

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

TIME IN TIME OUT DATE PAGE 1 of

		IOD OF TIME AS N	AY BE	SPECI	IFIED I	N WRI	FING BY T	THE REGULA	TORY AUTHORITY. FAILURE TO	CTED BY COMPL	
VITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE I ESTABLISHMENT NAME: OWNER:				0021					PERSON IN CHARGE:		
ADDRESS:					ESTABLISHMENT NUMBER:			NUMBER:	COUNTY:		
CITY/ZIP: PHONE: ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELL RESTAURANT SCHOOL SENIOR CENTER SUM		PHONE:				FAX:			P.H. PRIORITY : H	М	L
								ISTITUTION MOBILE VENDORS			
PURPOSE Pre-opening	Routine Follow-up	Complaint	Oth	er							
FROZEN DESSER Approved Dis License No.	F S Sapproved Not Applicable	EWAGE DISPOS PUBL PRIVA	IC			UPPLY IUNIT		NON-COM Date Sam	MUNITY PRIVATE		
		RISK FAC	TORS	AND	INTE	RVEN	TIONS				
	preparation practices and employee eaks. Public health interventions								and Prevention as contributing fact	ors in	
Compliance	Demonstration of Kno	owledge	COS			mpliance		F	Potentially Hazardous Foods	COS	3 1
IN OUT	Person in charge present, demon and performs duties	strates knowledge,			IN (JUT I	N/O N/A	Proper coo	king, time and temperature		
	Employee Heal				IN (N/O N/A		eating procedures for hot holding		1
IN OUT IN OUT	Management awareness; policy p Proper use of reporting, restrictio				IN (N/O N/A		ling time and temperatures holding temperatures		_
	Good Hygienic Pra	ctices			IN	OUT	N/A	Proper cold	holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or No discharge from eyes, nose an						N/O N/A		e marking and disposition public health control (procedures /		_
IN OUT N/O					IN	OUT	N/O N/A	records)	ŭ		
	Preventing Contamination Hands clean and properly washe					.		Consumer	Consumer Advisory advisory provided for raw or		+
IN OUT N/O	,				IN	OUT	N/A	undercooke	ed food		
IN OUT N/O	No bare hand contact with ready- approved alternate method prope						HI	ghly Susceptible Populations			
IN OUT	Adequate handwashing facilities accessible	supplied &			IN (OUT I	N/O N/A	Pasteurized offered	d foods used, prohibited foods not		
IN OUT	Approved Sour		-			OUT	N/A	Food odditi	Chemical ives: approved and properly used		
N OUT Food obtained from approved source N OUT N/O N/A Food received at proper temperature						N/A		tances properly identified, stored an	d		
							Used Conformance with Approved Procedures			_	
IN OUT N/O N/A	Required records available: shells destruction				IN	OUT	N/A		e with approved Specialized Proces	5	
	Protection from Conta	mination							pun		
IN OUT N/A	Food separated and protected					letter to ection.	o the left o	f each item ir	ndicates that item's status at the time	e of the	
IN OUT N/A	Food-contact surfaces cleaned &	sanitized			nop	IN =	in complia		OUT = not in compliance		
IN OUT N/O	Proper disposition of returned, proceeding of the reconditioned, and unsafe food	eviously served,						rected On Site R=Repeat Item			
		G	OOD RE	TAIL F	PRACT	ICES			·		
IN OUT	Good Retail Practices are preventa	ative measures to co	COS	e introc R	duction IN	of path OUT	ogens, ch			005	R
	Safe Food and Water eurized eggs used where required		003	K		001	In-use u	itensils: prope	per Use of Utensils erly stored	003	
Wate	r and ice from approved source							· · ·	and linens: properly stored, dried,		
	Food Temperature Contr	ol					handled Single-u		vice articles: properly stored, used	S	
	uate equipment for temperature con							used properly	/		
	oved thawing methods used nometers provided and accurate						Food an		Equipment and Vending ontact surfaces cleanable, properly		
Then	•						designe	d, constructe	d, and used		
	Food Identification						Warewa strips us		es: installed, maintained, used; test		
							Nonfood	d-contact surf			
Food	properly labeled; original container	ti						P	hysical Facilities		<u> </u>
	Prevention of Food Contamir						Hot and	cold water a	,		
Insec Conta	Prevention of Food Contamir ts, rodents, and animals not presen amination prevented during food pre	t							vailable; adequate pressure roper backflow devices		
Insec Conta and c Perso	Prevention of Food Contamir ts, rodents, and animals not presen amination prevented during food pre lisplay onal cleanliness: clean outer clothing	t paration, storage					Plumbin	ig installed; p	vailable; adequate pressure		
Insec Conta and c Perso fingel	Prevention of Food Contamir ts, rodents, and animals not presen amination prevented during food pre lisplay onal cleanliness: clean outer clothing mails and jewelry	t paration, storage					Plumbin Sewage	ng installed; p e and wastew	vailable; adequate pressure roper backflow devices ater properly disposed		
Insec Conta and c Perso finger Wipir	Prevention of Food Contamir ts, rodents, and animals not presen amination prevented during food pre lisplay onal cleanliness: clean outer clothing	t paration, storage g, hair restraint,					Plumbin Sewage Toilet fa	e and wastewa cilities: prope	vailable; adequate pressure roper backflow devices		
Insec Conta and c Persc finge Wipir Fruits	Prevention of Food Contamir ts, rodents, and animals not presen amination prevented during food pre lisplay onal cleanliness: clean outer clothing mails and jewelry og cloths: properly used and stored and vegetables washed before use	t paration, storage g, hair restraint,					Plumbin Sewage Toilet fa Garbage	ig installed; p and wastew icilities: prope e/refuse prop I facilities inst	vailable; adequate pressure roper backflow devices ater properly disposed erly constructed, supplied, cleaned erly disposed; facilities maintained talled, maintained, and clean		
Insec Conta and c Perso finger Wipir	Prevention of Food Contamir ts, rodents, and animals not presen amination prevented during food pre lisplay onal cleanliness: clean outer clothing mails and jewelry og cloths: properly used and stored and vegetables washed before use	t paration, storage g, hair restraint,					Plumbin Sewage Toilet fa Garbage	e and wastew cilities: prope e/refuse prop	vailable; adequate pressure roper backflow devices ater properly disposed erly constructed, supplied, cleaned erly disposed; facilities maintained talled, maintained, and clean		
Insec Conta and c Perso fingel Wipir Fruits Person in Charge /	Prevention of Food Contamir ts, rodents, and animals not presen amination prevented during food pre lisplay onal cleanliness: clean outer clothing mails and jewelry g cloths: properly used and stored and vegetables washed before use	t paration, storage g, hair restraint,		Te	lepho	ne No.	Plumbin Sewage Toilet fa Garbage Physica	ag installed; p and wastew cilities: prope e/refuse prop I facilities inst Dat S No. Foll	vailable; adequate pressure roper backflow devices ater properly disposed erly constructed, supplied, cleaned erly disposed; facilities maintained talled, maintained, and clean		10



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

MILCOCX S	OOD ESTABLISHMENT IN				PAGE ² of		
ESTABLISHMEN	T NAME	ADDRESS		CITY /ZIF)		
FOOD PRODUCT/LOCATION		TEMP. in ° F FOOD PRODUCT/ LOCATION			ION	TEMP. ir	۱°F
Code		PRIORITY I	TEMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEI	e elimination, prevention or reductior VE IMMEDIATE ACTION within 72	n to an acceptable level, hazaro hours or as stated.	ds associated	I with foodborne illness	(date)	
							RH
l							
Code		CORE ITE	MS			Correct by	Initial
Reference	Core items relate to general sanitatio standard operating procedures (SSO	n, operational controls, facilities or s	tructures, equipment design, g	eneral mainte	enance or sanitation stated.	(date)	
		EDUCATION PROVI	DED OR COMMENTS				
Person in Ch	arge /Title:	Hanh?			Date:		
Inspector:	Milani J. Honaas		Telephone No.	EPHS No.	Follow-up:	Yes	No
MO 580-1814 (9-13)	juanu f. 1-romaas	DISTRIBUTION: WHITE - OWNER'S COP	CANARY – FILE CO	DPY	Follow-up Date:		E6.37A

Γ



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

FOOD PRODUCT/LOCATION TEMP. In * F FOOD PRODUCT/ LOCATION TEMP. In * F Code FOOD PRODUCT/ LOCATION TEMP. In * F FOOD PRODUCT/ LOCATION TEMP. In * F Code FOOD PRODUCT/ LOCATION TEMP. In * F FOOD PRODUCT/ LOCATION TEMP. In * F Code FOOD PRODUCT/ LOCATION TEMP. In * F FOOD PRODUCT/ LOCATION TEMP. In * F Code FOOD PRODUCT/ TEBS FOOD PRODUCT/ LOCATION FOOD PRODUCT/ LOCATION FOOD PRODUCT/ LOCATION Code Priority TEBS FOOD PRODUCT/ TEBS Correct by Info FOOD PRODUCT/ TEBS Code Priority TEBS Correct by Info FOOD PRODUCT/ EDD PRODUCT/ LOCATION FOOD PRODUCT/ LOCATION Code Priority TEBS Correct by Info FOOD PRODUCT/ EDD PRODUCT/ LOCATION FOOD PRODUCT/ EDD PRODUCT/	FOOD ESTABLISHMENT IN		PAGE ³ of			
Code Photy terms contribute tirequive the elimination, prevention or addiction to an acceptable level, hazards associated with foodborns lifese Photy terms contribute tirequive the elimination, prevention or addiction to an acceptable level, hazards associated with foodborns lifese Photy terms contribute tirequive the elimination, prevention or addiction to an acceptable level, hazards associated with foodborns lifese Photy terms contribute tirequive the elimination, prevention or addiction to an acceptable level, hazards associated with foodborns lifese Photy terms contribute tirequive time terms are to be corrected by the next regular impection or as stated. Core terms relate to general samilation, operational controls, fipolities or instructures, equipment design, general maintenance or statistici Core terms relate to general samilation, operational controls, fipolities or instructures, equipment design, general maintenance or statistici Core terms relate to general samilation, operational controls, fipolities or instructures, equipment design, general maintenance or statistici Core terms relate to general samilation, operational controls, fipolities or instructures, equipment design, general maintenance or statistici Core terms relate to general samilation, operational controls, fipolities or instructures, equipment design, general maintenance or statistici Core terms relate to general samilation, operational controls, fipolities or instructures, equipment design, general maintenance or statistici Core terms relate to general samilation, operational controls, fipolities or instructures, equipment design, general maintenance or statistici Core terms relate to general samilation, operational controls, fipolities or terustures, equipment design, general maintenance or statistici Core terms relate to general samilation, operational controls, fipolities or terustures, equipment design, general maintenance or statistici EDUCATION PROVIDED OR COMMENTS EDUCATION PROVIDED OR COMMENTS EDUCATION PROVIDED OR COMMENT	ESTABLISHMENT NAME	ADDRESS	TID	Y/ZIP		
Reference Priority lems contribute directly to the elimination, prevention or an acceptable level, hazards associated with foodborne liness (rate) or injury. These items MUST RECEIVE INMEDIATE ACTION within 72 hours or as stated. Initiation of the elimination of t	FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LO	CATION	TEMP. in ° F	
Reference Priority lems contribute directly to the elimination, prevention or an acceptable level, hazards associated with foodborne liness (rate) or injury. These items MUST RECEIVE INMEDIATE ACTION within 72 hours or as stated. Initiation of the elimination of t						
Reference Priority lems contribute directly to the elimination, prevention or an acceptable level, hazards associated with foodborne liness (rate) or injury. These items MUST RECEIVE INMEDIATE ACTION within 72 hours or as stated. Initiation of the elimination of t						
Reference Priority lems contribute directly to the elimination, prevention or an acceptable level, hazards associated with foodborne liness (rate) or injury. These items MUST RECEIVE INMEDIATE ACTION within 72 hours or as stated. Initiation of the elimination of t						
Octe CORE ITEMS Reference Correct by Indi Correct by Indi Correct by Indi Reference Correct by Indi Correct by Indi Standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. EDUCATION PROVIDED OR COMMENTS EDUCATION PROVIDED OR COMMENTS	Code	PRIORITY II	TEMS	· · · · · · · · · · · · · · · · · · ·	Correct by	Initial
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Image: Core items are items are to be corrected by the next regular inspection or as stated. Image: Core items are it	or injury. These items MUST RECEIV	elimination, prevention or reduction /E IMMEDIATE ACTION within 72	hours or as stated.	clated with foodborne lilness	(date)	
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Image: Core items are items are to be corrected by the next regular inspection or as stated. Image: Core items are it						
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Image: Core items are items are to be corrected by the next regular inspection or as stated. Image: Core items are it						
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Image: Core items are items are to be corrected by the next regular inspection or as stated. Image: Core items are it						
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Image: Core items are items are to be corrected by the next regular inspection or as stated. Image: Core items are it						
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Image: Core items are items are to be corrected by the next regular inspection or as stated. Image: Core items are it						
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Image: Core items are items are to be corrected by the next regular inspection or as stated. Image: Core items are it						
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Image: Core items are items are to be corrected by the next regular inspection or as stated. Image: Core items are it						
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Image: Core items are items are to be corrected by the next regular inspection or as stated. Image: Core items are it						
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Image: Core items are items are to be corrected by the next regular inspection or as stated. Image: Core items are it						
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Image: Core items are items are to be corrected by the next regular inspection or as stated. Image: Core items are it						
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Image: Core items are items are to be corrected by the next regular inspection or as stated. Image: Core items are it						
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Image: Core items are items are to be corrected by the next regular inspection or as stated. Image: Core items are it						
Person in Charge /Title: Person in Charge /	Reference Core items relate to general sanitation	n, operational controls, facilities or st	tructures, equipment design, general r	naintenance or sanitation	Correct by (date)	Initial
Person in Charge /Title: Date: nspector: Manual J. Honaas Telephone No. EPHS No. Follow-up: Yes I Follow-up Date:	standard operating procedures (SSOF	Ps). These items are to be correct	ted by the next regular inspection o	r as stated.		
Person in Charge /Title: Date: nspector: Manual J. Honaas Telephone No. EPHS No. Follow-up: Yes I Follow-up Date:						
Person in Charge /Title: Date: nspector: Manual J. Honaas Telephone No. EPHS No. Follow-up: Yes I Follow-up Date:						
Person in Charge /Title: Date: nspector: Manual J. Honaas Telephone No. EPHS No. Follow-up: Yes I Follow-up Date:						
Person in Charge /Title: Date: nspector: Manual J. Honaas Telephone No. EPHS No. Follow-up: Yes I Follow-up Date:						
Person in Charge /Title: Date: nspector: Manual J. Honaas Telephone No. EPHS No. Follow-up: Yes I Follow-up Date:						
Person in Charge /Title: Date: nspector: Manual J. Honaas Telephone No. EPHS No. Follow-up: Yes I Follow-up Date:						
Person in Charge /Title: Date: nspector: Manual J. Honaas Telephone No. EPHS No. Follow-up: Yes I Follow-up Date:						
Person in Charge /Title: Date: nspector: Manual J. Honaas Telephone No. EPHS No. Follow-up: Yes I Follow-up Date:						
Person in Charge /Title: Date: nspector: Manual J. Honaas Telephone No. EPHS No. Follow-up: Yes I Follow-up Date:						
Person in Charge /Title: Date: nspector: Manual J. Honaas Telephone No. EPHS No. Follow-up: Yes I Follow-up Date:						
Person in Charge /Title: Date: nspector: Manual J. Honaas Telephone No. EPHS No. Follow-up: Yes I Follow-up Date:						
nspector: Telephone No. EPHS No. Follow-up: Yes Manual Follow-up Date:		EDUCATION PROVI	DED OR COMMENTS			
nspector: Telephone No. EPHS No. Follow-up: Yes Manual Follow-up Date:						
nspector: Telephone No. EPHS No. Follow-up: Yes Manual Follow-up Date:	Person in Charge /Title:	M.K 7		Date:		
Whamu F. Thomas Follow-up Date:			Telephone No. EPHS		Yes	No
	Mulanu J. Honaas MO 580-1814 (9-13)	DISTRIBUTION: WHITE - OWNER'S COP				E6.37A