

MO 580-1814 (9-13)

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

TIME IN	TIME OUT
DATE	PAGE 1 of

NEXT RO	JUTINE	INSPE		ERIOD OF TIME AS N	MAY BE	SPEC	IFIED	IN WRI	TING BY 1	HE REC	SULA	LITIES WHICH MUST BE CORE TORY AUTHORITY. FAILURE			ГНЕ
ESTAE				OWNER:	WAT IXE	JOLI	III OL	OOATIC	<u> </u>	01(100	<u>D 01</u>	PERSON IN CHARGE:			
ADDR	ESS:						EST	ABLIS	HMENT	NUMBE	R:	COUNTY:			
CITY/Z	ZIP:			PHONE:			FAX	:				P.H. PRIORITY: H	М		L
B/ RI	ISHMEN AKERY ESTAUI		C. STORE CATER SCHOOL SENIO		ELI MMER F	F.P.		GROCE AVERN	ERY STOR	ιE		ISTITUTION MOBILI IMP.FOOD	E VEND	ORS	
PURPOS Pr	SE re-openi	ng	Routine Follow-up	Complaint	Oth	er									
FROZE Appr	EN DE		approved Not Applicable	SEWAGE DISPOS PUBL	.IC			UPPL\ //UNIT				IMUNITY PRIVA			
	License	No	-	PRIVA RISK FAC		VND	INITE	D\/ENI	ZIONS	Date	- Cum	11000			_
Risk fa	ctors a	re food r	orenaration practices and employ							ease Co	ntrol	and Prevention as contributing fa	actors in		
foodbor	rne illnes		eaks. Public health intervention	ns are control measur	es to pre	event fo	oodbor	ne illne	ss or injury						
Compliar	nce		Demonstration of leading present, demonstration of leading present pre		COS	S R	1	mpliance		Proper		otentially Hazardous Foods king, time and temperature		cos	R
IN OL	JT		and performs duties	•					N/O N/A						
IN OI	LIT		Employee H Management awareness; police				IN IN		N/O N/A N/O N/A			eating procedures for hot holding ing time and temperatures	1		-
IN OL			Proper use of reporting, restrict	tion and exclusion			_		N/O N/A			holding temperatures			+
IN OL	JT N/C	`	Good Hygienic F Proper eating, tasting, drinking			_		OUT	N/A			holding temperatures marking and disposition			
	UT N/C		No discharge from eyes, nose						N/O N/A N/O N/A			public health control (procedures	/		+
114 00	01 14/0	,	Preventing Contamina	tion by Hands	-		IIN	001	IN/O IN/A	record	s)	Consumer Advisory			-
IN O	UT N/O)	Hands clean and properly was				IN	OUT	N/A			advisory provided for raw or			+
IN OL	UT N/C)	No bare hand contact with rea							undercooked food Highly Susceptible Pop		ghly Susceptible Populations			+
IN OL	UT		approved alternate method pro				IN	OUT	N/O N/A			I foods used, prohibited foods no	t		+
			accessible Approved So	ource			1			offered	<u>ر</u>	Chemical			+
IN OL	JT		Food obtained from approved				IN	OUT	N/A			ves: approved and properly used			I
IN OL	UT N/0	A/N C	Food received at proper temper	erature			IN	OUT		Toxic substances properly identified, stored and used			and		
IN OU	UT		Food in good condition, safe a							Conformance with Approved Procedures					
IN OL	JT N/C	O N/A	Required records available: sh destruction	elistock tags, parasite			IN	OUT	N/A	and H		e with approved Specialized Proc Pplan	ess		
			Protection from Col					1.111		.		Parts of the Physics of the cartilles of			
IN OF		N/A	Food separated and protected					letter to ection.	o the left o	t each ite	em in	dicates that item's status at the t	ime of th	ie	
IN OL	UT	N/A	Food-contact surfaces cleaned						in complia			OUT = not in compliance N/O = not observed			
IN O	UT N/C)	Proper disposition of returned, reconditioned, and unsafe food						not appl= S=Correcte		e	R=Repeat Item			
					OOD RE	TAIL I	PRACT	TICES							
IN	OUT		Good Retail Practices are preve		ontrol the	e introd	duction	of path	nogens, ch	emicals,			CC	00	R
IIN	001	Paste	Safe Food and Waterized eggs used where required		003	K	IIN	001	In-use u	tensils:		er Use of Utensils erly stored		,,,	
		Water	and ice from approved source								ent a	and linens: properly stored, dried,			
			Food Temperature Co	ntrol					handled Single-u		e-ser	vice articles: properly stored, use	ed		
			ate equipment for temperature of							used pro	perly				
			ved thawing methods used nometers provided and accurate				-		Food an			Equipment and Vending ntact surfaces cleanable, proper	lv		
			·						designe	d, consti	ucte	d, and used	,		
			Food Identification						strips us	sed		s: installed, maintained, used; te	st		
		Food	properly labeled; original contain Prevention of Food Contain				-		Nonfood	d-contact		aces clean nysical Facilities			
		Insect	s, rodents, and animals not pres								ter av	vailable; adequate pressure			_
		Conta and di	mination prevented during food	oreparation, storage					Plumbin	g installe	ed; pr	oper backflow devices			
		Perso	nal cleanliness: clean outer cloth	ing, hair restraint,					Sewage	and wa	stewa	ater properly disposed			
			nails and jewelry g cloths: properly used and store	d			-		Toilet fa	cilities: r	rope	rly constructed, supplied, cleaned	d	+	
			and vegetables washed before u						Garbage	e/refuse	prope	erly disposed; facilities maintaine	d		
Doroca	n in Ch	argo /T	itle: 0	, ^			<u> </u>		Physica	I facilitie:	s inst Dat	alled, maintained, and clean	[
		aiye / I	Denise E.	Ulrich											
Inspec	ctor:	•	itle: Denise E,			Те	lepho	ne No.	EPH	S No.		ow-up: Yes ow-up Date:		No	,



FOOD ESTABLISHMENT INSPECTION REPORT

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ESTABLISHMEN [*]	T NAME	ADDRESS			CITY /ZIP		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	JCT/ LOCAT	TION	TEMP. in ° F	
Code		PRIORITY	ITEMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reducti E IMMEDIATE ACTION within 7	on to an acceptable level, haza 2 hours or as stated.	irds associate	d with foodborne illness	(date)	
							Den
Code Reference	Core items relate to general sanitation standard operating procedures (SSOP	CORE IT , operational controls, facilities or s). These items are to be corre	structures, equipment design,	general maint	enance or sanitation	Correct by (date)	Initial
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		EDUCATION PROV	/IDED OR COMMENTS				
Person in Ch	arge /Title:				Date:		
Inspector:	Jenise	E, Which	Telephone No.	EPHS No.	Follow-up:	Yes	No
πορεσίσι.	Mani J Zuil		тетерноне ио.		Follow-up Date:	103	INU



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ESTABLISHMEN	TNAME	ADDRESS		CITY/ZIF	D		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	CT/ LOCAT	ION	TEMP. ir	۱° F
Code Reference	Priority items contribute directly to the	PRIORITY I	ITEMS	rds associated	d with foodborne illness	Correct by (date)	Initial
1 (0.0.0.0.00	Priority items contribute directly to the or injury. These items MUST RECEIV	E IMMEDIATE ACTION within 72	2 hours or as stated.			(44.6)	
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Code		CORE ITI				Correct by	Initial
Reference	Core items relate to general sanitation standard operating procedures (SSOF	, operational controls, facilities or s s). These items are to be correct	structures, equipment design, goted by the next regular inspe	general maint ection or as	enance or sanitation stated.	(date)	
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		EDUCATION PROV	IDED OR COMMENTS				
Person in Ch	arge /Title: , ,	(00 , 0			Date:		
Inspector:	Denise Ce	, Wrich	Telephone No.	EPHS No.	Follow-up:	Yes	No
MO 580-1814 (9-13)	Melanin J Zuil	DISTRIBUTION: WHITE _ OWNER'S CO			Follow-up Date:		F6 37A



FOOD ESTABLISHMENT INSPECTION REPORT

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ESTABLISHMEN [®]	T NAME	ADDRESS	ADDRESS			CITY/ZIP		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	ICT/ LOCAT	ION	TEMP. ir	۱° F	
Code		PRIORIT	Y ITEMS			Correct by	Initial	
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduc E IMMEDIATE ACTION within	tion to an acceptable level, haza 72 hours or as stated.	rds associate	d with foodborne illness	(date)		
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Code Reference	Core items relate to general sanitation	CORE , operational controls, facilities o	or structures, equipment design,	general maint	enance or sanitation	Correct by (date)	Initial	
	standard operating procedures (SSOP	s). These items are to be corr	ected by the next regular insp	ection or as	stated.		00	
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Person in Ch	narge /Title: 🖍 ,	(00 . 0			Date:			
Inspector:	Jense C.	, Wrich	Telephone No.	EPHS No.	Follow-up:	Yes	No	
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FOOD ESTABLISHMENT INSPECTION REPORT

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ESTABLISHMEN [*]	T NAME	ADDRESS	ADDRESS CITY/ZIP					
FOO	OD PRODUCT/LOCATION	TEMP. in ° F		FOOD PRODU	JCT/ LOCAT	TON	TEMP. ir	n° F
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Reference	Priority items contribute directly to the or injury. These items MUST RECEI	e elimination, prevention or re VE IMMEDIATE ACTION wit	duction to an acthin 72 hours o	ceptable level, haza r as stated.	irds associate	d with foodborne illness	Correct by (date)	Initial
Code Reference	Core items relate to general sanitation standard operating procedures (SSO)	n, operational controls, faciliti	RE ITEMS es or structures, corrected by th	equipment design, e next regular insp	general maint	enance or sanitation stated.	Correct by (date)	Initial
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Person in Ch	arge /Title: Denise &	(100)				Date:		
Inspector:	Mani J Ziil	-		Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No

MO 580-1814 (9-13)

DISTRIBUTION: WHITE - OWNER'S COPY

CANARY - FILE COPY

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FOOD ESTABLISHMENT INSPECTION REPORT

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Person in Ch	arge /Title:	e, Wireh			Date:				
Inspector:	Mlanin J Zil	e i www.	Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No		



FOOD ESTABLISHMENT INSPECTION REPORT

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ESTABLISHMEN	T NAME	ADDRESS		CITY/ZIP			
FO	OD PRODUCT/LOCATION	TEMP in ° E	TEMP. in ° F FOOD PRODUCT/ L			TEMP. in ° F	
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Person in Ch	narge /Title:	C. (Ibiseh		1	Date:		
Person in Ch Inspector:	narge /Title: Denise (E, Wireh	Telephone No. E	PHS No. F	Date: Follow-up: Follow-up Date:	Yes	No



FOOD ESTABLISHMENT INSPECTION REPORT

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Person in Ch	arge /Title: Denise E.	(0 0 . 0			Date:			
Inspector:	Mani & Fil	, which	Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No	