

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

TIME IN TIME OUT
DATE PAGE 1 of

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Food Temperature Control Single-use/single-service articles: properly stored, used Adequate equipment for temperature control Gloves used properly Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Warewashing facilities: installed, maintained, used; test strips used Contamination prevented during food preparation, storage and display Hot and cold water available; adequate pressure Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry Sewage and wastewater properly disposed Wiping cloths: properly used and stored Toilet facilities: installed, maintained, and clean Person in Charge /Title: Date: Inspector: Kathy Muth												
Adequate equipment for temperature control Gloves used properly Image: Control of			atrol						service articles: properly stored used			
Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Food properly labeled; original container Warewashing facilities: installed, maintained, used; test strips used Food properly labeled; original container Nonfood-contact surfaces clean Image: Strips used Prevention of Food Contamination Physical Facilities: Image: Strips used Image: Strips used Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Sewage and wastewater properly disposed Image: Strips used Person in Charge /Title: Foul water washed before use Sewage and wastewater properly disposed; facilities maintained Image: Strips used Inspector: Kattyw Muth Telephone No. PHES No. Follow-up: Yes Yes No	Adequate equipment for temperature control							used prope				
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Image: Second property labeled; original container Image: Strips used Image: Stri					designed, constructed, and use			cted, and used				
Prevention of Food Contamination Physical Facilities Insects, rodents, and animals not present Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage and display Plumbing installed; proper backflow devices Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry Sewage and wastewater properly disposed Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Person in Charge /Title: Date: Inspector: Vestawater Votative Mount Telephone No. PHES No. Follow-up: Yes Follow-up Date: Yes	Food Identification							5				
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

	OOD ESTABLISHMENT IN		PAGE ² of				
ESTABLISHMEN	TNAME	ADDRESS		CITY/ZIP			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUC	CT/ LOCATIO	TEMP. ir	n°F	
Code		PRIORITY IT	TEMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIN	e elimination, prevention or reduction VE IMMEDIATE ACTION within 72	to an acceptable level, hazard hours or as stated.	ds associated w	ith foodborne illness	(date)	
Code		CORE ITE	MS			Correct by	Initial
Reference	Core items relate to general sanitation standard operating procedures (SSO	n, operational controls, facilities or st Ps). These items are to be correct	tructures, equipment design, gi ted by the next regular inspe	eneral maintena	ince or sanitation ted.	(date)	
							₿ n -}}
							₿ n -}}
		EDUCATION PROVI	DED OR COMMENTS				
Person in Ch	arge /Title: Bart Jawler	101R)			ate:		
Inspector:	Katilyo kaust		Telephone No.	PHES No. F	ollow-up: ollow-up Date:	Yes	No
MO 580-1814 (9-13)		DISTRIBUTION: WHITE - OWNER'S COP	Y CANARY – FILE CO				E6.37A