

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

TIME IN 800			TIME OUT 915		
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NEXT ROUTINE INSPE	ECTION THIS DAY, THE ITEMS NOT ECTION, OR SUCH SHORTER PER S FOR CORRECTIONS SPECIFIED	IOD OF TIME AS MA	AY BE SP	ECIFIED	IN WE	RITING BY	THE REGULAT	TORY AUTHORIT			
York's Quick	OWNER: Linda York						PERSON IN CHARGE: Penny Collins				
ADDRESS: Hwy						COUNTY: 069					
CITY/ZIP: Camp	PHONE: 573-246-3136		FAX	FAX:		P.H. PRIORITY : H M]м[] L		
ESTABLISHMENT TYPE BAKERY RESTAURANT PURPOSE	C. STORE CATERER SCHOOL SENIOR C	DEL ENTER SUM	I MER F.P.	B	GROC TAVER	ERY STOR	RE INS	STITUTION MP.FOOD	☐ MOBILE V	ENDOR	RS
☐ Pre-opening	Routine Follow-up		Other								
FROZEN DESSER		PRIVATE		ATER S			NON-COMI	MUNITY	PRIVATE Results		
License No. NA		RISK FACT	ORS AN	ID INTE	RVEN	TIONS	Date damp	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	T Courto		
Risk factors are food	preparation practices and employee						ease Control a	and Prevention as	contributing facto	ors in	
foodborne illness outbr Compliance	reaks. Public health interventions a Demonstration of Kno	re control measures	to prever	nt foodbo	me illne	ess or injury	/-			I co	C D
OUT	weage trates knowledge,	COS					tentially Hazardou ng, time and temp		CO	S R	
- 001	and performs duties Employee Healt	•				N N/A		-	***		_
OUT	Management awareness; policy pr				OUT	N N/A		ating procedures for ng time and temper		+	
OUT	Proper use of reporting, restriction	and exclusion			OUT N/O N/A Proper hot			holding temperatures			
OUT N/O	Good Hygienic Prace Proper eating, tasting, drinking or							ld holding temperatures te marking and disposition		-	-
OUT N/O	No discharge from eyes, nose and	mouth		IN	OUT	N/O N	Time as a pur records)	blic health control	(procedures /		
	Preventing Contamination	by Hands					records)	Consumer Advis	ory		
OUT N/O	Hands clean and properly washed		IN	OU	OUT Consumer advisory provided for rav			r raw or			
OUT N/O	No bare hand contact with ready-to approved alternate method proper							ghly Susceptible Populations			
OUT Adequate handwashing facilities supplied & accessible					OUT	N/O N/A	Pasteurized f offered	oods used, prohib	ited foods not		
	Approved Source			1_				Chemical			
IN OUT NO N/A	OUT Food obtained from approved source Food received at proper temperature				00	OUT N/A Food additives: approved and properly used OUT Toxic substances properly identified, stored and			-	-	
						001	used				
IN OUT N/O N Required records available: shellstock tags, padestruction				IN	OU	T N		ance with Approve with approved Spen			
	Protection from Contant	ination									
OUT N/A Food separated and protected					e letter to ection.	o the left of	each item indi	cates that item's st	tatus at the time	of the	
OUT N/A Food-contact surfaces cleaned & sanitized IN OUT Proper disposition of returned, previously serv				IN = in compliance N/A = not applicable OUT = not in compliance N/O = not observed							
IN OUT N	reconditioned, and unsafe food	000	D DETAI	L DDAG	FIGER						
	Good Retail Practices are preventati		DD RETAL			nogens, che	emicals, and ph	vsical objects into	foods.		
IN OUT	Safe Food and Water		os R	IN	OUT		Proper	Use of Utensils		cos	R
X Pasteurized eggs used where required Water and ice from approved source			_	×			ensils: properly equipment and	y stored d linens: properly s	tored dried		-
X Value and ice from approved source Food Temperature Control				×		handled	andled		CO.O. SO. 10.0 (4.0 C.		1
X Adequ	ol		×			se/single-servicesed property	ce articles: properly	y stored, used		-	
X Appro						Utensils, Eq	uipment and Vend				
× Therm			×			nonfood-cont , constructed,	act surfaces clean and used	able, properly			
Food Identification				×		Warewas strips use	hing facilities: installed, maintained, used; test				
X Food properly labeled; original container Prevention of Food Contamination				×		Nonfood-	contact surface	es clean sical Facilities			
X Insects, rodents, and animals not present				×		Hot and o		lable; adequate pr	essure		
X Contamination prevented during food preparation, storage and display								er backflow device			
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					×	Sewage a	and wastewate	r properly dispose	d		
Wiping cloths: properly used and stored Fruits and vegetables washed before use				X				constructed, supp			
				×				y disposed; facilitie ed, maintained, an			\vdash
Person in Charge /Ti	tle: Penny Collins	Parl	200	11			THE RESERVE THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TWIND TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN	07/19/2019	The state of the s		
Inspector:	Pol DA	Telepho 573-88	ne No.	el	1	EPHS No 647	. Follow	v-up:		√ N	ю
MO 580-1814 (0-13)	Her EVE	ISTRIBUTION: WHITE - O				CANARY - FILI		v-up Date:			E6.37



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York's Quick Stop & BBQ		ADDRESS Hwy 53		Campbell, MO			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT		TEMP. in ° F		
6-4-		PRIORITY	TEMO				
Code Reference	Priority items contribute directly to the or injury. These items MUST RECE	PRIORITY I' e elimination, prevention or reduction IVE IMMEDIATE ACTION within 72	n to an acceptable level, hazards	associated with foodborne illness	Correct by (date)	Initial	

Code Reference	Core items relate to general sanitatio standard operating procedures (SSO	CORE ITE n, operational controls, facilities or st Ps). These items are to be correct	tructures, equipment design, gene	eral maintenance or sanitation on or as stated.	Correct by (date)	Initial	
5-203.13	No mop sink for disposal of w				NRI		
						 ,	
NRI	NEXT ROUTINE INSPECTION	I					
		EDUCATION PROVID	DED OR COMMENTS				
		2 2					
	narge /Title: Penny Collins	Kerry Coli	lets	Date: 07/19/20			
Inspector: MO 580-1814 (9-13)	helen DAL	Telephone No. 573-888-9008		Follow-up: Follow-up Date:	Yes 🖸	No E6.37A	

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