

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

TIME IN	90	0	TIME OUT 1030)
PAGE	1	of	2	

NEXT	ROUTINE	INSPE	CTION OR SU	Y, THE ITEMS NO ICH SHORTER PE CTIONS SPECIFIE	RIOD OF TIME	E AS MAY B	BE SPEC	IFIED I	N WRI	TING BY T	'HE REG	ULATORY AUT	THORITY. F	BE CORR AILURE T	ECTED E O COMF	BY THE PLY
EST/ Doll	ABLISHI Iar Ge	MENT N era	IAME: I Store 1	3272	OWNER:	Genera				AN OF TO	DICT COL	Deme	n in chai ∋tria Ba	rnes		
ADD	RESS: 3	373	S. Main S	St								COUNT	Y: Dunk	lin		
CITY	^{//ZIP:} Ca	ardw	ell, MO 6	3829	PHONE: 573-654	-2400		FAX:				P.H. PR	IORITY:	Пн	М	L
	BLISHMEN BAKERY RESTAU		C. STOR	RE CATERE	R CENTER C	DELI SUMMER	R F.P.		ROCE	RY \$TOR	E [INSTITUTION	N [MOBILE	VENDO	RS
PURP	ose Pre-open	ing	Routine	☐ Follow-up	☐ Complai	nt 🔲 C	Other									
FRO	ZEN DE	SSERT	approved	SEWAGE DISF	POSAL PRIV	/ATE		TER SI COMM				COMMUNITY Sampled		PRIVAT Result		
Licens	se No				RIS	CEACTOR	SAND	INTER	RVENT	TIONS						
Risk	factors a	re food p	reparation pra	ctices and employe	e behaviors mo	ost common	ly report	ted to th	e Cent	ers for Dis	ease Cor	ntrol and Prever	ntion as con	tributing fac	ctors in	
foodb	orne illne	ss outbr	eaks. Public h	ealth intervention Semonstration of K	s are control m	easures to	prevent f	oodborr	ne illnes noliance	ss or injury	/. 	Potentially H				OS R
Compi		DUT	Person in ch	arge present, demo		S11112311111111111111111111111111111111		_	1 TUC		Proper	cooking, time a	**************			
_			and performs	duties Employee He	allh:			IN C	TUC	V/O N	Proper	reheating proce	edures for h	ot holding		
		OUT	Management	t awareness; policy f reporting, restricti	present			IN C		WO N		cooling time and hot holding tem		ires		
		DUT		Good Hydenic Pi					OUT	N/A	Proper	cold holding ten	mperatures			
	OUT	N/O	Proper eating	tasting, drinking of the from eyes, nose a	or tobacco use			IN C		V/O 1		date marking ar s a public health			-	
	OUT	N/O				HEIBHIGHIN		IN C	ו ו ו	N/O N	records) Consum				_
_	OUT	N/O		enting Centaminet and properly wash			_	IN	OUT	-	Consur	ner advisory pro	ovided for ra	w or		
-			No bare hand	d contact with read	y-to-eat foods o	or	-	\vdash			underc	ooked food Highly Susces	alible Popul:	itions:		
=	OUT	N/O	approved alte	ernate method prop ndwashing facilities	erly followed	_	_	-			Pasteu	rized foods used	d. prohibitec	foods not		
1=		DUT	accessible					(ו דטנ	A/N O/V	offered					
		UT	Food obtaine	Approved Soled from approved so			-	IN	OUT	n A	Food a	dditives: approv	ed and prop	erly used		
IN O				d at proper temper					ı	OUT	Toxic s used	ubstances prop	erly identifie	d, stored a	nd	
	- 0	UT	Food in good	I condition, safe an	d unadulterated						Co	riformance with	Approved F	rocedures		
IN O	UT N/C	A	Required recidestruction	ords available: she	llstock tags, pa	rasite		IN	OUT	1		ance with appro	ved Special	ized Proce	SS	
				retaellan fran Cen	am nulium			1_							wa af tha	
	OUT	N/A	·	ted and protected	0				letter to ection.	the latt of	r each ite	m indicates that			ne or the	
	OUT	N/A		t surfaces cleaned		al .				compliand t applicabl			not in compl not observed			
IN:	QUT			sition of returned, p d, and unsafe food	previously serve						Viet VVVI II II II Teellis					
					4.44							and physical ob				
IN	OUT	T	***************************************	ractices are preven	*****	s to control		IN	OUT			Anger Use of C	Xensis	oua.	COS	R
×		Paste	urized eggs us	ed where required				×		In-use u	tensils: p	roperly stored ent and linens: p	properly sto	red. dried.	-	+
×		Avarer						×		handled						_
-		Adom		t Temperatura Con t for temperature co			+	X	_		se/single used prop	-service articles perly	s: properly s	torea, usec	-	
X		Appro	ved thawing m	ethods used	ALIG OF						Utens	in Equation				
	×	Thern	nometers provi	ded and accurate				×		designe	d. constru	d-contact surfact acted, and used				
			Food Identification					×		Warewa strips us		ilities: installed,	maintained	, used; tes	i	
×		Food		d: original containe					×	Nonfoad	l-contact	surfaces clean	MIG.			
×	-	Ineact	Freventish of Food Continues o					×		Hot and	cold wat	Prysical fact er available; add	equate pres	sure		
×		Conta	mination preve	ented during food pr	reparation, stor	age		×				d; proper backfl				
-	-		isplay nal cleanliness	: clean outer clothi	ng, hair restrair	nt,		×		Sewage	and was	tewater properl	y disposed			
×		finger	nails and jewel	ry rly used and stored				×		Toilet fa	cilities: m	roperly construc	cted, supplie	d, cleaned		
x				s washed before u				×		Garbage	e/refuse r	properly dispose installed, maint	ed; facilities	main tai ned		
Pere	on in Ch	arge /1	itle:	ul. Den.	7	1.	1.2	004 00-	×	Physical		Date: 1/04		ucan		
		20	Deme	tria Barnes				imn		EDUC N			72021	Yes		No
Inspi	ector: /	11	0/1 1			Telephone 573-888	-9008			EPHS N 1647		Follow-up: Follow-up Da	_	1 69		
EAC) 581	G-1814-79-13	-		1	DISTRIBUTION	WHITE - OWN	NER'S COP	Y		CANARY - F	LE COPY					£6.37



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Diary Cooler 37 Rear Left Dairy Cooler 36 Dell Cooler 34 Rear Frozen 55 Frozen -2,-7,-6 Code Prorty tens contribute directly to the elimination, prevention or infliction to an acceptable level, hezards associated with foodborne timess or injury. These items MUST RECEIVE INMEDIATE ACTION within 72 hours or as stated. Code Code Code Code Code Code Code Code	Produce Cooler 37 Rear Right Dairy Cooler 34 Dairy Cooler 37 Rear Right Dairy Cooler 34 Poli Cooler 34 Rear Frozen 36 Frozen -2,-7,-6 Protect Protect Cooler 37 Rear Left Dairy Cooler 39 Frozen -2,-7,-6 Protect Protect Cooler 39 Protect Rear Frozen -2,-7,-6 Protect Rea		General Store 13272	3373 S. Main St	Cardwell MO	of Z	
Diary Cooler 37 Rear Right Dairy Cooler 34 Deli Cooler 34 Rear Left Dairy Cooler 36 Frozen -2,-7,-6 PRORTY ITEMS PRORTY	Diary Cooler 37 Rear Right Dairy Cooler 34 Del Cooler 34 Rear Left Dairy Cooler 36 Frozen 2-7-7-5 Rear Frozen -5-9 Prozen -2-7-7-5 Rear Frozen -5-9 Reser Frozen -5-9 Reserved -5-9 Res			TEMP. in ° F	FOOD PRODUCT/LOCATION		
Dell Cooler 34 Rear Left Dairy Cooler 36 Frozen -2,-7,-6 Code Reference Promy terms contribute directly to the elimination, prevention or reduction to an acceptable level. Fazards associated with foodborne liness (fetle) (fetle) Code Injury, These terms MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Covered by (fetle) Code Immuny, These terms MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Code Immuny, These terms Must receive immediate action or reduction to an acceptable level Fazards associated with foodborne liness (fetle) Code Immuny, These terms must receive immediate action or as stated. Code Imms relate to general sanitation, operational controls, feetlides or staticured squarement design, general meintenance or sanitation (daller) Comments of the procedures (SSOPs). These terms are to be carriected by the next regular inspection or as stated. Comments in rear coolers 1.116 Observed mop heads laying in mop sink basin, must be hung to allow them to air dry NRI Control Immunity These terms are coolers NRI NRI Control Immunity These terms are coolers NRI NRI NRI NRI NRI NRI NRI NR	Dell Cooler 34 Rear Left Dairy Cooler 36 Frozen -2,-7,-6 Coole - Protty lams contribute directly to the elimination prevention or induction to an acceptable level. Fuzzirds associated with foodborne liness Correct by criminary These items MUST RECENT INMEDIATE ACTION within 72 hours or an stated. Correct by criminary These items MUST RECENT INMEDIATE ACTION within 72 hours or an stated. Correct by criminary These items MUST RECENT INMEDIATE ACTION within 72 hours or an stated. Correct by criminary These items MUST RECENT INMEDIATE ACTION within 72 hours or an stated. Correct by criminary relate to general states on, coersional corridors, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, general insurtenance or serillation controls, filed likes or structures equipment design, g			37		T	EMP. in
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