



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

TIME IN 2:42	TIME OUT
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ESTABLISHMENT NAME <i>West End Tavern & Grocery</i>	ADDRESS <i>P.O. Box 74 Main Street</i>	CITY <i>Fredna</i>	ZIP <i>63748</i>
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.
[Large handwritten scribble]			

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
3-501.17	<i>Peli Meats not date marked - ham, turkey breast</i>	<i>COS</i>	<i>ka</i>
4-601.11A	<i>Meat Slicer not clean with food debris</i>	<i>COS</i>	<i>ka</i>
4-601.11A	<i>Reggie dispenser on bottles not clean with dust</i>	<i>COS</i>	<i>ka</i>
[Large handwritten scribble]			

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
0-209.14	<i>Restrooms do not have self-closing doors - main floor / basement</i>		
6-501.11	<i>Walk-in cooler has water leaking from condenser, being collected in bucket</i>		
6-501.11	<i>Throughout facility floor tiles are chipped / cracked and missing</i>		
6-501.19	<i>Restroom doors are open - not being closed (maintained while on premises)</i>		
[Large handwritten scribble]			

EDUCATION PROVIDED OR COMMENTS
Discussed "Why Date Marking Important?" info sheet, Rest Commercial deli slicer infographic

Person in Charge/Title: <i>Kevin [Signature]</i>	Date: <i>3/22/18</i>
Inspector: <i>Kevin Clifton</i>	Telephone No. <i>317.6364</i>
EPHS No. <i>1492</i>	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date: <i>N/A</i>