

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

TIME IN	93	0	TIME OUT 1200
PAGE	1	of	2

NEXT F	ROUTINE ANY TIMI	E INSPE E LIMITS	CTION, OR SU S FOR CORRE	ICH SHORTER PERI CTIONS SPECIFIED	OD OF TIME AS IN THIS NOTICE	MAY BE MAY R	ESULT	IFIED IN CE	IN WR	ON OF YO	UR FOOI	D OPERATIONS.	COMPL	.Y	
ESTABLISHMENT NAME: KENNETT NUTRITION CENTER SEMO AREA											PERSON IN CHARGE: LAURA FORD, ADM				
ADDRESS: 900 KENNETT STREET										COUNTY: 069					
CITY/ZIP: KENNETT , MO 63857 PHONE: 573-888-9852					52		FAX: P.H. PRIORITY: H					М] L		
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DEL RESTAURANT SCHOOL SENIOR CENTER SUM					ELI JMMER										
PURPO		100	Routine	☐ Follow-up	Complaint	Ot	her								
	ZEN DE		approved	SEWAGE DISPO	SAL PRIVAT	E			UPPL		NON-C	COMMUNITY PRIVATE			
200000000000000000000000000000000000000	e No. N		approved	- POBLIC	LI TRIVAT			OOWIN	VIOIVIII			Sampled Results			
LICENS	e 140				RISK FA	CTORS	SAND	INTE	RVEN	TIONS					
												ntrol and Prevention as contributing factor	rs in		
Compli		ss outbr	A REAL PROPERTY AND PERSONS ASSESSED.	ealth interventions and demonstration of Known		res to pr			me illne		/.	Potentially Hazardous Foods	CO	S R	
Davis in share areast demandering knowledge					E600	- 11	+		N N/A	Proper	cooking, time and temperature				
	and performs duties			duties							_				
680		DUT	Managamant	Employee Healt awareness; policy pr			-	_		ND N/A					
		DUT		f reporting, restriction		_	_	_		N/O N/A		hot holding temperatures			
				Good Hygienic Prac	tices			1	OU.	T N/A	N/A Proper cold holding temperatures				
	OUT	N/O		, tasting, drinking or to from eyes, nose and		-		1		N/O N/A		date marking and disposition s a public health control (procedures /	_	-	
	OUT	N/O	No discharge	from eyes, nose and	modul			IN	OUT	N/O N	records				
			Preventing Contamination by Hands							Consumer Advisory					
OUT N/O Hands clean and properly washed						IN	on.	T N	Consumer advisory provided for raw or undercooked food						
-	OUT	N/O No bare hand contact with ready-to-eat foods or					1				Highly Susceptible Populations				
approved alternate method properly followed				_		├		Pasteurized foods used, prohibited foods not							
OUT Adequate handwashing facilities supplied & accessible						100	OUT	N/O N/A	Chemical						
Approved Source															
OUT Food obtained from approved source NA Food received at proper temperature					-		OU.		Toxic substances properly identified stored and			-			
IN O	UT N	N/A	Food received	u at proper temperati	ne .			11	V	O T	used	abstances properly recramed, stores and			
IN CONT Food in good condition, safe and unadulterated								Conformance with Approved Procedures							
IN OUT N/O Required records available: shellstock tags, parasit destruction			•		IN	OU.	UT Nam Compliance with approved Specialized Process and HACCP plan								
	Protection from Contamination					l					-546-				
IN	q r	N/A	Food separated and protected					The letter to the left of each item indicates that item's status at the time inspection. IN = in compliance OUT = not in compliance					or the		
IN	O T	N/A	Food-contact surfaces cleaned & sanitized												
IN	OUT	N		sition of returned, pre-	viously served,			N/A = not applicable N/O = not observed							
			reconditioned	l, and unsafe food	6	SOOD R	FTAIL F	PRACT	ICES						
			Good Retail Pr	actices are preventat						ogens, che	emicals, a	and physical objects into foods.			
IN	OUT					cos	R	IN	OUT		cos	R			
×	-		steurized eggs used where required				-	×		In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,				+	
×		vvaler	Nater and ice from approved source					×		handled	and interis. properly stored, dired,				
				Temperature Control					X			service articles: properly stored, used			
X	-			for temperature contr	ol		-	×		Gloves u	ised prop	erly Is, Equipment and Vending		-	
×	-		ved thawing me	led and accurate						Food and		d-contact surfaces cleanable, properly			
×		, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	iomotoro provid					×		designed	d, constru	cted, and used			
			F	ood Identification					×	Warewas strips us		lities: installed, maintained, used; test			
×		Food	Food properly labeled; original container				-		×		od-contact surfaces clean			_	
		1000	Prevention of Food Contamination									Physical Facilities			
X Insects, rodents, and animal					-	×		Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices				-			
	×	Contai and di		nted during food prep	aration, storage					Fiumbino	y mstanet	i, proper backnow devices			
×		Personal cleanliness: clean outer clothing, hair restraint,						×	Sewage	and wast	ewater properly disposed				
2000		fingernails and jewelry					×		Toilet for	cilities: pr	operly constructed, supplied, cleaned		+		
×					 	x		Garbage/refuse properly disposed; facilities maintained							
							0			Physical facilities installed, maintained, and clean					
Perso	n in Ch	arge /T	itle: LAUR	A FORD, AD	MIMIN	2 ~	In	X	_		1	Date: 02/28/2019			
Inspe		71	11	000	Tele	ohone N				EPHS No). F	Follow-up: Yes		10	
		hes	lole 1	tolet		888-9				1647		Follow-up Date: 03/05/2019		E6.37	
MO 580-	1814 (9-13)		/		DISTRIBUTION: WHITE	- OWNER	S COPY			CANARY - FIL	LE CUPY			∟0.37	

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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TIME IN 930 TIME OUT 1200

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ESTABLISHMI KENNE	TT NUTRITION CENTER	900 KENNETT S	KENNETT, MO 63	———————————— ГТ, МО 63857			
F	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT		TEMP. in ° F		
H	AMBURGER/SERVE LINE	160	FRIGIDARE LEF	T FREEZER	5		
	BAKED POTATOES	150	FRIGIDARE RIGI	HT FREEZER	5		
	WALK IN COOLER	34				***************************************	
MII	LK/FRONT SERVING LINE	40					
	REAR DAIRY COOLER	33					
Code Reference	Priority items contribute directly to the elin or injury. These items MUST RECEIVE II	PRIORITY nination, prevention or reducti MMEDIATE ACTION within 7	on to an acceptable level, hazards	associated with foodborne illness	Correct by (date)	Initial	
4-601.11A	LARGE CAN OPENER SOILED WITH				03/03/2019	IL	
3-101.11	3 #10 CANS FOUND DENTED				03/03/2019	PR	
3-302.11A4	FOOD IN COOKING PAIN IN WALK	IN COOLER NOT COVER	R		03/03/2019	fr	
3-501.17	CUT OPEN SHREDDED LETTUCE I				03/03/2019	K	
7-202.12(2)	The state of the s						
7-202.11 5-403.11	TOXIC ITEMS STORED NEXT TO G MOP WATER BEING DUMPED OUT	F CONTAMINATION	03/03/2019	the			
Code Reference	Core items relate to general sanitation, ope	CORE IT	structures, equipment design, gene	eral maintenance or sanitation	Correct by (date)	Initial	
5-202.11A	standard operating procedures (SSOPs). TUNDHIELDED BULB IN WALK IN	hese items are to be correct	cted by the next regular inspecti	on or as stated.		en	
-302.14	NO TEST STRIPS FOR 3 BAY SI				03/05/2019	0.	
-904.11	REUSE OF SINGLE SERVE ARTICLE				03/05/2019	F.	
6-601.11	LATCH ON FREEZER NOT LOCK		C SCREW DRIVER TO LO		03/05/2019	10	
7001.11	REPAIR	JA, MUST MAINTAIN IN G	03/05/2019	To .			
-501.11	IN STORAGE ROOM.CEILING TIL	ES SAGGING MUST I	MAINTAIN IN COOD PEDA	ID.	02/05/2010	to	
-304.11	MOPS ON GROUND, SHALL BE A		WAINTAIN IN GOOD REFA		03/05/2019	DE	
	PERSONAL ITEMS STORED IMPF		03/05/2019	AZ.			
-305.11	MULTIPLE BOXES IN WALK IN CO					12	
-901.11	DISHES DRIED WITH A TOWEL, S		03/05/2019	Vo			
-601.11C	FAN IN WAREWASHING ROOM S				03/05/2019	The second	
Temp R Date: Fecha Emp: Empleado PASS WHEN B BAR TURNS O BS ACTURNS O BAR TURNS O BAR TUR	LUE RANGE LA BARRA	EDUCATION PROVI	DED OR COMMENTS				
	earge /Title: LAURA FORD, AD	M Jours &	Ind	Date: 02/28/201	9		
nspector: 0 580-1814 (9-13)	histopho Ofresh	Telephone No. 573-888-900		Follow-up: Follow-up Date: 03/0	Yes □ 5/2019	No	