

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

TIME IN	00	TIME OUT
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE C NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILU WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.	ORRECTED B	Y THE Y						
ESTABLISHMENT NAME: OWNER: School PERSON IN CHARGE:								
ADDRESS: 920 Kennett Ct	ecicling							
CITY/ZIP: PHONE: FAX: P.H. PRIORITY: A	н 🗆 м 🗀	L						
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION	833							
☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS PURPOSE ☐ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other								
FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY	WATER SUPPLY							
	COMMUNITY NON-COMMUNITY PRIVATE 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	a factore in							
foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury. Compliance Demonstration of Knowledge COS R Compliance Demonstration of Knowledge COS R Compliance Potentially Hazardous Foods	ig factors in	S R						
OUT Person in charge present, demonstrates knowledge, and performs duties OUT Person in charge present, demonstrates knowledge, and performs duties	00.	3 1						
Employee Health IN OUT N/O N/A Proper reheating procedures for hot hold proper reheating procedures for hot hold in OUT N/O N/A Proper cooling time and temperatures	ding							
N OUT Proper use of reporting, restriction and exclusion NO N/A Proper hot 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 (procedur records)	es /							
Preventing Contamination by Hands IN OUT N/O Hands clean and properly washed IN OUT N/A Consumer Advisory 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 & IN OUT N/O N/A Pasteurized foods used, prohibited foods offered	not							
Approved Source Chemical IN OUT Food obtained from approved source IN OUT N/A Food additives: approved and properly us	od							
TN OUT N/O N/A Food received at proper temperature TN OUT N/O N/A Food adultives, approved and properly defined, story used								
IN OUT N/O N/A Required records available: shellstock tags, parasite IN OUT N/O N/A Compliance with approved Specialized Proceedings of the control of the c								
destruction and HACCP plan Protection from Contamination The letter to the left of each item indicates that item's status at the	a time a of the							
inspection.	e time of the							
N/A = not applicable N/O = not observed								
reconditioned, and unsafe food GOOD RETAIL PRACTICES R = Repeat Item								
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 Water and ice from approved source In-use utensils: properly stored Utensils, equipment and linens: properly stored, drid	ed,							
handled Food Temperature Control Single-use/single-service articles: properly stored, u	ised							
Adequate equipment for temperature control Gloves used properly	locu							
Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Utensils, Equipment and Vending	erly							
Food Identification Thermometers provided and accurate Y Food and nonfood-contact surfaces cleanable, propidesigned, constructed, and used Warewashing facilities: installed, maintained, used;	ned, constructed, and used							
 Food properly labeled; original container Strips used Nonfood-contact surfaces clean 								
Prevention of Food Contamination Physical Facilities Insects, rodents, and animals not present Hot and cold water available; adequate pressure								
Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices								
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Sewage and wastewater properly disposed	ge and wastewater properly disposed							
Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, clear Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintain								
Y Physical facilities installed, maintained, and clean	icu							
Person in Charge / Title: Date: 12-6-18								
Inspector: Telephone No. 573-888-9008 Follow-up: Telephone No. 1649 Follow-up Date: 173-888-9008 Follow-up Date: 178-888-9008 Follow-up Date: 178-8	A N	0						



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TIME IN	TIME OUT
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ESTABLISHMENT	NAME	ADDRESS		CIT		ZIP	
Douth		420 K	ennett "	54. K	ennett.	638	
	D PRODUCT/LOCATION	TEMP.		FOOD PRODUCT/ LOC		TEM	
	A. (AA) (3-door	4101=	(011)	Steam table		2090	F
Burr:		148°F	Kinea		2-doct	349	
Rolls	/ Fight warner	14507	milk/	-	coder	350	-
Chicken	ousgets/steam table	145°F	Choc mi		milt race,	3301	
Code	3-door nallway	3805	ORITY ITEMS	ce cheese/	salad bar	40°1	
Reference F	Priority items contribute directly to the elimor injury. These items MUST RECEIVE II	nination, prevention or MMEDIATE ACTION w	reduction to an acception 72 hours or as	otable level, hazards assoc	ated with foodborne illness	Correct by (date)	Initial
3-30211A	RAWS BACON DEG	65 Store	waxt to a	eady to eat	food.	C'05,	MR
4-601-UA	Baking PAINS	rave build	40:00 001	TUPES COP		12/6/18	
			*				
						4 1	
					45		
							1 9 1 91
							1 44 4
Code Reference C	Core items relate to general sanitation one	CC	DRE ITEMS	uinment design, general ma	intenance or capitation	Correct by	Initial
Reference C	Fore items relate to general sanitation, operatandard operating procedures (SSOPs).	erational controls, facilii	ties or structures, equ	uipment design, general ma ext regular inspection or a	intenance or sanitation is stated.	Correct by (date)	Initial
Reference C	tandard operating procedures (SSOPs).	erational controls, facilii	ties or structures, equ corrected by the ne	uipment design, general ma ext regular inspection or a	intenance or sanitation is stated.		Initial MR
Reference C st	tandard operating procedures (SSOPs). 2-VA + SINK DI Orease & Dust D	erational controls, facility These items are to be Tailou leaking	ties or structures, equence corrected by the new years	uipment design, general ma ext regular inspection or a	intenance or sanitation is stated.	(date)	Initial MR MIG
Reference C st	tandard operating procedures (SSOPs). 2-VA + SINK DI Orease & Dust D	erational controls, facili These items are to be raino leakin	ties or structures, equence corrected by the new years	ext regular inspection or	intenance or sanitation is stated.	(date)	Initial MR MR
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Reference C st 5 20 5 15 6 4 - 60 1 11 6 Temp▶ Rife. 5	tandard operating procedures (SSOPS). 2 VAT SINK DI BOKENSE & DUGT B BOKING PANS NAV	erational controls, facility These items are to be rain leaking which is a leaking e burld up in	ties or structures, equence corrected by the new years	ext regular inspection or	intenance or sanitation	(date) NRT NRT	Initial MK MK MK
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Reference C st 5205,156 4-601,116 4-601,116	Landard operating procedures (SSOPS). 2 VAT SINK DI BORRASE & DIGHT D BORRASE & D BORRASE	EDUCATION F	PROVIDED OR CO	oucl .	is stated.	(date) NRT NRT	Initial MK MK MK MK MK MK MK MK MK M
Temp>Rite. S Date: Emp: Bar Turns Orange	Vext 7204 time I - Dishwasher 3 - NO 3 VAt 5.00K,	EDUCATION F	PROVIDED OR CO	DMMENTS	s stated.	(date) NRI NRI NRI	Initial
Temp>Rite. § Date: recha Empiredo PASS WHEN BLUE BAR TURNS ORANGE EM CONTROL ANN 160°F/71°C Person in Charc	Vext 7204 time I - Dishwasher 3 - NO 3 VAt 5.00K,	EDUCATION F	PROVIDED OR CO	DMMENTS Plumb Life dish wash	Date: 12-06-	(date) NRI NRI NRI NRI	MR MR MR
Temp>Rite. S Date: Fecha Engleade BARTURNS ORANGE BARTURNS O	Vext Zouting I	EDUCATION F	PROVIDED OR CO	DMMENTS	s stated.	(date) NRI NRI NRI Yes P	Initial MK