

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

TIME IN 1330			TIME OUT 1521
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NEXT ROUTINE WITH ANY TIME ESTABLISHN	INSPEC LIMITS MENT N	TION, OR SU FOR CORREC	Y, THE ITEMS NOTE CH SHORTER PERI CTIONS SPECIFIED	OD OF TIME AS I IN THIS NOTICE OWNER:	MAY BE MAY RE	SPECI	FIËD I	N WRI	TING BY T	HE REGULA	TORY AUTHORITY PERATIONS. PERSON IN CI	HARGE:	COMPL'	THE Y
The Junction  ADDRESS: Hwy 25 & B			Daniel Vancil							Daniel Vancil COUNTY: Dunklin				
CITY/ZIP: Holcomb, MO 63852 PHONE: 573-792-3			PHONE: 573-792-328	12	FAX:					P.H. PRIORITY: H M L			L	
ESTABLISHMENT	TYPE	C. STOR	E CATERER	☐ DE	ELI				RY STOR		ISTITUTION	☐ MOBILE V	ENDOR	s
BAKERY RESTAUF PURPOSE		Routine	L ☐ SENIOR CI		MMER I		<u> </u>	AVERN	V	TE	MP.FOOD			
FROZEN DES	SSERT		SEWAGE DISPO				ER SI	JPPLY				_		
Approved			■ PUBLIC	☐ PRIVATE			OMM	IUNIT	Υ 🗆	NON-COM Date Sam	pled	PRIVATE Results		
License No. 06				RISK FA										
Risk factors an	e food p	aks. Public he	ctices and employee lealth interventions a	re control measur	es to pre	reporte	d to th	e Cent	ers for Disa ss or injury	ease Control	and Prevention as	contributing facto	ırs in	
Compliance		D	iemenstration of Know arge present, demons	viedge:	COS		Cor	npliance		P	rrantia y Hazardou king, time and temp		COS	R
	TU	and performs	dutles	1			IN (		N/A		eating procedures for			
	UT UT	Proper use of	awareness; policy pr f reporting, restriction	and exclusion			IN C		N/O N/A		ing time and temper rolding temperature			
OUT	N/O		.Good Hv jenis Prac tasting, drinking or t	Sices:				TUO 1 TUC						
■ OUT	N/O	No discharge	from eyes, nose and	mouth			IN C	IN OUT N/O N Time as a public health control (procedures / records)						
■ OUT	N/O	Proxenting:Containination:by:Hands  Hands clean and properly washed					IN OUT Consumer				advisory provided for raw or			
■ OUT	OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Highly Susceptible Populations								
OUT Adequate handwashing facilities supplied & accessible						ו דעכ	N/O N/A	Pasteurized offered	foods used, prohib					
<b>I</b> 0	UT	Food obtaine	Approved Sourced from approved sour	ce			1500	OUT	N/A	Food additing	Chemical /es: approved and p	roperly used		
IN OUT NO N/A Food received at proper temperature						ı	OUT		ances properly iden					
OUT Food in good condition, safe and unadulterated  Required records available: shellstock tags, parasite					Conformance with Approved Procedures									
III Car III C	7		sie dien Nam Canan	ination						and HACCF				
OUT	N/A	·	ed and protected		4_		The letter to the left of each item indicates that item's status at the time of the Inspection.							
IN Total N/A Food-contact surfaces cleaned & sanktized  Proper disposition of returned, previously served.							compliance t applicable		OUT = not in cor N/O = not obser					
IN OUT	NED)		, and unsafe food	ě	non el	DIANE	PERSON	CES						
			actices are preventat	ive measures to c	ontrol th	e introd		of path	ogens, cha	micals, and	physical objects into er Jessof Uterrolis	o loods.	cos	R
IN OUT			fe Food and Water ed where required		cos	R	×	TUO	n-use ut	ensils: prope	rlv stored			
×	Water		pproved source				×		handled		nd linens: properly			
×	Adpau	Food	for temperature contra				×			se/single-ser sed properly	vice articles: proper	ly stored, used		
x	Approv	ed thawing me	ethods used	OI .						Utansils, F	quantent and Ven			
X Thermometers provided and accurate					×		designed	. constructed	ntact surfaces clear i, and used					
Food (deraif cation						×	strips us	ed	s: installed, maintair	ned, used; test				
Food properly labeled; original container     Freventlish of Food Contamination					х		Nonfood	-contact surfa	rces clean					
X Insects, rodents, and animals not present					×			cold water a\	allable; adequate p	ressure				
×	Contamination prevented during food preparation, storage and display  Plumbing installed; proper backflow devices													
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					×				iter properly dispose					
Wiping cloths: properly used and stored     Fruits and vegetables washed before use					×				rly constructed, sup erly disposed; faciliti					
					x			facilities inst	alled, maintained, a	nd clean				
Person in Cha	Person in Charge /Title: Daniel Vancil													
Inspector.	U	de D	1/1		hone 1 888-9				EPHS No 1647	Foll	ow-up: [ ow-up Date:	] Yes	✓ N	10
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FOOD PRODUCT LOCATION  Mac & Cheese/Warmer  188  Walk in Freezer  68  Chicken Hot Hold  198  Deli  39  Plaza/Warmer  192  Mashed Potatoes/Warmer  194  BSD/Warmer  195  Egg Roll/Warmer  197  Place  P	ESTABLISHME The Jun	otion	ADDRESS Hwy 25 & B	Ho	olcomb, MO 638	52	
Mac & Cheese/Warmer  Chicken/ Hol Hold  138 lec Cream Maker/Stuth  Dell  39 Pizza/Warmer  162  Mashed Potatosc/Warmer  163  Mashed Potatosc/Warmer  164  BBG/Warmer  175  Walk in Cooler  36 Egg Roll/Warmer  176  Cose  Franciscus Prodry cares combined should be the employee or enclained and acceptable fixed, handle sales with fixed bring the state of the prodry cares combined should be the employee or enclained and acceptable fixed, handle sales with fixed bring the state of the prodry cares combined should be the employee or enclained and acceptable fixed, handle sales with fixed bring the state of the prodry care combined the state of							in ° F
Dell 39 PizzaWarmer 162  Mashed Potatos Warmer 164 BSCWarmer 137  Walk in Cooler 36 Egg Roll/Warmer 147  Core 150 Pines Corpland drough to the an invacon interestor or involvent an acceptable level, hazard accounted with foodborne the control of the pines of the pi	_	Mac & Cheese/Warmer		Walk in Freeze	Г	-(	6
Mashed Potatioes/Warmer  Walk in Cooler  So  Foreign you have curipture drougly to the an entire processor or an entire processor and entire to the control of the control		Chicken/ Hot Hold	138	Ice Cream Maker/S	ush	3:	2
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Cities Reference Postuly family These large AUST RECEIVE IMMEDIATE ACTION vertical are undiscable and expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first a minute of an expectable level, in 22ards 845.04 flock both to first	N		137				
Perform in Charge (Title: Daniel Vancil  Person in Charge (Title: Daniel Vancil		Walk in Cooler	36	Egg Roll/Warme	ľ		
Cote TEMS Cote Tems regard to general to general analysis corrected by the extregular importance or salidation and design of the floor  Cote Sons regard to general to general analysis corrected by the extregular importance or salidation (correctly) in the control of the cote that the forest productions (colors). These is man are to be corrected by the extregular importance or salidation (correctly) in the correct productions (colors). These is man are to be corrected by the extregular importance or salidation (correctly) in the correct production (correctly) in the correctly in the correctly in the correctly in the correctly in the		Priority items contribute directly to the	e simination, drayention of reduction	to an acceptable level, nazards assoc	ared with foodborne illness		inital
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