

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

TIME IN	00	TIME OUT 5
PAGE	/ of	2

INEXT ROUTINE	INSPE	TION THIS DAY, THE ITEMS NO CTION, OR SUCH SHORTER PE FOR CORRECTIONS SPECIFIE	RIOD OF TIME AS I	MAY BE	SPEC	IFIED I	IN WR	ITING BY T	THE RE	GUI ATORY AUTHORITY FAI	CORRECT LURE TO C	TED BY COMPLY	THE			
ESTABLISHMENT NAME:				Mac, Inc.						PERSON IN CHARG	PERSON IN CHARGE:					
Feet O'Brady's Hill ADDRESS: 1418 W. St. Joseph					Tue, Lie.					COUNTY 154	Chery Rottler					
CITY/ZIP: Pernyville 63775 PHONE: 5/3,605.				//09 FAX:				_	P.H. PRIORITY : A H M L							
BAKERY C. STORE CATERER				ELI GROCERY STO					RE INSTITUTION MOBILE VENDORS							
PURPOSE						Other										
FROZEN DESSERT Approved Disapproved Not Applicable License No. SEWAGE DISP PUBLIC PRIVATE								□ NON-COMMUNITY □ PRIVATE Date Sampled Results								
	Walter		RISK FAC													
foodborne illne	re food p ss outbre	oreparation practices and employed eaks. Public health intervention	e behaviors most co are control measur	es to pre	vent fo	oodbor	ne illne	ess or injury	ease C	ontrol and Prevention as contrib	uting factors	s in				
Compliance IN OUT		Demonstration of Ki Person in charge present, demo		cos	R		mpliance		Deces	Potentially Hazardous Food		cos	R			
110 001		and performs duties	ristrates knowledge,			IN OUT N/O N/A			Prope	Proper cooking, time and temperature						
City Cur		Employee He								r reheating procedures for hot l						
IN OUT		Management awareness; policy Proper use of reporting, restricti			-					er cooling time and temperatures er hot holding temperatures	oling time and temperatures					
		Good Hygienic Pr	actices			(IN)	OUI	N/A		er cold holding temperatures						
IN OUT N/O		Proper eating, tasting, drinking of No discharge from eyes, nose a		4				N/O N/A		er date marking and disposition	001 00 00 00 T					
(II) 001 N/O		No discharge from eyes, nose a	na mouth			IIN	0011	NIO MIA	record	as a public health control (proceds)	dures /					
Preventing Contamination by Hands UN OUT N/O Hands clean and properly washed						(N)	OUT	N/A		Consumer Advisory umer advisory provided for raw o	or					
IN OUT N/O		No bare hand contact with ready-to-eat foods or							under	Highly Susceptible Populatio	ns		+			
IN OUT		approved alternate method properly followed Adequate handwashing facilities supplied &			+	GNO	OUT	NI/O NI/A	Dooto	usined feeds used prohibited fo	- da - a - a		-			
accessible			oranger at the transfer and the second			(N) OUT N/O N/A		Pasteurized foods used, prohibited foods not offered Chemical								
IN OUT		Food obtained from approved source			-	(N)	OUT	N/A	Food	additives: approved and properl	v used		-			
IN OUT NO	N/A	Food received at proper temperature					OUT		Toxic	substances properly identified,						
THOUT		Food in good condition, safe and unadulterated			-		Used Conformance with Approved Procedures			coduras		-				
IN OUT N/O N/A		Required records available: shellstock tags, parasite destruction				IN	IN OUT N/A Compliance with approved Specialized Process and HACCP plan									
0		Protection from Cont	amination	1		The	letter t	to the left o	f each it	tem indicates that item's status a	at the time o	of the				
	N/A	Food separated and protected	Control Control Control Control Control Control Control Control			inspection.										
		Food-contact surfaces cleaned			V	N	IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed			ce						
IN OUT N/O		Proper disposition of returned, preconditioned, and unsafe food	reviously served,			COS = Corrected On Site R = Repeat Item										
				OOD RE												
IN OUT		Good Retail Practices are preven						hogens, ch	emicals		š.	200 T	-			
IN OUT	Paster	Safe Food and Water urized eggs used where required		cos	R	N	OUT	In-use u	tensils	Proper Use of Utensils properly stored		cos	R			
		and ice from approved source				V	-	Utensils	, equipr	nent and linens: properly stored	, dried,					
	The second secon					handled			le conice artistani a	ad wast						
V	Adequ	Food Temperature Control equate equipment for temperature control				-	-		le-use/single-service articles: properly stored, used es used properly							
V	Appro	roved thawing methods used							Utensils, Equipment and Vending							
-	Therm	Thermometers provided and accurate				-			Food and nonfood-contact surfaces cleanable, properly lesigned, constructed, and used							
		Food Identification					1	Warewa	shing fa	acilities: installed, maintained, us	sed; test					
/	Food	properly labeled; original container					-	strips used Nonfood-contact surfaces clean								
		Prevention of Food Contamination				-			Physical Facilities							
		ets, rodents, and animals not present amination prevented during food preparation, storage						Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices			е					
/	and di	display onal cleanliness: clean outer clothing, hair restraint,						ATTACA NATION		astewater properly disposed						
fingernails and jewelry									1							
Wiping cloths: properly used and stored Fruits and vegetables washed before use				V				properly constructed, supplied, or properly disposed; facilities ma								
Trans and vegetaries master balote use				-				es installed, maintained, and clea								
Person in Ch	Person in Charge /Title: Date: 2/28/18															
Inspector:	Law	n Ocitor	Teler	hone N	0.7.	1		EPHS N	0.		es / [□ No	0			
MO 580-1814 (11-14	, -	1-0-10-11	DISTRIBUTION: WHITE	- OWNER	COPY			MO 580-1814 (11-14) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY								



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	ESTABLISHMENT NAME	ADDRESS	-15 /	CIT	Y!//	ZIP		
	FOOD PRODUCT/LOCATION	1418 W.	5t. Joseph		rryville	63775		
	Roast Boet / Cook Hake Line					(F) TEMP.		
	Tuken Proast Cookedake line	490	001111	matas / Co	ok Make line	290		
	Buffalo Dip / Warner	1570	Shiedded	- //	on & Wills les	320		
	augo Dio / warmer	1720	100	hicken Curner	Turing Nake Cuoles	420	,	
	Rice Heddun warmer	172°	Blanchod Ch	dien wrige To	Valk (in Cools)		CO	
	Code Reference Priority items contribute directly to the elin or injury. These items MUST RECEIVE II	nination, prevention or			clated with foodborne illness	Correct by (date)	Initial	
4	4-601.11A) Parint press Reave	ly Soiled	with Deo ked	em grease				
4	7 601.110 Knige stored between		les in cooks	make line	, , , , , , , , ,	05		
7	7-601-110 Condiment lide Stored		ated Corre	the lend was	tehen awa	dison	en Vo	
i	4-601.10 De machine Conder	214 4	ate has tre		growth orange	Cucyrone	00)	
4	7-60.10 Knipe Rock in Back	work awa	40+ clear	3		C 05		
-	HOLING Cope Soda machine	in petche	y has see	/	mygrowth	,CO5	70.	
	3-50). (de) much container of sla				at of fai	posedi	8 100	
	11 12110 510 - 401	1	rece make		of cloon in critoria	065	1/00	
4		4 /	erage ma		ini ha alan	a almal	nol	
	Tect. (1) pusing pusing of	CHURC CALL	and the	3 ravare var	ions per grass	5 cornige	005	
		-						
	Code		ORE ITEMS			Correct by	Initial	
	Reference Core items relate to general sanitation, op- standard operating procedures (SSOPs).	erational controls, fac	ilities or structures, equipe corrected by the ne	ipment design, general m	naintenance or sanitation	(date)		
H	to-3001 (11) 2 Hord vent lights ou							
4	3-302,18A)(4) Food stoud sen con	wiedin Co	che nake	line of flozen	Lood in	005		
	Snell floorer in hel	ther.		0 0	U			
	(5) (1) (11) b't b 1	1 41040		. 51 1 1 1	1 ()	OKC		
	6-54.18 all kitchen hand suf-32.14 ho quat test strip	Cha Mol C	year was	Scaly oul	with the	005		
		U .			0	000		
	4-30.12.3 Comportment Sink	20 general	Roc manua	I Warning	liery -			
	use 3 portals	e fubs to	wash	(ato, bowl	ete.			
	-		,	Bashod	5			
	Ja Cherman C. Ann	Dannull C	to laws chas					
	* Sherware y ran	lases 2000	conclud in	bon aroa :	3 comes sub			
	Je San war , sar ga	COLC.	- Justan - N		2000			
	and beef walking cooler 300	EDUCATION	aw Shuer The	MMENTS HOLE				
	The state of the s	عاد	ungerier the	aunu 31				
	Person in Charge /Tiffe:				Date: alaal	112		
	2/ 1/100		nana Na	EDUC No	0/2///	8	D. No.	
	Inspector are lifty	Teleph	1-6564	EPHS No.	Follow-up: Selection Follow-up Date:	3/1/18	□ No	
- 3	MO 580-1814 (11-14)	DISTRIBUTION: WHITE - OV	WNER'S COPY	CANARY - FILE COPY	2	non	E6 37A	