

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

TIME IN 800	TIME OUT 1130
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MEYTE	OUTINE	INSPEC	IZ SO MOITS	ICH SHORTER	NOTED BELOW IDE R PERIOD OF TIME A DIFIED IN THIS NOTICE	S MAY BE	SPEC	IFIED I	N WRI	I ING BY I	HE KEG	FACILITIES WHICH MULATORY AUTHORIT O OPERATIONS.	7. FAILURE TO	TED B	Y THE Y	
ESTABLISHMENT NAME: OWNER Harps Food Store #499						NER: rps Food Stores, Inc.							GARY BROWN			
ADDRESS: 1618 ST FRANCIS STREET												COUNTY: 069				
			ETT, MO		PHONE: 888-6666			FAX:				P.H. PRIORITY	7: 🔳 н 🗌	М	] L	
■ E	LISHMEN BAKERY RESTAU		C. STOR			DELI SUMMER I	F.P.		SROCE	RY STOR	E [	INSTITUTION TEMP.FOOD	☐ MOBILE VE	ENDOF	rs ———	
PURPO			Routine	☐ Follow-		☐ Oth	ner									
☐ Ap		Disa	approved	SEWAGE I		TE		COMM				OMMUNITY Sampled	PRIVATE Results			
Licens	e No. NA	4			RISK F	ACTORS	AND	INTE	RVEN	TIONS	-7.5					
Risk f	actors a	re food p	reparation pra	ctices and emp	oloyee behaviors most	commonly	report	ed to th	ne Cent	ers for Dis	ease Cor	trol and Prevention as	contributing factor	rs in		
foodbo		ss outbre		ealth interven Demonstration	tions are control meas of Knowledge	sures to pre			ne iline: mpliance		/	Potentially Hazardou	ıs Foods	CC	S R	
		OUT	Person in ch	arge present, d	lemonstrates knowled	ge,		IN (	OUT I	N/A	Proper	cooking, time and temp	erature			
			and performs	Employee	Health			_		N/A		reheating procedures				
		UT		t awareness; p								ooling time and temperatures of holding temperatures				
_		UT	Proper use o	Good Hygien	triction and exclusion ic Practices			IN COT N/A Proper c				cold holding temperatu	d holding temperatures			
	OUT	N/O		g, tasting, drink e from eyes, no	ing or tobacco use	_	-			N/O N/A		date marking and dispose a public health control		+		
	OUT	N/O						IN C	OUT I	N/O N	records	)		_		
_	Preventing Contaminatio  Hands clean and properly washed					+	IN	IN OUT No Consum			Consumer Advi- ner advisory provided for		_			
OUT N/O No bare hand contact with ready-to						-	I IN	- 001	1 1	underco	ooked food Highly Susceptible Po	pulations				
approved alternate method prope				properly followed										_		
	C	UT	Adequate ha accessible	ndwashing faci	ilities supplied &			-	OUT I	N/O N/A	offered	ized foods used, prohil	oited 100ds 110t			
				Approved			-	-	OUT	r N/A	Food o	Chemical Iditives: approved and	nmnerly used		-	
IN O		UT N/A		ed from approved at proper ten			+	1		ON/A		ubstances properly idea				
IN O			Food in sond	l condition oof	and upadultarated	_	-	-	_		used	formance with Approv	ed Procedures		-	
IN C	UT N/C	UT			e and unadulterated shellstock tags, paras	ite	_	IN	OUT	N N	Complia	ance with approved Spo				
IN O	OI N/C	( James )	destruction	rotection from	Contamination		-	+			and HA	CCP plan			_	
IN	C	N/A		ted and protect						the left o	f each ite	m indicates that item's	status at the time	of the		
IN	CET	N/A	Food-contact	t surfaces clear	ned & sanitized				ection.	compliano	e	OUT = not in co	mpliance			
IN	OUT	N	Proper disposition of returned previously served N/A = no		t applicabl		N/O = not obse									
-	001		reconditioned	d, and unsafe f	ood	GOOD RE	FTAII	PRACT	ICES	10 (7						
			Good Retail P	ractices are pre	eventative measures to					iogens, ch	emicals,	and physical objects int	o foods.			
IN	OUT	Dest		afe Food and V		cos	R	IN X	OUT	In use u		Proper Use of Utensils roperly stored	4.5	cos	R	
×				ed where requi approved sourc				×		Utensils	, equipme	ent and linens: properly	stored, dried,			
<b>├</b>	-	100	Foor	f Temperature	Control		-	+ -	×	handled Single-t	se/single	-service articles: prope	rly stored, used			
×			ate equipment	t for temperatu				×			used prop	erly				
×			ved thawing m	ethods used ded and accura	ate		-	1		Food an	Utens d nonfoo	ils, Equipment and Ver d-contact surfaces clea	nable, properly		+	
×		1110111					_	×		designe	d, constru	icted, and used ilities: installed, mainta			-	
				Food Identificat	on			×		strips us	ed		med, used, test			
×		Food		d; original cont				X Nonfood-contact s			l-contact	surfaces clean Physical Facilities		-		
×		Insect		on of Food Cor i animals not p				×		Hot and cold water available; adequate pressure						
	×	and di	splay		od preparation, storage	В		×		Plumbing installed; proper backflow devices						
×	Personal cleanliness: clean outer clothing fingernails and jewelry			othing, hair restraint,			×	×   '			tewater properly dispos					
Wiping cloths: properly used and stored						1	×			operly constructed, sup roperly disposed; facili						
×		Fruits	and vegetable	s washed befo	re use			/)×				installed, maintained,				
Perso	on in Ch	arge /T	itle: GARY	BROW	V /V	2///-	10	7	nv	V		Date: 05/29/202	20			
Inspe		20	1	1 1	// Te	lephone i	No.	1110		EPHS N	0.	Follow-up:	✓ Yes		No	
	/	he	she l	1 thes	57	3/888-9	8000			1647		Follow-up Date: 06/	08/2020		E6.37	



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

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OOD PRODUCT/LOCATION  Gravy/Hot hold	TEMP. in ° F	FOOD PROD	MOTH COATION	TEMP. i	
Gravy/Hot hold		TEMP. in ° F FOOD PRODUCT/ LOCATION			
	150				
	154		rall freezers	11	
Deli display	37	22 Do	or Freezer	18	
		Eac	Cooler	37	
		41			
Meet Collin Coolei		Correct by	Initial		
or injury. These items MUST RECEI	(date)	112			
Can opener soiled with food and	debris, clean and sanitize				142
Fountain heads soiled with debris	s, wash rinse and santiize				119
Raid spray next to baby formula					193
Hot shot pesticide in kitchen, mus	st be approved for food establi	ishment			147
Mop sink hose extended below fl	ood line basin creating a cross	s connection in Deli room			KNO
					13/13
		1412			
Mop sink hose extended below	v flood line basin creating a	cross connection in Lo	ading and Receiving area	6/8/2020	NID.
Core items relate to general sanitatio standard operating procedures (SSO	n, operational controls, facilities or	r structures, equipment design	n, general maintenance or sanitation spection or as stated.	Correct by (date)	Initial
Shelving holding single serve	in deli soiled with food and	d debris			1412
Vent guard missing from emp	loyee women's restroom, r	maintain in good repair			RYD
Multiple racks in Walk in Dairy co	6/8/2020	210			
Rear walk in cooler has heavy	ice build up on floor and ce	iling, creating the possi	bility of contamination	6/8/2020	13/13
Fans guards in Vegetable co	oler soiled with dust and d	lebris, clean and saniti	ze	6/8/2020	DB.
No employee handwashing sig	gnage in restrooms				
	EDUCATION PRO	VIDED OR COMMENTS			
Charge /Title: GARY BROW	N Jawa Telephone N 573-888-90			Yes	□ No
	Meat display cooler  Meet Coffin cooler  Priority items contribute directly to the or injury. These items MUST RECEI  Can opener soiled with food and Fountain heads soiled with debris Raid spray next to baby formula Hot shot pesticide in kitchen, mus Mop sink hose extended below fill Raw shelled eggs above ready to Meat Prep Room(temp at 63 deg Mop sink hose extended below fill standard operating procedures (SSO Shelving holding single serve Vent guard missing from emp Multiple racks in Walk in Dairy or Rear walk in cooler has heavy Fans guards in Vegetable cool No employee handwashing significant in the standard operating procedures (SSO Shelving holding single serve)  No employee handwashing significant in the standard operating procedures (SSO Shelving holding single serve)	Meat display cooler  Meet Coffin cooler  Meet Coffin cooler  A0  PRIORITY Priority items contribute directly to the elimination, prevention or reduction or injury. These items MUST RECEIVE IMMEDIATE ACTION within a Can opener soiled with food and debris, clean and sanitize. Fountain heads soiled with debris, wash rinse and sanitize. Raid spray next to baby formula. Hot shot pesticide in kitchen, must be approved for food establing the short pesticide in kitchen, must be approved for food establing sink hose extended below flood line basin creating a cross. Raw shelled eggs above ready to eat food in Deli walk in coole Meat Prep Room(temp at 63 degrees, must be 41 degrees or be more standard operating procedures (SSOPs). These items are to be come Shelving holding single serve in deli soiled with food and Vent guard missing from employee women's restroom, In Multiple racks in Walk in Dairy cooler soiled with white residue. Rear walk in cooler has heavy ice build up on floor and cells and a cooler has heavy ice build up on floor and cells and a cooler has heavy ice build up on floor and cells and a cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice build up on floor and cells and the cooler has heavy ice	Meet Coffin cooler  Meet Coffin cooler  A0  Meet Prep Room PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, has or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Can opener solled with dod and debris, dean and santitize Fountain heads soiled with dod and debris, clean and santitize Fountain heads soiled with dod and debris, dean and santitize Raid spray next to baby formula Hot shot pesticide in kitchen, must be approved for food establishment Mop sink hose extended below flood line basin creating a cross connection in Deli room. Raw shelled eggs above ready to eat food in Deli walk in cooler Meat Prep Room(temp at 63 degrees, must be 41 degrees or below Mop sink hose extended below flood line basin creating a cross connection in Lo  Core items relate to general sanitation, operational controls, facilities or structures, equipment design standard operating procedures (SSOPs). These items are to be corrected by the next regular in Shelving holding single serve in deli soiled with food and debris  Vent guard missing from employee women's restroom, maintain in good repair Multiple racks in Walk in Dairy cooler soiled with white residue  Rear walk in cooler has heavy ice build up on floor and ceiling, creating the possi Fans guards in Vegetable cooler soiled with dust and debris, clean and sanit  No employee handwashing signage in restrooms  EDUCATION PROVIDED OR COMMENTS  EDUCATION PROVIDED OR COMMENTS	Meet Coffin cooler  Meet Coffin cooler  40 Meet Prep Room (Raw Ground Meet)  PRIORITY ITEMS  Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards essociated with footborne lifness or injury. Three items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as streed.  Can opener solied with food and debris, dearn and sanitize  Fountain heads solied with debris, water interes and sanitize  Raid spray next to baby formula  Hot shot pesticide in kitchen, must be approved for food establishment  Mop sink hose extended below flood line basin creating a cross connection in Deli room  Raw shelled eggs above ready to eat food in Deli walk in cooler  Meet Prep Room(temp at 63 degrees, must be 41 degrees or below  Mop sink hose extended below flood line basin creating a cross connection in Loading and Receiving area  Core items relate to general sanitation, operational controls, facilities or shockures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.  Shelving holding single serve in dell solled with food and debris.  Vent guard missing from employee women's restroom, maintain in good repair  Multiple racks in Walk in Dairy cooler solled with white residue  Rear walk in cooler has heavy ice build up on floor and ceiling, creating the possibility of contamination  Fans guards in Vegetable cooler solled with dust and debris, clean and sanitize   EDUCATION PROVIDED OR COMMENTS   Date: 05/29/20.	Meat display cooler 35 Egg Cooler 37 Meet Coffin cooler 40 Meat Prep Room (Raw Ground Meat) 14 Priory terms contributed directly to the alimination, prevention or devolution to an exceptable level, hazards associated with foodborne illness contributed directly to the alimination, prevention or devolution to an exceptable level, hazards associated with foodborne illness contributed. Can opener solled with food and debrils, clean and sanitize 6/8/2020 Can opener solled with food and debrils, clean and sanitize 6/8/2020 Fountain heads solled with debrils, wash rinse and sanitize 6/8/2020 Raid spray next to baby formula 6/8/2020 Mop sink hose extended below flood line basin creating a cross connection in Deli room 6/8/2020 Mop sink hose extended below flood line basin creating a cross connection in Loading and Receiving area 6/8/2020 Mop sink hose extended below flood line basin creating a cross connection in Loading and Receiving area 6/8/2020 Mop sink hose extended below flood line basin creating a cross connection in Loading and Receiving area 6/8/2020 Mop sink hose extended below flood line basin creating a cross connection in Loading and Receiving area 6/8/2020 Mop sink hose extended below flood line basin creating a cross connection in Loading and Receiving area 6/8/2020 Mop sink hose extended below flood line basin creating a cross connection in Loading and Receiving area 6/8/2020 Mop sink hose extended below flood line basin creating a cross connection in Loading and Receiving area 6/8/2020 Mop sink hose extended below flood line basin creating a cross connection in Loading and Receiving area 6/8/2020 Mop sink hose extended below flood sine basin creating a cross connection in Loading and Receiving area 6/8/2020 Mop sink hose extended below flood line basin creating a cross connection in Loading and Receiving area 6/8/2020 Mop sink hose extended below flood fl