



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

TIME IN	TIME OUT
DATE	PAGE 1 of

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME:		OWNER:		PERSON IN CHARGE:	
ADDRESS:			ESTABLISHMENT NUMBER:		COUNTY:
CITY/ZIP:		PHONE:		FAX:	P.H. PRIORITY :      H      M      L
ESTABLISHMENT TYPE BAKERY      C. STORE      CATERER      DELI      GROCERY STORE      INSTITUTION      MOBILE VENDORS RESTAURANT      SCHOOL      SENIOR CENTER      SUMMER F.P.      TAVERN      TEMP.FOOD					
PURPOSE Pre-opening      Routine      Follow-up      Complaint      Other _____					
FROZEN DESSERT Approved      Disapproved      Not Applicable License No. _____		SEWAGE DISPOSAL PUBLIC PRIVATE		WATER SUPPLY COMMUNITY NON-COMMUNITY Date Sampled _____ PRIVATE Results _____	

RISK FACTORS AND INTERVENTIONS

**Risk factors** are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in 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
IN   OUT	Person in charge present, demonstrates knowledge, and performs duties			IN   OUT   N/O   N/A	Proper cooking, time and temperature		
	Employee Health			IN   OUT   N/O   N/A	Proper reheating procedures for hot holding		
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		
	Good Hygienic Practices			IN   OUT   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 (procedures / records)		
	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 approved alternate method properly followed				Highly Susceptible Populations		
IN   OUT	Adequate handwashing facilities supplied & accessible			IN   OUT   N/O   N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN   OUT	Food obtained from approved source			IN   OUT   N/A	Food additives: approved and properly used		
IN   OUT   N/O   N/A	Food received at proper temperature			IN   OUT	Toxic substances properly identified, stored and used		
IN   OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN   OUT   N/O   N/A	Required records available: shellstock tags, parasite destruction			IN   OUT   N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance      OUT = not in compliance N/A = not applicable      N/O = not observed COS=Corrected On Site      R=Repeat Item			
IN   OUT   N/A	Food separated and protected						
IN   OUT   N/A	Food-contact surfaces cleaned & sanitized						
IN   OUT   N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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	COS	R
		Pasteurized eggs used where required					In-use utensils: properly stored		
		Water and ice from approved source					Utensils, equipment and linens: properly stored, dried, 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, properly designed, constructed, and used		
		Food Identification					Warewashing facilities: installed, maintained, used; test strips used		
		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 and display					Plumbing installed; proper backflow devices		
		Personal cleanliness: clean outer clothing, hair restraint, fingernails 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		
							Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Chris [Signature]</i>			Date:		
Inspector: <i>Ryan [Signature]</i>		Telephone No.	PHES No.	Follow-up: Yes      No	Follow-up Date:



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ESTABLISHMENT NAME		ADDRESS		CITY /ZIP	
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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				Correct by (date)
					Initial OK OK
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)
					Initial OK OK OK OK OK OK OK
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: <i>Chris Bates</i>				Date:	
Inspector: <i>Ryan A. Macky</i>		Telephone No.	PHES No.	Follow-up: Yes No	Follow-up Date: