



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

TIME IN 900 TIME OUT 1000  
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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: Harps Food Store #499 OWNER: Harps Food Stores, Inc. PERSON IN CHARGE: Phillip Snider  
ADDRESS: 1618 ST FRANCIS STREET COUNTY: 069  
CITY/ZIP: KENNETT, MO 63857 PHONE: 888-6666 FAX: P.H. PRIORITY:  H  M  L  
ESTABLISHMENT TYPE:  BAKERY  RESTAURANT  C. STORE  SCHOOL  CATERER  SENIOR CENTER  DELI  SUMMER F.P.  GROCERY STORE  TAVERN  INSTITUTION  TEMP. FOOD  MOBILE VENDORS  
PURPOSE:  Pre-opening  Routine  Follow-up  Complaint  Other  
FROZEN DESSERT:  Approved  Disapproved SEWAGE DISPOSAL:  PUBLIC  PRIVATE WATER SUPPLY:  COMMUNITY  NON-COMMUNITY  PRIVATE  
License No. NA Date Sampled \_\_\_\_\_ 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	Category	Description	COS	R	Compliance	Category	Description	COS	R
<input checked="" type="checkbox"/>	OUT	Person in charge present, demonstrates knowledge, and performs duties			IN	OUT	Proper cooking, time and temperature		
<input checked="" type="checkbox"/>	OUT	Management awareness; policy present			IN	OUT	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/>	OUT	Proper use of reporting, restriction and exclusion			IN	OUT	Proper cooling time and temperatures		
<input checked="" type="checkbox"/>	OUT	Proper eating, tasting, drinking or tobacco use			OUT	N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/>	OUT	No discharge from eyes, nose and mouth			OUT	N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/>	OUT	Hands clean and properly washed			IN	OUT	Proper date marking and disposition		
<input checked="" type="checkbox"/>	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN	OUT	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/>	OUT	Adequate handwashing facilities supplied & accessible			IN	OUT	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/>	OUT	Food obtained from approved source			OUT	N/A	Pasteurized foods used, prohibited foods not offered		
IN	OUT	Food received at proper temperature			OUT	N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/>	OUT	Food in good condition, safe and unadulterated			OUT	N/A	Toxic substances properly identified, stored and used		
IN	OUT	Required records available: shellstock tags, parasite destruction			IN	OUT	Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/>	OUT	Food separated and protected							
<input checked="" type="checkbox"/>	OUT	Food-contact surfaces cleaned & sanitized							
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food							

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

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Category	Description	COS	R	IN	OUT	Category	Description	COS	R
X		Sanitation and Water	Pasteurized eggs used where required			X		Exposure Control	In-use utensils: properly stored		
X			Water and ice from approved source			X			Utensils, equipment and linens: properly stored, dried, handled		
X		Food Temperature Control	Adequate equipment for temperature control			X		Single-use/Single-service Articles	Single-use/single-service articles: properly stored, used		
X			Approved thawing methods used			X			Gloves used properly		
X		Food Contact Surfaces	Thermometers provided and accurate			X		Sanitation: Equipment and Vendors	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
X			Food properly labeled; original container			X			Warewashing facilities: installed, maintained, used; test strips used		
X	X	Prevention of Food Contamination	Insects, rodents, and animals not present			X		Physical Facilities	Nonfood-contact surfaces clean		
X			Contamination prevented during food preparation, storage and display			X			Hot and cold water available; adequate pressure		
X		Personal Cleanliness	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Sewage and Wastewater	Plumbing installed; proper backflow devices		
X			Wiping cloths: properly used and stored			X			Sewage and wastewater properly disposed		
X		Food Protection	Fruits and vegetables washed before use			X		Toilet Facilities	Toilet facilities: properly constructed, supplied, cleaned		
X						X			Garbage/refuse properly disposed; facilities maintained		
						X		Physical facilities installed, maintained, and clean			

Person in Charge / Title: Phillip Snider Date: 07/20/2021  
Inspector: [Signature] Telephone No. 573-888-9008 EPHS No. 1647 Follow-up:  Yes  No  
Follow-up Date: \_\_\_\_\_



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ESTABLISHMENT NAME <b>Harps Food Store #499</b>		ADDRESS <b>1618 ST FRANCIS STREET</b>		CITY/ZIP <b>KENNETT, MO 63857</b>	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
19 Door Freezer	1	Meat Prep Room	39		
Egg Cooler	34	Gravy/Warmer	147		
Frozen meat 8 Door	0	Produce walk in cooler	38		
Meat Display Cooler	33	Dairy Cooler	39		
Sausage/Warmer	150	Deli Walk in Cooler	37		

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	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.		

6-501.111	Multiple flies in kitchen and prep area	CIP	
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Code Reference	CORE ITEMS	Correct by (date)	Initial
	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SOPs). These items are to be corrected by the next regular inspection or as stated.		

CIP	Correction in progress
NRI	Next Routine Inspection

EDUCATION PROVIDED OR COMMENTS:

Person in Charge /Title: <b>Phillip Snider</b>	<i>Phillip Snider</i>	Date: <b>07/20/2021</b>
Inspector: <i>Cheryl Smith</i>	Telephone No. <b>573-888-9008</b>	EPHS No. <b>1647</b>
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: