

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

TIME IN 1030	TIME OUT 1200				
PAGE 1 of	2				

NEXT POLITIME	INSPE	CTION OR SI	AY, THE ITEMS NO JCH SHORTER PE	RIOD OF TIM	ME AS MAY	Y BE SPEC	IFIED I	N WRIT	ING BY T	HE RE	GULATO	RY AUTHO	MUST I	BE C AILU	ORRECT RE TO C	ED BY	Y THE Y
										Justin Medlin							
ADDRESS: F	P.O.B	OX 217	BUSINESS	HWY 2	5						C	COUNTY: (069				
CITY/ZIP: M					6-5101		FAX:				F	, H. PRIOF	RITY:		Н	и [] L
ESTABLISHMEN BAKERY RESTAU		C. STOR	RE CATERE	R CENTER	DELI SUMM	IER F.P.	□ 0 □ T	BROCEI AVERN	RY STOR		☐ INST	TTUTION P.FOOD		MC	BILE VE	NDÓR	ŝ
PURPOSE Pre-open	ing	Routine	☐ Follow-up	☐ Compl	aint 🔲	Other											
FROZEN DE	☐ Disa		SEWAGE DISF PUBLIC		RIVATE		TER SU COMIV				-COMMI Sample	UNITY ed			IVATE esults _		
License No. No.	Α			Rits	SK FACTO	ORS AND	INTE	RVENT	IONS		- 35 - 15 - 15 - 15 - 15 - 15 - 15 - 15						
Risk factors a	re food p	reparation pra	ectices and employe	e behaviors	most comm	only repor	ted to th	e Cente	ers for Dis	ease C	ontrol and	d Prevention	n as cont	ributi	ng factors	s in	
foodborne illne Compliance	ss outbre		ealth interventions Demonstration of Ki		measures t	COS R	Cor	ne IIInes npliance	s or injury		Pole	ntially Haza	rdous Fo	ods		CO	S R
	DUT	Person in ch	arge present, demo	nstrates kno	wledge,			OUT N	VO N/A	Prope	er dooking	g, time and t	emperati	ure			
			Employee He				IN C		N/A			ing procedu			ding	1	
	TUC		t awareness; policy of reporting, restriction		sion			N TUC	N/A I/O N/A	Prope	er hot hold	time and te ding temper	atures	42			
OUT	N/O	Proper eating	Good H.Volenic Pr					TUO A TUC	N/A I/O N/A			lding tempe arking and c		n		1	
OUT	N/O		e from eyes, nose a						1/0 1	Time	as a publ	lic health co	ntrol (pro	cedu	res /		
			eningéonisminat									Consumer /					
■ OUT	N/O	Hands clean	and properly wash	ed 			IN	OUT	M		cooked fo	baa					
■ OUT	N/O		d contact with ready emate method prop								Highli	, Susceptiol	e Popula	HOTS			
	DUT	Adequate ha	andwashing facilities	supplied &				OUT N	I/O N/A	Paste		ods used, p	rohibited	food	s not		
			Approved Son					~				Chevi					
	N/A		ed from approved so ed at proper tempera				+	OUT	OUT	Toxic		: approved a ces properly				1	
	UT	Food in good	d condition, safe and	d unadulterat	ed		+-			used	orforma	was with App	roved Pr	(dCe)	turë a		
IN OUT N/C		Required red	cords available: she				IN	OUT	1	Comp		ith approved					
		destruction	rotection from Com	am nation			_									-	
■ OUT	N/A		ited and protected					letter to ection.	the left of	each if	tem indic	ates that ile	m's statu	s at t	he time o	f the	
OUT N/A Food-contact surfaces cleaned & sanitized						IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed											
IN OUT			osition of returned, p d, and unsafe food			200 ANGOLIVED A ANGUEUR	1										
		Cand Batail D	ractices are preven	totiva ma ss u	EGO res to contr	C RETAIL	FRACT	of nath	ndene ch	amicale	and phy	/sical object	s into foc	ods.			
IN OUT			ractices are preven algificación conveter			OS R	IN	OUT			Proper	Use of Uten	sis			cos	R
×			sed where required approved source				×				properly ment and	stored linens: prop	erly stor	ed. d	ried.		-
×				22 3 00000000000000000000000000000000000			×		handled			e articles: pr					
×	Adequ	ate equipmen	d Temperature Con t for temperature co				X		Gloves u	sed pro	operly						
×	Appro	ved thawing m					1		Food an	d nonfo	od-conta	epment and ot surfaces	Vendina deanabl	e, pro	perly		1
×	(11¢)(1		Food dentification				×		designed	d const	tructed, a	ind used nstalled, ma					-
							×		strips us	ed			intuitica,		3, 1001		-
×	Food		ed; original containe ion of Food Contam				X					col Facilite					
×		#reversion of Food Contamination cts, rodents, and animals not present x tamination prevented during food preparation, storage						Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices								1	
×	and di	splay					×										-
	finger	nails and lewel	s: clean outer clothin Iry		airt,		×					r properly di					
×			erly used and stored as washed before us				×		Toilet fa	cilities: :/refuse	properly properly	constructed disposed; f	, supplied acilities r	o, cle naint	aned		
				0		2	×				es installe	ed, maintain	ed, and c	lean		_	
Person in Ch	arge /T	^{ne:} Justin	Medlin	fort	Š	min	1				Date:	11/12/					
Inspector:	1	sk	1 ()	1		8-9008		1	EPHS No 647			r-up: r-up Date:		Ye	š [י כ	No
MO 580-1814 (9-13)	1		and the same of th	DISTRIBUTIO	N: WHITE - C	WNER'S COP	Υ		CANARY – FI	LE COPY							E6.37



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

TIME IN 1030	TIME OUT 1200
PAGE 2 of	2

FOOD PRODUCT/LOCATION Deli Prep Cooler Walk in Cooler Walk in Freezer 38 Walk in Freezer -5	TEMP. in ° F
Deli Prep Cooler 36 Walk in Cooler 38	irns finess (date) Initial
Walk in Cooler 38	ine iliness (dale) initial
	rns liness (date) initial
Walk in Freezer -5	rne illness (dale) Initial
	crne illness (dale) initial
	orne illness (date) initial
Code Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level. Fezards associated with foodbook or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	
Coxis CORE ITEMS	Cwrectly Inital
Reference Core tems relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sa stated.	ritation (date)
Games Grobers and Strate Groves (Control of the Control of the Con	
EDUCATION PROVIDED OR COMMENTS	
*Discussed with managment any rips or tears on booth seating shall be repaired or replace	
Person in Charge /Title: Justin Medlin	/12/2020
Telephone No. 573-888-9008 EPHS No. 1647 Follow-up MO 580-181 (9-13) CANARY - FILE COPY Telephone No. 573-888-9008 CANARY - FILE COPY	: Yes No