

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 |
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| 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) | |
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| 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) | |
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| | | EDUCATION PROVI | DED OR COMMENTS | | | | |
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| 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 |

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| 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 | |
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