

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

TIME IN 2:42	TIME OUT
DAGE / of	2

WITH AN	NY TIME	LIMITS	FOR CORRECTIONS SPECIFIE	D IN THIS NOTICE	MAY BE	ESULT	IN CE	SSATI	ON OF YOU	UR FO	OD OPERATION	IS.	MILORE I	O COM		
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. ESTABLISHMENT NAME: OWNER: PERSON						RSON IN CHARGE:										
West End Tawa & Grocery Keith L				Lec	Grand				Ko	Keith LeGrand						
ADDRESS: P.O. Pax 74					COUNTY: /57											
CITYIZIP: Frohma 63748 PHONE: 573.824:				1 528	2/	FAX: P.H. PRIORITY : 12 H			DH C) M [] L					
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI				DELI		☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VE				VEND	ORS					
PURPO			SCHOOL SENIOR		UMMER		DKT	AVER	N		☐ TEMP.FOOL)			-	
	re-openi		☐ Routine ☐ Follow-up	☐ Complaint	Otl											
	EN DE			SEWAGE DISE	POSAL				JPPLY							
License		Disappr	roved Not Applicable	PUBLIC PRIVATE			Ø/ C	OMM	UNITY		NON-COMMI Date Sample		PRIV	ATE ults		-
				RISK FA												
Risk fa	ctors a	re food p	preparation practices and employe	ee behaviors most o	commonly	report	ed to the	he Cen	iters for Dis	ease (Control and Preve	ention as cor	ntributing fa	ctors in		
Complia		ss outbr	eaks. Public health intervention							/.	D				000	
IN OU			Demonstration of K		CO	SR		mplianc		Daniel	The same of the sa	Hazardous F			cos	R
114 00			Person in charge present, demo	onstrates knowledg	е,		IIN	001	N/O N/A	Prop	er cooking, time	and tempera	iture			
			Employee He	alth			IN	OUT	N/O N/A	Prop	er reheating pro	cedures for I	not holding			-
(N) OU	IT		Management awareness; policy	present	-		_		N/O) N/A							
IN OU	IT		Proper use of reporting, restrict						NO NA		er hot holding ter					
			Good Hyglenic P				IN	OUT	N/A	Prop	er cold holding te	emperatures				
(M) OU			Proper eating, tasting, drinking						N/O N/A		er date marking				V	1
No discharge from eyes, nose and					IN	OUT	N/O N/A	Time	The state of the s	A	000000000000000000000000000000000000000			,		
400 (01)	IT N/O		Preventing Contaminat			_	0	OUT	A1//A			mer Advisory				
IN OUT N/O Hands clean and properly washed No bare hand contact with ready					(N)	OUT	N/A		sumer advisory p rcooked food							
		3	No bare hand contact with read approved alternate method prop	perly followed							Highly Susce	eptible Popul	ations			
N OUT Adequate h accessible			ndwashing facilities supplied &			M	OUT N/O N/A Paster		eurized foods use	ed, prohibite	d foods not					
-			Approved Sou	irce						Chemica		nemical				
4N OU			Food obtained from approved s				M	OUT	T N/A Food addit		additives: appro	ved and pro	perly used			
IN OUT N/O N/A Food received at proper temperature		ature			(IN)	OUT		Toxic	substances pro	perly identifie	ed, stored a	nd				
IN OU	Т		Food in good condition, safe an	d unadulterated			-	1000		used		Annroyad I	Procedures			
IN OUT N/O N/A		N/A	Required records available: shellstock tags, parasite destruction				IN	OUT	OUT N/A Compliance with approved Procedures Compliance with approved Specialized Proce and HACCP plan			SS				
Protection from Contamination		tamination		_										_		
IN OUT N/A Food separated and protected			distribution of the last of th		The	letter t	to the left of	f each	item indicates the	at item's stat	us at the tin	ne of th	е			
		Food-contact surfaces cleaned	leaned & sanitized		- 1	1		complianc	compliance OUT = not in compliance							
IN OUT N/O Proper disposition of returned, prev reconditioned, and unsafe food		reviously served,					ot applicable orrected Or			not observe peat Item	d					
		day /		The State of the S	GOOD R	ETAIL E	PACT	TICES								_
			Good Retail Practices are preven	tative measures to	control th	e introd	luction	of nati	hogone che	omical	and physical a	alasta lata fa	method Sale			100
IN	OUT		Safe Food and Water		cos	R	IN	DUT	logens, che	omicas	Proper Use of		ous.	1.00	0 0	
		Paste	urized eggs used where required				V		In-use ut	tensils	properly stored	Jensis		CO	SF	
11		Water	and ice from approved source					/	Utensils.	equip	ment and linens:	properly sto	red, dried			
V		-	F	NEW COLUMN TO THE PARTY OF THE			V		handled							
		Adam	Food Temperature Contate equipment for temperature co	rol			~		Single-us	se/sing	le-service article	s: properly s	tored, used			
		Approx	ved thawing methods used	ntrol			~		Gloves u							
		Therm	ometers provided and accurate					_	Food and	Uter	nsils, Equipment ood-contact surfa	and Vending				
							1		designed	d, cons	tructed, and used	ces cleanab I	le, properly			
			Food Identification				V		Warewas strips use	shing fa	acilities: installed	, maintained	, used; test			
-		Food p	properly labeled; original containe				V				ct surfaces clean					
Prevention of Food Contamination						Physical Facilities										
insects, roderits, and animals not present					V		Hot and cold water available; adequate pressure									
Contamination prevented during food preparation and display					V				led; proper backt							
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				V		Sewage and wastewater properly disposed					-					
Wiping cloths: properly used and stored				V		Toilet facilities: properly constructed, supplied, cleaned										
Fruits and vegetables washed before use				V	-	Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean										
Person	in Cha	arge /Ti	tle/				-	2000	Physical	facilitie	Date:	tained, and	clean			
Inspec	tor:	-	Kall de		n la c	Le			Entre			1/20/18	}			
	4	Jan	ullylon	Tele	phone N	564	1		EPHS No).	Follow-up: Follow-up Da	te:	Yes	立	No	
MO 580-18	14 (11-14)			DISTRIBUTION: WHIT					CANARY - FIL	E COPY	- ap Da		(1/1)		En	27

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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PAGE 2 d S	2

ESTABLISHMEN		ADDRESS	11:41	CITY	ZIP		
	d Tavern & Grocery	P.O. BOX 74	MainStreet	Frohna.			
FU	OD PRODUCT/LOCATION V	TEMP.	FOOD PRODUCT/	LOCATION	TEMP.		
					/		
Code Reference	Priority items contribute directly to the elin	PRIORITY		ssociated with foodborne illness	Correct by (date)	Initial	
	or injury. These items MUST RECEIVE I	MMEDIATE ACTION within 7	72 hours or as stated.	associated with rootbonne liness			
3-501.17	Deli Mests not date m	alled - hans	fukey boast		Cas	Re	
4-601.11A	Most Sicer not cle	on with food	depin		005	Ac	
		V				~	
4-601.11A	Requier despension o	x Dollas not	clear with dest		C05 4	to	
					-	_	
					7		
					/		
				/			
			14.				
				+			
-							
Code Reference	Core items relate to general sanitation, op- standard operating procedures (SSOPs).	CORE I perational controls, facilities or These items are to be corre	structures, equipment design, gene	ral maintenance or sanitation	Correct by (date)	Initial	
0-202.14	Restroome do not how	e Sold-Closoria (Lover - Mais of low	or lassemont			
6-501.11	Walk-in Cooler has to Throughout pocilety	vater baking fu	on Condensor, being	Edested in parce	et		
6-501.11	Through out facility	floor thees or	e chipped (cracket	land missing			
6-501.19	Bathloon does are	open - not be	leng Clarad mainte	accounte on prense	160)		
					1		
/							
(
Dences	red "Why Orto Harbi	EDUCATION PRO	VIDED OR COMMENTS	Sout Commission	do Oã		
Discus	sed " Why Pete Hacking	EDUCATION PRO	VIDED OR COMMENTS	Best Commicial	dole		
Steca	c Cryographic	EDUCATION PRO	VIDED OR COMMENTS	0			
Person in Ch	c Chfogodpheic	EDUCATION PRO	n crifo Sheet, J	U	18	∆ No	