3 - 3		
		100			
			1		
9					
		Jelis Str			
		ORE ITEMS			Correct by Initial
Code Reference Core items relate to general sanitation.	perational controls, facil	ities or structures, e	quipment design, gene	ral maintenance or sanitation	
standard operating procedures (SSOPs) 4-501.12 Oupa Cultury boards (3					1 - 2, - 3
and scrotched	carnot be c	leared Sano	tized - Maro	ica States deli	
Coards ore ox	order and u	riel older	Duga Good	w commediately	an
1 1 1		7 1 1 1	01 1-5-	-	
654. 12Alakin freeze fle	sou nas joe	à deluss	Knough a		
4-60. NO Tet wave over in de	li aya has	dutyliter	ion- Lorda	uid onhandles	
		0	0		
4-60-10 Planter leteral storage	Centainer Ca	deli Kasi	Certif exterior	and cutoures	upoes)
4-101. 110 Ouris make line croles	) Nova soul	(40 0.00 x	Lord dabu	I notelian	
4-61. AC Suga Trum the Cole	Jane Caller	va pace of	Doen casa		
				1	
	EDUCATION	PROVIDED OR	COMMENTS		
Gulled Cheepen foldle make line	SIPF	turkey (	vallex cooler		
They solad I deli cooke super		See Cream	new (Chocola	te / Secramva	+34F
Person in Charge /Title:	-1 101			Date: 2/4	9/18
Inspector	Teleph	none No.	EPHS No.	Follow-up:	☐ Yes 🖾 No
Inspector Staren Clyton	DISTRIBUTION: WHITE - OV	7. 0504 VNER'S COPY	CANARY - FILE COPY	Follow-up Date	: W/A E6.37A