

TIME IN	TIME OUT
DATE	PAGE 1 of

NEXT F	ROUTINE	INSPE	CTION, OR SUCH SHORTER F	PERIOD OF TIME AS I	ИAY BE	SPEC	IFIED	IN WRI	TING BY	THE REG	SULA	LITIES WHICH MUST BE CORRE TORY AUTHORITY. FAILURE TO		
	ABLISH		FOR CORRECTIONS SPECIF NAME:	OWNER:	WATRE	SULI	IN CE	55ATI	JN OF YO	UK FUUI	D OP	PERSON IN CHARGE:		
ADDI	RESS:			-	ESTABLISHMENT NUMBER					R:	COUNTY:			
CITY	/ZIP:	ZIP: PHONE: FAX: P.H. PRIORITY: H			P.H. PRIORITY: H	М	L							
1	BLISHMEN BAKERY RESTAU		C. STORE CATEI SCHOOL SENIC		LI MMER F	=.P.		GROCE	ERY STOF	RE		STITUTION MOBILE \	/ENDOR	RS
PURPO	OSE Pre-open	ing	Routine Follow-up	Complaint	Oth	er								
	ZEN DE		approved Not Applicable	SEWAGE DISPOS				UPPL //UNIT				MUNITY PRIVATE		
	Licens	e No		PRIV	ATE					Date :	Sam	pled Results		
				RISK FAC										
			preparation practices and emplo eaks. Public health intervention								ntrol	and Prevention as contributing fact	ors in	
Compli			Demonstration of		COS			mplianc			P	otentially Hazardous Foods	CC	S R
IN C	TUC		Person in charge present, der and performs duties	monstrates knowledge,			IN	OUT	N/O N/A	Proper	cook	ing, time and temperature		
			Employee F	lealth			IN	OUT	N/O N/A	Proper	rehe	eating procedures for hot holding		
	OUT		Management awareness; poli	cy present			_	OUT	N/O N/A			ng time and temperatures		
IN (TUC		Proper use of reporting, restriction Good Hygienic					OUT OUT	N/O N/A N/A			holding temperatures holding temperatures		
IN C	OVN TUC)	Proper eating, tasting, drinking						N/O N/A	Proper	date	marking and disposition		
IN (OUT N/	С	No discharge from eyes, nose	and mouth			IN	OUT	N/O N/A	Time a records		ublic health control (procedures /		
			Preventing Contamin	ation by Hands		+				records	5)	Consumer Advisory		
IN (OUT N/C)	Hands clean and properly was	shed			IN	OUT	N/A			dvisory provided for raw or		
10.1	OUT N/0	`	No bare hand contact with rea	ady-to-eat foods or					undercooked			thly Susceptible Populations		
		,	approved alternate method pr									Condensed and 989 at Condensed		
IN C	DUT		Adequate handwashing facilit accessible				IN	OUT	N/O N/A	/O N/A Pasteurized foods used, prohibited foods not offered				
IN (OUT		Approved S Food obtained from approved				INI	OUT	N/A	Food o	dditiv	Chemical res: approved and properly used		
	OUT N	O N/A	Food received at proper temp				1	OUT	N/A			ances properly identified, stored an	d	
IN (TUC		Food in good condition, safe a							Со		nance with Approved Procedures		
IN C	OUT N/	O N/A	Required records available: sl destruction	nellstock tags, parasite			IN	OUT	N/A	Compli and HA		with approved Specialized Proces	S	
			Protection from Co											
IN C	DUT	N/A	Food separated and protected					letter tection.		t each ite	em in	dicates that item's status at the time	e of the	
IN (TUC	N/A	Food-contact surfaces cleane					IN =	in complia			OUT = not in compliance		
IN (OUT N/)	Proper disposition of returned reconditioned, and unsafe for						. = not app S=Correcte		е	N/O = not observed R=Repeat Item		
					ood re									
IN	OUT		Good Retail Practices are previous Safe Food and Wa		ontrol the	e intro	duction	of pati	hogens, ch			ohysical objects into foods. er Use of Utensils	COS	R
	001	Paste	urized eggs used where require		000	- 1	- "	001	In-use u			rly stored	000	- 1
		Water	and ice from approved source								ent a	nd linens: properly stored, dried,		
			Food Temperature Co	ontrol			1		handled Single-u		e-ser\	rice articles: properly stored, used		
			ate equipment for temperature							used pro	perly			
-			ved thawing methods used nometers provided and accurate	,			-		Food ar			quipment and Vending ntact surfaces cleanable, properly		
		mom	·						designe	d, constr	ucted	l, and used		
			Food Identification	n					Warewa strips us	_	cilities	s: installed, maintained, used; test		
		Food	properly labeled; original contain									aces clean		
<u> </u>		Insort	Prevention of Food Conta s, rodents, and animals not pre-				+		Hotand	Cold wat		ysical Facilities ailable; adequate pressure		-
			mination prevented during food				1					oper backflow devices	1	+
		and di	splay				1					·	1	-
		finger	nal cleanliness: clean outer clot nails and jewelry					L_				ter properly disposed		
		Wiping	g cloths: properly used and stor						Toilet fa	cilities: p	roper	ly constructed, supplied, cleaned		
		Fruits	and vegetables washed before	use			1					erly disposed; facilities maintained alled, maintained, and clean	1	
Pers	on in Ch	arge /T	itle: Shila K. Si						, 5.56		Date			-
		-	>Mla 1. Si	M		-	1- '	. .	1 ==-	10.11				
Inspe	ector:	ml	: TF /			lie	eepno	ne No	. EPH			ow-up: Yes ow-up Date:		No



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ESTABLISHMEN	LISHMENT NAME ADDRESS CITY /ZIP						
FOO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	JCT/ LOCAT	TON	TEMP. ir	ı°F
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or red	RITY ITEMS luction to an acceptable level, haza nin 72 hours or as stated.	ırds associate	d with foodborne illness	Correct by (date)	Initial
Code Reference	Core items relate to general sanitation standard operating procedures (SSOF	, operational controls, facilities	RE ITEMS as or structures, equipment design, corrected by the next regular insp	general maint	enance or sanitation stated.	Correct by (date)	Initial
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							SKS
							SK5
		EDUCATION PR	ROVIDED OR COMMENTS				
Person in Ch	narge /Title:				Date:		
Inspector:	Many TEL	-	Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No
		DISTRIBUTION: WHITE - OWNER	R'S COPY CANARY – FILE C		. J up Duto.		E6.37A



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ESTABLISHMEN [*]	T NAME	ADDRESS		CITY /ZIF	D.		
FOO	DD PRODUCT/LOCATION	CT/LOCATION TEMP. in ° F FOOD PRODUCT/ LOCATION					
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEIVE	PRIC elimination, prevention or re E IMMEDIATE ACTION w	DRITY ITEMS eduction to an acceptable level, haza ithin 72 hours or as stated.	rds associate	d with foodborne illness	Correct by (date)	Initial
Code Reference	Core items relate to general sanitation, standard operating procedures (SSOPs	operational controls, facility	ORE ITEMS ties or structures, equipment design, corrected by the next regular insp	general maint	enance or sanitation stated.	Correct by (date)	Initial
			PROVIDED OR COMMENTS				SKS
		EDUCATION	PROVIDED OR COMMENTS				
Person in Ch	arge /Title:				Date:		
Inspector:	Manie J.L.	DISTRIBUTION: WHITE - OWN	Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No E6.37A



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ESTABLISHMEN [®]	T NAME	ADDRESS		CITY/ZII	0		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	JCT/ LOCAT	TION	TEMP. ir	۱° F
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	PRIORITY I' elimination, prevention or reduction /F IMMEDIATE ACTION within 72	TEMS n to an acceptable level, haza	ards associate	d with foodborne illness	Correct by (date)	Initial
	or injury. These items into it it. Ed. is		nous of as stated.				
Code Reference	Core items relate to general sanitation	CORE ITE	tructures, equipment design,	general maint	enance or sanitation	Correct by (date)	Initial
	standard operating procedures (SSOF	S). These items are to be correct	ted by the next regular insp	pection or as	stated.	(,	
		EDUCATION PROVI	IDED OR COMMENTS				
		LDOCATION FROM	IDED ON COMMENTS				
Person in Ch	narge /Title:				Date:		
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No



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ESTABLISHMEN [*]	T NAME	ADDRESS			CITY/ZIF	0		
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FOO	DD PRODUCT/LOCATION	TEMP. in ° F		FOOD PRODU	JCT/ LOCAT	ION	TEMP. ir	۱°F
Code		PRIOR	RITY ITEMS				Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or rec	duction to an ac	ceptable level, haza	ırds associate	d with foodborne illness	(date)	IIIIIIai
	or injury. These items MUST RECEIV	E IMMEDIATE ACTION with	hin 72 hours o	r as stated.			, ,	
Code		COF	RE ITEMS				Correct by	Initial
Reference	Core items relate to general sanitation,	operational controls, facilitie	es or structures.	equipment design,	general maint	enance or sanitation	(date)	
	standard operating procedures (SSOP	s). These items are to be o	corrected by th	e next regular insp	ection or as	stated.		
		EDUCATION		O COMMENTO				
		EDUCATION P	KOVIDED OF	COMMENTS				
Person in Ch	arge /Title:					Date:		
Inspector:				Telephone No.	EPHS No.	Follow-up:	Yes	No
						Follow-up Date:		



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

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ESTABLISHMEN	T NAME	ADDRESS		CITY/ZIF)		
FOO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	ICT/ LOCAT	ION	TEMP. ir	ı° F
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Code		PRIORIT	YITEMS		1 20 6	Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECE	e elimination, prevention or reduc IVE IMMEDIATE ACTION within	ction to an acceptable level, naza	iras associate	d with foodborne illness	(date)	
	j . j						
Code Reference	Core items relate to general sanitation	CORE	ITEMS or structures, equipment design	general maint	enance or sanitation	Correct by (date)	Initial
	Core items relate to general sanitation standard operating procedures (SSO	Ps). These items are to be cor	rected by the next regular insp	ection or as	stated.	(22.10)	
		EDITOATION DD	OVIDED OR COMMENTS				
		EDUCATION PRO	OVIDED OR COMMENTS				
Person in Ch	narge /Title:				Date:		
Inencetor			Tolonhone No	EPHS No.	Follow up:	Yes	No
Inspector:			Telephone No.	ELUS INO.	Follow-up: Follow-up Date:	168	INO
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DESTABLISHMENT INSPECTION REPORT

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ESTABLISHMEN	IT NAME	ADDRESS		CITY/ZII			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	JCT/ LOCAT	ION	TEMP. ir	ı°F
Code		PRIORITY I	TEMS			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	n to an acceptable level, haza ! hours or as stated.	ards associate	d with foodborne illness	(date)	
Code Reference	Core items relate to general sanitation	CORE ITE n, operational controls, facilities or s	structures, equipment design,	general maint	enance or sanitation	Correct by (date)	Initial
	standard operating procedures (SSOF	Ps). These items are to be correc	ted by the next regular insp	oection or as	stated.		
		EDUCATION PROV	IDED OR COMMENTS				
Person in Ch	narge /Title:				Date:		
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

FOOD ESTABLISHMENT INSPECTION REPORT	
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ESTABLISHMENT NAME		ADDRESS	ESS CITY/ZIP				
FOOD PRODUCT/LOCATION		TEMP. in ° F	in ° F FOOD PRODUCT/ LC		TION	TEMP. in ° F	
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEIN	PRIORITY I elimination, prevention or reduction /F IMMEDIATE ACTION within 72	TEMS n to an acceptable level, haza	rds associate	d with foodborne illness	Correct by (date)	Initial
	or injury. These items MUST RECEIV	/E IMMEDIATE ACTION WITHIN /2	nours or as stated.				
Code Reference	Core items relate to general sanitation standard operating procedures (SSOF	CORE ITE n, operational controls, facilities or s Ps). These items are to be correct	tructures, equipment design,	general maint	enance or sanitation stated.	Correct by (date)	Initial
			IDED OR COMMENTS				
		EDUCATION PROV	IDED OK COMMEN 15				
Person in Ch	narge /Title:				Date:		
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

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ESTABLISHMENT NAME		ADDRESS	DRESS CITY/ZIP		P		
FOOD PRODUCT/LOCATION		TEMP. in ° F	EMP. in ° F FOOD PRODUCT/		/ LOCATION		ı°F
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	PRIORITY I elimination, prevention or reduction	TEMS n to an acceptable level, haza	ırds associate	d with foodborne illness	Correct by (date)	Initial
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		EDUCATION PROV	IDED OR COMMENTS				
Person in Charge /Title: Date:							
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No



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ESTABLISHMEN [*]	TNAME	ADDRESS		CITY/ZIF)		
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FOOD PRODUCT/LOCATION		TEMP. in ° F	JI/ LUCAT	ION	TEMP. in ° F		
Code Reference	Priority items contribute directly to the	PRIORITY I elimination, prevention or reductio	TEMS n to an acceptable level, hazaro	ds associate	d with foodborne illness	Correct by (date)	Initial
	Priority items contribute directly to the or injury. These items MUST RECEIV	E IMMEDIATE ACTION within 72	hours or as stated.			` ′	
Code		CORE ITI	EMS			Correct by	Initial
Reference	Core items relate to general sanitation	, operational controls, facilities or s	structures, equipment design, ge	eneral maint	enance or sanitation	(date)	
	standard operating procedures (SSOF	(s). These items are to be correc	ted by the next regular inspe	ection or as	stated.		
		EDUCATION PROV	IDED OR COMMENTS				
Person in Ch	arne /Title:				Date:		
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Inspector:			Telephone No.	EPHS No.	Follow-up:	Yes	No
					Follow-up Date:		