



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

TIME IN 900	TIME OUT 1115
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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: <b>JOHNS WAFFLE&amp;PANCAKE HO</b>		OWNER: <b>JOHN RAMADANI</b>		PERSON IN CHARGE: <b>John Ramadani</b>	
ADDRESS: <b>424 INDEPENDENCE AVE</b>				COUNTY: <b>069</b>	
CITY/ZIP: <b>KENNETT, MO 63857</b>		PHONE:		FAX:	
P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L					
ESTABLISHMENT TYPE					
<input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
PURPOSE					
<input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other					
FROZEN DESSERT		SEWAGE DISPOSAL		WATER SUPPLY	
<input type="checkbox"/> Approved <input type="checkbox"/> Disapproved		<input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE	
License No. <u>NA</u>				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	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
IN	<input checked="" type="checkbox"/> Person in charge present, demonstrates knowledge, and performs duties			IN	OUT <input checked="" type="checkbox"/> N/A Proper cooking, time and temperature		
	<b>Employee Health</b>			IN	OUT <input checked="" type="checkbox"/> N/A Proper reheating procedures for hot holding		
	<input checked="" type="checkbox"/> Management awareness; policy present			IN	OUT <input checked="" type="checkbox"/> N/A Proper cooling time and temperatures		
	<input checked="" type="checkbox"/> Proper use of reporting, restriction and exclusion				OUT N/O N/A Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>				OUT N/A Proper cold holding temperatures		
	<input checked="" type="checkbox"/> Proper eating, tasting, drinking or tobacco use			IN	OUT <input checked="" type="checkbox"/> N/A Proper date marking and disposition		
	<input checked="" type="checkbox"/> No discharge from eyes, nose and mouth			IN	OUT N/O <input checked="" type="checkbox"/> Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
	<input checked="" type="checkbox"/> Hands clean and properly washed				<input checked="" type="checkbox"/> Consumer advisory provided for raw or undercooked food		
	<input checked="" type="checkbox"/> No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>		
	<input checked="" type="checkbox"/> Adequate handwashing facilities supplied & accessible				<input checked="" type="checkbox"/> Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
	<input checked="" type="checkbox"/> Food obtained from approved source				<input checked="" type="checkbox"/> Food additives: approved and properly used		
IN	OUT <input checked="" type="checkbox"/> N/A Food received at proper temperature			IN	<input checked="" type="checkbox"/> Toxic substances properly identified, stored and used		
	<input checked="" type="checkbox"/> Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
IN	OUT N/O <input checked="" type="checkbox"/> Required records available: shellstock tags, parasite destruction			IN	OUT <input checked="" type="checkbox"/> Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>			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			
IN	<input checked="" type="checkbox"/> Food separated and protected						
IN	<input checked="" type="checkbox"/> Food-contact surfaces cleaned & sanitized						
IN	OUT <input checked="" type="checkbox"/> 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
X		Pasteurized eggs used where required			X		In-use utensils: properly stored		
X		Water and ice from approved source			X		Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>			X		Single-use/single-service articles: properly stored, used		
X		Adequate equipment for temperature control			X		Gloves used properly		
	X	Approved thawing methods used					<b>Utensils, Equipment and Vending</b>		
X		Thermometers provided and accurate			X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			X		Warewashing facilities: installed, maintained, used; test strips used		
X		Food properly labeled; original container			X		Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
X		Insects, rodents, and animals not present			X		Hot and cold water available; adequate pressure		
	X	Contamination prevented during food preparation, storage and display			X		Plumbing installed; proper backflow devices		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Sewage and wastewater properly disposed		
X		Wiping cloths: properly used and stored			X		Toilet facilities: properly constructed, supplied, cleaned		
X		Fruits and vegetables washed before use			X		Garbage/refuse properly disposed; facilities maintained		
					X		Physical facilities installed, maintained, and clean		

Person in Charge /Title: <b>John Ramadani</b> <i>John Ramadani</i>				Date: <b>05/13/2020</b>	
Inspector: <i>Cheryl D...</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: <b>5/20/2020</b>	



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/LOCATION	TEMP. in ° F
White Gravy/Warmer	164	WALK IN FREEZER	10
Lettuce/ SALAD PREP TABLE	41	Chicken Noodle Soup/Warmer	145
Ham/PREP TABLE	41	WALK IN COOLER	38
Tomato/ SALAD PREP TABLE	41	Egg Cooler	33
Brown Gravy/Warmer	150	Juice Cooler	41

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
4-601.11A	CAN OPENER SOILED WITH FOOD AND DEBRI, CLEAN AND SANITIZE	5/20/20	JR
3-501.17	Repeat: CHICKEN SALAD IN FRONT COOKING LOBBY OPENED BUT NOT DATED	5/20/20	JR
7-202.12(2)	Raid pesticide and home pest control in kitchen and ware wash area, must be approved for food establishments	5/20/20	JR
3-501.17	Repeat: OBSERVED SEVERAL TYPES OF FOOD NOT DATED (INCLUDED COOKED SAUSAGE, BACON, HAM, )	5/20/20	JR

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
3-501.13	Repeat: Observed improper thawing, raw ground beef in 5 gallon bucket next to sink,	COS	JR
6-501.16	Mop laying on ground, hang mop to allow them to air dry	5/20/20	JR
3-305.11	Repeat: Food stored in walk in Cooler and Freezer on ground, , MUST BE ATLEAST 6INCHES OFF OF FLOOR	5/20/20	JR
4-204.112	No thermometer in prep cooler		

EDUCATION PROVIDED OR COMMENTS  
*Discussed social distancing, guests at least 6 feet apart & JR  
 no more than 10 to a party*

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