

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

TIME IN	TIME OUT
DATE	PAGE 1 of

ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MORE RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP.FOOD PURPOSE Pre-opening Routine Follow-up Complaint Other FROZEN DESSERT Approved Disapproved Not Applicable PUBLIC COMMUNITY NON-COMMUNITY PRI	H M BILE VEND IVATE esults	DORS	_
CITY/ZIP: ESTABLISHMENT TYPE BAKERY RESTAURANT SCHOOL SENIOR CENTER DELI SUMMER F.P. TAVERN TEMP.FOOD PURPOSE Pre-opening ROZEN DESSERT Approved Disapproved Not Applicable License No. RISK FACTORS AND INTERVENTIONS P.H. PRIORITY: P.H. PRIORITY: P.H. PRIORITY: P.H. PRIORITY: POSSE NOTE POSSE SEWAGE DISPOSAL PRIVATE RESTAURANT SCHOOL SENIOR CENTER DELI SUMMER F.P. TAVERN TAVERN TO HOP.FOOD TO HOP.FOOD TO HOP.FOOD TO HOP.FOOD TO HOP.FOOD TEMP.FOOD TO HOP.FOOD TO HOP.FOOD TEMP.FOOD TEMP.FOOD TEMP.FOOD TEMP.FOOD TEMP.FOOD TEMP.FOOD TEMP.FOOD TEMP.FOOD TEMP.FOOD TO HOP.FOOD TEMP.FOOD TE	BILE VEND	DORS	<u></u>
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Approved Disapproved Not Applicable PUBLIC COMMUNITY NON-COMMUNITY PRI License No. PRIVATE Date Sampled Re RISK FACTORS AND INTERVENTIONS			
RISK FACTORS AND INTERVENTIONS	esults		
			-
Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing			
	ng factors ir	n	
foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury. Compliance Demonstration of Knowledge COS R Compliance Potentially Hazardous Foods		cos	R
Person in charge present demonstrates knowledge		005	K
IN OUT IN OUT N/O N/A Proper cooking, time and temperature and performs duties			
Employee Health IN OUT N/O N/A Proper reheating procedures for hot hold	ding		
IN OUT Management awareness; policy present IN OUT N/O N/A Proper cooling time and temperatures IN OUT Proper use of reporting, restriction and exclusion IN OUT N/O N/A Proper hot holding temperatures			_
IN OUT Proper use of reporting, restriction and exclusion IN OUT N/O N/A Proper hot holding temperatures Good Hygienic Practices IN OUT N/O N/A Proper cold holding temperatures			+
IN OUT N/O Proper eating, tasting, drinking or tobacco use IN OUT N/O N/A Proper date marking and disposition			+
IN OUT N/O No discharge from eyes, nose and mouth IN OUT N/O N/A Time as a public health control (procedure)	ires /		
Preventing Contamination by Hands Preventing Contamination by Hands Consumer Advisory			-
IN OUT N/O Hands clean and properly washed IN OUT N/A Consumer advisory provided for raw or undercooked food			
IN OUT N/O No bare hand contact with ready-to-eat foods or Highly Susceptible Populations			+-
approved alternate method properly followed IN OUT Adequate handwashing facilities supplied & IN OUT N/O N/A Pasteurized foods used, prohibited foods	s not		+
accessible Offered Chemical			+
IN OUT Food obtained from approved source IN OUT N/A Food additives: approved and properly us	ısed		+
IN OUT N/O N/A Food received at proper temperature IN OUT N/O N/A Food received at proper temperature IN OUT N/O N/A	red and		1
IN OUT Food in good condition, safe and unadulterated used Conformance with Approved Proceding	lures		+
Required records available: shellstock tags, parasite Compliance with approved Specialized P			+
IN OUT N/O N/A destruction Protection from Contamination			
To be a first to the first to t	he time of t	the	
inspection.	ine unic or u		
Proper disposition of returned proviously conved N/A = not applicable N/O = not observed			
IN OUT N/O reconditioned, and unsafe food COS=Corrected On Site R=Repeat Item			
GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.			
IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils	C	os	R
Pasteurized eggs used where required In-use utensils: properly stored Water and ice from approved source Utensils, equipment and linens: properly stored, dr	ried.		
handled	,		
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, pro	perly		
designed, constructed, and used			
Food Identification Warewashing facilities: installed, maintained, used strips used	d; test		
Food properly labeled; original container Nonfood-contact surfaces clean			
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 Plumbing installed; proper backflow devices		=	
and display Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed			
fingernails and jewelry Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, clea	aned		
Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities mainta			
Physical facilities installed, maintained, and clean			
Person in Charge /Title: *Emailed to rubyjustinI5@gmail.com Date:			
Inspector: Many forms Telephone No. PHES No. Follow-up: Yes Follow-up Date:	3	No	1

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



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

PAGE 2 of

ESTABLISHMEN	BLISHMENT NAME ADDRESS CITY /ZIP					
FO	FOOD PRODUCT/LOCATION TEMP. in ° F FOOD PRODUCT/ LOCATION			TEMP. in ° F		
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.					
						JR
						JR
						JR
						,
Code	Core items relate to general sanitation	CORE ITE	EMS	ral maintenance or sanitation	Correct by	Initial
Code Reference	Core items relate to general sanitation standard operating procedures (SSOF	CORE ITE n, operational controls, facilities or Ps). These items are to be correct	EMS twctures, equipment design, gener ted by the next regular inspectio	ral maintenance or sanitation n or as stated.	Correct by (date)	
	Core items relate to general sanitation standard operating procedures (SSO	CORE ITE n, operational controls, facilities or Ps). These items are to be correct	EMS tweatures, equipment design, gener ted by the next regular inspectio	ral maintenance or sanitation n or as stated.	Correct by (date)	Initial J R
	Core items relate to general sanitation standard operating procedures (SSO	CORE ITE n, operational controls, facilities ord Ps). These items are to be correct	EMS tweatures, equipment design, gener ted by the next regular inspectio	ral maintenance or sanitation n or as stated.	Correct by (date)	JR
	Core items relate to general sanitation standard operating procedures (SSO	CORE ITE n, operational controls, facilities ord Ps). These items are to be correct	EMS twictures, equipment design, gener ted by the next regular inspectio	ral maintenance or sanitation n or as stated.	Correct by (date)	
	Core items relate to general sanitation standard operating procedures (SSO	CORE ITE n, operational controls, facilities ord ≥s). These items are to be correc	EMS twictures, equipment design, gener ted by the next regular inspectio	ral maintenance or sanitation n or as stated.	Correct by (date)	JR
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	Core items relate to general sanitation standard operating procedures (SSO	S). These items are to be correct	ted by the next regular inspectio	ral maintenance or sanitation n or as stated.	Correct by (date)	JR JR
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	Core items relate to general sanitation standard operating procedures (SSO	S). These items are to be correct	ted by the next regular inspectio	al maintenance or sanitation n or as stated.	Correct by (date)	JR JR
	standard operating procedures (SSOF	EDUCATION PROV	ted by the next regular inspectio	ral maintenance or sanitation n or as stated.	Correct by (date)	JR JR
Person in Ch	narge /Title: *Emailed to ruby	S). These items are to be correct	IDED OR COMMENTS	n or as stated.	Correct by (date)	JR JR



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

PAGE 3 of

STABLISHMENT NAME		ADDRESS CITY /			ZIP		
FOO	D PRODUCT/LOCATION	TEMP. in ° F	MP. in ° F FOOD PRODUCT/ LOCATION			TEMP. in ° F	
Code Reference F	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or re-	RITY ITEMS duction to an acceptable level, hazal hin 72 hours or as stated.	rds associated	d with foodborne illness	Correct by (date)	Initial
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Code Reference	Core items relate to general sanitation, standard operating procedures (SSOP)	operational controls, facilities	RE ITEMS es or structures, equipment design, of the corrected by the next regular inspections.	general maint	enance or sanitation	Correct by (date)	Initial
	danaara operating procedures (coor		on one of the more regular more	<u> </u>			JR
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		EDUCATION P	PROVIDED OR COMMENTS				JR
		EDUCATION P	PROVIDED OR COMMENTS				JR
Person in Cha	orge /Title: *Emailed to rubyji	EDUCATION P ustin15@gmail.com	PROVIDED OR COMMENTS Telephone No.	PHES No.	Date: Follow-up:	Yes	JR



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

FOOD ESTABLISHMENT INSPECTION REPORT

PAGE ⁴ of

ESTABLISHMENT NAME		ADDRESS	ADDRESS CITY/ZIP)		
FOO	DD PRODUCT/LOCATION	TEMP. in ° F	TEMP. in ° F FOOD PRODUCT/ L		JCT/ LOCAT	LOCATION		ı° F
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Code		PRIOF	RITY ITEMS				Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or red /E IMMEDIATE ACTION with	duction to an ac nin 72 hours or	ceptable level, haza as stated.	irds associate	d with foodborne illness	(date)	
Code Reference	Core items relate to general sanitation	n, operational controls, facilitie	RE ITEMS es or structures,	equipment design,	general maint	enance or sanitation	Correct by (date)	Initial
	standard operating procedures (SSOF	es). These items are to be c	orrected by th	e next regular insp	ection or as	stated.		JR
								JR
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								JR
								JR
		EDUCATION P	ROVIDED OF	COMMENTS				
Person in Charge /Title: *Emailed to rubyjustinI5@gmail.com Date:								
Inspector:	Clining & Homers Kathley A			Telephone No.	PHES No.	Follow-up: Follow-up Date:	Yes	No

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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

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PAGE 5 of

ESTABLISHMENT NAME		ADDRESS CITY /2			Y/ZIP		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	EMP. in ° F FOOD PRODUCT/ LOCATION		TION	TEMP. in ° F	
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	PRIORITY elimination, prevention or reduct /E IMMEDIATE ACTION within	ion to an acceptable level, haza	ırds associate	d with foodborne illness	Correct by (date)	Initial
	or injury. These items into a record						
Code Reference	Core items relate to general sanitation standard operating procedures (SSOF	CORE I' , operational controls, facilities of Ps). These items are to be corre	r structures, equipment design,	general maint	enance or sanitation stated.	Correct by (date)	Initial
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) , ,
		EDUCATION PRO	VIDED OR COMMENTS				
Person in Ch	arge /Title: *Emailed to rubyji	ıstin15@gmail.com			Date:		
Inspector:	Whin & Hours Kathly		Telephone No.	PHES No.	Follow-up: Follow-up Date:	Yes	No