

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

TIME IN 845			TIME OUT 1100		
PAGE	1	of	2		

WITI	H ANY TI	ME LIMIT	S FOR CORRE	UCH SHURTER PERI	(31) (3⊢ 11M⊢ ∆	SMAY	SE SDE	CIEIE	D IN IN	DITING DV	IONS OR FACILITIES WHICH MUST BE COR THE REGULATORY AUTHORITY. FAILURE DUR FOOD OPERATIONS.	RECTED TO COM	BY THE IPLY		
York's Quick Stop & BBQ OWNER:									PERSON IN CHARGE: Penny Collins	PERSON IN CHARGE: Penny Collins					
ADDRESS: Hwy 53									COUNTY: 069	COUNTY: 069					
CITY/ZIP: Campbell, MO ESTABLISHMENT TYPE PHONE: 573-246-3				136 FAX:			X:		P.H. PRIORITY : H	P.H. PRIORITY : H M L					
	BAKER RESTA	Y	C. STOF		ENTER 3	DELI SUMMEI	R F.P.		GRO TAVE	CERY STOR	RE INSTITUTION MOBIL	E VENDO	ORS		
] Pre-ope		Routine	☐ Follow-up	☐ Complaint		Other								
0		Dis	T sapproved	SEWAGE DISPO	SAL PRIVA	TE	WA		SUPP		NON-COMMUNITY PRIVA		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		
Lice	nse No. N	VA			BISKE	ACTOR	C ANI	TIALC	EDVE	NTIONS	Zate dampled Result	15			
Ris	k factors	are food	preparation pra	ctices and employee b	ehaviors most	common	ly reno	rted to	the Co	enters for Dis	sease Control and Prevention as contributing fa	ctore in			
1000	borne illn pliance	ess outbr	eaks. Public no	ealth interventions a Demonstration of Know	e control meas	ures to p	prevent	foodb	ome illr	ness or injur	у.				
		OUT		arge present, demonst			JS I	_	OUT	N N/A	Proper cooking, time and temperature	C	OS R		
				Employee Health				IN		ND N/A	Proper reheating procedures for hot holding				
		OUT		awareness; policy pre f reporting, restriction a		-	-	IN	OUT	N/O N/A	N/A Proper cooling time and temperatures				
				Good Hygienic Practi	ces			IN	Q	T N/A	Proper hot holding temperatures Proper cold holding temperatures	_			
100	OUT	N/O N/O		, tasting, drinking or to from eyes, nose and		-		IN	OF	N/O N/A	Time as a public bankle assets I (asset des)				
_		14/0		enting Contamination I	***************************************			IN	OUT	N/O N	records)				
61	OUT	N/O		and properly washed	by Hands		+	IN	Ol	JT N	Consumer Advisory Consumer advisory provided for raw or				
	OUT	N/O	No bare hand contact with ready-to-eat foods or					+			undercooked food Highly Susceptible Populations				
	approved alternate method properly followed OUT Adequate handwashing facilities supplied &				+	1	OUT	N/O N/A Pasteurized foods used, prohibited foods not			\dashv				
			accessible	Approved Source				干		100 1071	offered Chemical				
		DUT		from approved source					OL	JT N/A	Food additives: approved and properly used				
IN (DUT N	N/A		d at proper temperature						OUT	Toxic substances properly identified, stored a used	nd			
OUT Food in good condition, safe and unadulterated NOUT N/O NO Required records available: shellstock tags, parasite			e		IN	OL	IT NEW	Conformance with Approved Procedures Compliance with approved Specialized Proce	ss	-					
			destruction	otection from Contami	nation						and HACCP plan				
IN	Q T	N/A	Food separated and protected				\vdash	The letter to the left of each item indicates that item's status at the tin							
IN	de r	N/A	Food-contact surfaces cleaned & sanitized					inspection. IN = in compliance OUT = not in compliance							
IN	OUT	N	Proper disposition of returned, previously served, reconditioned, and unsafe food				N/A = not applicable N/O = not observed								
					(OOD R	ETAIL I	PRAC	TICES			No.			
IN	OUT		5000 Retail Pra	ectices are preventative e Food and Water	e measures to o	control th	e introd	luction	of pat		emicals, and physical objects into foods.	1 000			
X			rized eggs used	d where required				×	001		Proper Use of Utensils ensils: properly stored	cos	R		
×		Water	and ice from ap	proved source				×		Utensils, handled	equipment and linens: properly stored, dried,				
×	-	Adagus		Temperature Control				х		Single-us	Single-use/single-service articles: properly stored, used				
x			ed thawing met	or temperature control hods used			-	×		Gloves us	sed properly Utensils, Equipment and Vending				
×		Thermo	ermometers provided and accurate					×			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
			Fo	od Identification					×		hing facilities: installed, maintained, used; test		T		
X		Food pr	roperly labeled; original container						×		Nonfood-contact surfaces clean				
	×		Prevention of Food Contamination s, rodents, and animals not present					×		Physical Facilities Hot and cold water available; adequate pressure			+		
	×	and disp	amination prevented during food preparation, storage isplay							Plumbing installed; proper backflow devices					
×		Persona fingerna	sonal cleanliness: clean outer clothing, hair restraint, emails and jewelry						×	Sewage and wastewater properly disposed					
×	-	Wiping of	Wiping cloths: properly used and stored Fruits and vegetables washed before use					×		Toilet facilities: properly constructed, supplied, cleaned					
								×	×	Physical f	refuse properly disposed; facilities maintained acilities installed, maintained, and clean	+	+		
Perso	on in Cha	arge /Titl	e:Penny (Collins	ommi	()	01	15	-		Date: 05/16/2019				
nspe	ctor:	11	10	Pl	Telep	hone N 888-9	lo. 008			EPHS No.			lo		
4O 580-	1814 (9-13)	-		DIS	TRIBUTION: WHITE		-	-		CANARY - FILE					



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PAGE 2	2				

York's Q	nt NAME uick Stop & BBQ	ADDRESS Hwy 53						
FC	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ L	FOOD PRODUCT/ LOCATION				
С	hicken Nuggets/Hot Hold	140	Prep Coole	37				
	Corn/Hot Hold	157	Dessert Coo	38				
	Mashed Potatoes	158	True Sliding C	ooler	38			
F	Fried Eggs/ On Counter	89						
	Prep Cooler	37	36					
Code		PRIORITY I	Walk in Coo		Correct by	Initial		
Reference	Priority items contribute directly to the or injury. These items MUST RECEI	(date)	PC					
4-601.11A	Fountain Heads soiled with black residue, clean and sanitize							
3-302.11	Bologna in pan with thawing raw				05/19/2019	PC		
3-501.16A	Fried Eggs on counter temping a		The state of the s		05/19/2019	PC		
3-501.17	Opened Ready to eat Potato sala		day discard date in walk in coole	er	05/19/2019	4		
3-501.17	Opened Deli meats not dated with				05/19/2019	PC		
4-101.11	Multiple bulk dry goods stored in				05/19/2019	pc		
6-501.111	Mice feces found next to deep fry			and the second s	05/19/2019			
5-403.11	Mop water being dumped outs	ide, must be put into an app	roved waste water treatment	system	05/19/2019	PC		
3-501.17	Baked Beans for sale in true	sliding cooler not dated with	h 7 day discard date		05/19/2019	PC		
Code Reference	Core items relate to general sanitation standard operating procedures (SSOF	CORE ITE n, operational controls, facilities or st	tructures, equipment design, genera	I maintenance or sanitation	Correct by (date)	Initial		
5-203.13	No mop sink for disposal of wa		ed by the next regular moreculer	or as stated.	06/17/2019	PC		
I-601.11C	Walk in cooler floor soiled with		sanitize		06/17/2019	_		
3-305.11					06/17/2019	PC		
1-302.14	Food on floor of walk in cooler and freezer, must be at least 6 inches off the floor							
S-202.11A	no sanitizer strips for checking proper concentrations for 3 vat/ cleaning tabels Shield missing from one light bulb in walk in cooler							
		EDUCATION DROVIE	DED OR COMMENTS					
	Discussed	with management that cutting boards ma	DED OR COMMENTS ay need to be resurfaced or replaced in no	ear future.				
Person in Charge /Title: Penny Collins X Penny Collins Date: 05/16/20								
Inspector:	Lobe Dhell	Tephone No. 573-888-900	EPHS No. 1647	Follow-up: Follow-up Date: 06/		No F6.37A		