

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

| TIME IN | 13 | 00 | TIME OUT 1500 |
|---------|----|----|---------------|
| PAGE    | 1  | of | 2             |

| CITY/IP    Kennett, MO 63857   S78-88-3922   FAX:  | BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE VEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.  ESTABLISHMENT NAME:  Dairy Queen  OWNER:  Scott Coleman/Chris Stockton  PERSON IN CHARGE: Kayla Stockton |  |                        |  |             |                                |              | THE            |                                       |                   |        |       |
|--|---|--|------------------------|--|-------------|--------------------------------|--------------|----------------|---------------------------------------|-------------------|--------|-------|
| CITYUZP: Kennett, MO 63857   SPS-888-3922   FAX:   P.H. PRIORITY:   H   M   L  |   |  |                        |  |             |                                |              |                |                                       |                   |        |       |
| Restruction Restru |   |  | PHONE:<br>573-888-3922 | PHONE: FAX: 573-888-3922                         |             |                                |              | P.H. PRIORITY: | п н                                   | М                 | L      |       |
| PROZEN DESERT   Complete   Comp   | ESTABLISHMENT TYPE  BAKERY  |  |                        |  |             |                                |              |                |                                       |                   |        |       |
| Desproyed   Desproyed   PUBLIC   PRIVATE   COMMUNITY   NON-COMMUNITY   Description   PRIVATE   Results   | PURPOSE   |  |                        |  |             |                                |              |                |                                       |                   |        |       |
| Risk factors are food proparation proutice and employee behalvies most commonly reproduce to the Center for Disease Control and Prevention as certificiting factors in foodborne lifeses outbreaks. Publish health interventions are control measures to prevent foodborne lifeses or riginy.  Corplance  OUT  Proper on in charge present, demonstrates knowledge and performance allowers.  Employee health.  OUT Proper on in charge present, demonstrates knowledge.  OUT Proper on of reporting, restriction and exclusion  OUT Proper on of reporting, restriction and exclusion  OUT NO No discharge from eyes, note and mouth  No No discharge from eyes, note and mouth  No No discharge from eyes, note and mouth  No OUT NO No discharge from eyes, note and mouth  No OUT NO No discharge from eyes, note and mouth  No OUT NO No discharge from eyes, note and mouth  No OUT NO No discharge from eyes, note and mouth  No OUT NO No discharge from eyes, note and mouth  No OUT NO No discharge from eyes, note and mouth  No OUT NO No discharge from eyes, note and mouth  No OUT NO No discharge from eyes, note and mouth  No OUT NO No discharge from eyes, note and mouth  No OUT NO No Darra hand contact with restry to eat foods or approved elements method properly followes  NO OUT NO No Darra hand contact with restry to eat foods or approved defendant method properly followes  NO OUT NO No No Darra hand contact with restry to eat foods or approved defendant method properly followes  NO OUT NO NO No Darra hand contact with restriction and exclusive foods used, pre-bidded foods not distinct to the excellent of the control of the intervention of the property food of the work of the excellent of the exce | ■ Approved □ Disapproved ■ PUBLIC □ PRIVATE ■ COMMUNITY □ NON-COMMUNITY □ PRIVATE   |  |                        |  |             |                                |              |                |                                       |                   |        |       |
| Complement   December   Decembe   | License No.   | 7  | RISK FACTOR            | S AND  | NTER        | VENT                           | IONS         |                |                                       |                   |        |       |
| Completes   Dear interlative of Warrachgell   COS   R   Completes   Periodic Management   Cos   R  | Risk factors are fo   | od preparation practices and employee  | cehaviors most common  | ly reporte                                       | d to the    | e Cente                        | ers for Dise | ease Control   | and Prevention as cor                 | ntributing factor | s in   |       |
| and performs duties  OUT Management awareness, policy present  OUT Proper use of reporting, restriction and exclusion  OUT N/O  Proper use of reporting, restriction and exclusion  OUT N/O  NO Proper enting, testing, directly asking or tobaccouse  OUT N/O  No Because the service of the servi |   | i Demonstration en Krip  | vledge: Co             |  |             |                                |              | p)             | etenkally Hazardovis F                | yeds              | cos    | R     |
| OUT NO Proper electricina and vertical properties and properties a | OUT   | and performs duties  |                        |  | _           |                                |              |                |                                       |                   | 4      |       |
| OUT NO NA Proper lot holding temperatures  Good Playagens Practices  OUT NO NA Proper cold holding temperatures  OUT NO NA Proper cold holding temperatures  OUT NO NA Proper cold holding temperatures  OUT NO NA Sechage from eyes, nose and mouth  NO No discharge from eyes, nose and mouth  NO NA discharge from eyes, nose and mouth  NO Hands clears and properly washed  OUT NO NA Proper date marking and disposition  Proper date marking and disposition  NO Hands clears and properly washed  NOUT NO NA Proper date marking and disposition  NO Hands clears and properly washed  NOUT NO NA Proper date marking and disposition  NO Hands clears and properly washed  NOUT NO NA Acquate hand contact with ready-to aud foods or approved alternate method properly followed  Acquate hand contact with ready-to aud foods or approved alternate method properly followed  Acquate handship washing facilities supplied & OUT NO NA Acquate handship washing facilities supplied & OUT NO NA Acquate handship washing facilities supplied & OUT NO NA Acquate handship washing facilities supplied & OUT NO NA Acquate handship washing facilities supplied & OUT NO NA Acquate handship washing facilities supplied & OUT NO NA Acquate handship washing facilities supplied & OUT NO NA Acquate handship washing facilities supplied & OUT NA Acquate handship washing facilities and property used  OUT NA Food records available. Shellstock tigs, parasite destruction  OUT NA Food in good condition, safe and unadulterated  NOUT NA Food separated and protected  OUT NA Food separated and protected  NA Food protected washing food unadulterated  NOUT NA Food separated and protected  NOUT NA Food separated and protected  NA Food separated and food washing food unadulterated  NOUT NA Food separated washing food unadulterated  NA Food of the food washing food unadulterated  NA Food of the food washing food unadulterated  NA Food washing food unadulterated washing  | OUT   |  |                        |  | IN O        | UT N                           | N/A          | Proper cooli   | ing time and temperat                 |                   |        |       |
| OUT N/O N/O Proper attern testing, drinking or tobaccouse  OUT N/O N/O discharge from eyes, nose and mouth  N/O N/O discharge from eyes, nose and mouth  N/O N/O discharge from eyes, nose and mouth  N/O  | ■ OUT   | Proper use of reporting, restriction   | and exclusion          |  |             |                                |              |                |                                       |                   |        |       |
| OUT N/O   Hands clean and property washed  |   | No discharge from eyes, pass and   | obacco use             |  |             |                                | 55-51        |                |                                       |                   |        | +     |
| OUT N/O No bere hand context with ready-to-eat foods or approved alternate method properly followed  IN OUT N/O No Abert hand context with ready-to-eat foods or approved alternate method properly followed  IN OUT N/O N/A Abettuate handwashing facilities stupplied & accessible  OUT Food obtained from approved source  IN OUT N/O N/A Food detailed from approved source  OUT N/O N/A Food outdition, safe and unadulterated destruction  Flood in good condition, safe and unadulterated destruction  N/O N/A Food separated and protected  IN OUT N/A Food-contact surfaces deamed & sanitized  IN OUT N/A Food-contact surfaces surfaces deamed & sanitized  IN OUT N/A Food-contact surfaces deamed & sanitized  IN OUT N/A Food-contact surfaces can prevent surfaces control N/A Food-contact surfaces can prevent surfaces control N/A Food-contact surfaces canable, properly designed, constructed, and used of the sanitized of the sanitized of t | OUT N   | 110  |                        |  | IN O        | יו וט                          | WO P         | records)       | Carsumar Advisor                      | <i>i</i>          |        | $\pm$ |
| No   No   No   No   No   No   No   No  | OUT N   | Hands clean and properly washed IN OUT ME Consumer advisory provided for raw or              |                        |  |             |                                |              |                |                                       |                   |        |       |
| Adequate hardwashing facilities supplied & crossable   OUT N/O N/A offered   OUT   Food obtained from approved source   OUT N/A   Food additives: approved and properly used   OUT N/A   Food deceived at proper temperature   OUT   Toxic substances properly identified, stored and used   Used |   |  |                        |  |             | Highly Susceptible Populations |              |                |                                       |                   |        |       |
| OUT N/A Food obtained from approved source  OUT N/A Food additives: approved and properly used used used used used used used used  | IN C  | Adequate handwashing facilities s  |                        |  | <b>0</b>    | N TU                           | 1/O N/A      | Pasteurized    | foods used, prohibite                 | d foods not       |        |       |
| IN OUT N/O NA Food received at proper tamperature  OUT Food in good condition, safe and unadulterated  Required records available: shellstock tags, parasite destruction  Reduired records available: shellstock tags, parasite destruction  Finding side in from Land in Food separated and protected  N/O N/O N/O Food-contact surfaces deamed & sanitized  N/O IN OUT N/O Food-contact surfaces deamed & sanitized  N/O IN OUT N/O Food separated and protected  GOOD RETAIL PRACE CES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  N/O IN OUT Safe Food and Wester COS R IN OUT Safe Food and Wester Required  X IN OUT Safe Food and Wester Required  X In-use utensits; properly stored.  Water and ice from approved source  Food Temperature Control  X Adequate equipment for temperature control  X Adequate equipment for temperature control  X Approved thewing methods used  X Approved thewing methods used  X Intermediates provided and accurate  X Cloves used properly  X Approved the wing methods used  X Intermediates provided and accurate  X Nonfood-contact surfaces clean food used; installed, maintained, used; test strips used  X Intermediates provided and accurate  X Nonfood-contact surfaces clean  Playsing if still itsels.  X Nonfood-contact surfaces clean  Playsing if still itsels.  X Nonfood-contact surfaces deamed.  X Nonfood-contact surfaces clean  Playsing if still itsels.  X Nonfood-contact surfaces clean  Plumbing installed; proper backflow devices  X Sewage and westewater properly disposed.  |   | Approved Source  |                        |  |             | OUT                            | NIA          |                |                                       | nody used         |        | =     |
| OUT Food in good condition, safe and unadulterated  Required records available: shellstock tags, parasite destruction  OUT N/A Food separated and protected  IN OUT Compliance OUT = not in compliance N/A = not applicable  IN OUT Safe Food unsafe food  GOOD RETAL PROT CES  A Pasteurized eggs used where required COS R N N OUT Froper Use of Utensis COS R  Water and ice from approved source  Water and ice from approved source  X In use utensis; properly stored, dried, handled  X Gloves used properly  X Gloves used pro | Food received at premer term proture  |  |                        | Toxic substances properly identified, stored and |             |                                |              |                |                                       |                   |        |       |
| OUT N/O  |   |  |                        |  | 7.57        |                                |              | Gentem         |                                       |                   |        |       |
| The letter to the left of each item indicates that item's status at the time of the Inspection.  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT Proper disposition of returned, previously served, reconcitioned, and unsafe food  GOOD RETAIL PRACTICES  COS R IN OUT Proper Library Li | IN OUT N/O  | destruction  |                        |  | iN          | OUT                            | N            |                |                                       | alized Process    |        |       |
| IN OUT State Food and Water and ice from approved source Water and ice from approved source Water and ice from approved thewing methods used  X Adequate equipment for temperature control  X Approved thewing methods used  X Approved thewing methods used  X Food properly labeled; original container  X Insects, rodents, and uninals not present  X Warewashing facilities: installed, maintained, used; test and display  X Insects, rodents applicable  X Insects, rodents and physical logical into foods.  IN OUT State Food properly stored  X Insects, rodents and physical logical into foods.  X Insects, rodents and physical logical into foods.  X Insects and physical logical into foods.  X Insects and physical objects and physical o | OUT N   |  | insion                 | -  | The l       | etter to                       | the left of  | each item in   | dicates that item's stat              | tus at the time o | of the |       |
| Proper disposition of returned, previously served, reconditioned, and unsafe feed    Sood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    Sood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    Sood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    Sood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    Cool R   N   OUT  | Food posterior different plantand 8, could and  |  |                        |  | Inspection. |                                |              |                |                                       |                   |        |       |
| Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    Nout  | 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1   | Proper disposition of returned, previously served,  N/A = not applicable  N/O = not observed |                        |  |             |                                |              |                |                                       |                   |        |       |
| Nout   Pasteurized eggs used where required   X   In-use utensits; properly stored   X   Utensits, equipment and linens; properly stored, dried, handled   X   Single-use/single-service articles; properly stored, dried, handled   X   Single-use/single-service articles; properly stored, used   X   Adequate equipment for temperature control   X   Gloves used properly   X   Approved thawing methods used   X   Thermometers provided and accurate   X   Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used   X   Warewashing facilities; installed, maintained, used; test   X   Food properly labeled; original container   X   Nonfood-contact surfaces clean   X   Nonfood-contact surfaces clean   X   Insects, rodents, and animals not present   X   Insects, rodents, and animals not present   X   Contamination prevented during food preparation, storage and display   Personal cleanliness: clean outer clothing, hair restraint, fingernals and jewelry   Sewage and wastewater properly disposed  |   |  | elejele i              | RETAIL   | RACT        | CES                            |              |                |                                       |                   |        |       |
| Water and ice from approved source   | IN OUT  |  |                        |  | IN IN       | of pathe<br>OUT                |              | Prop           | er Jists of Literis is                | odas.             | cos    | R     |
| Adequate equipment for temperature control   X   Single-use/single-service articles: properly stored, used   X   Adequate equipment for temperature control   X   Gloves used properly   |   |  |                        |  |             |                                | In-use ut    | ensils: prope  | rly stored<br>nd linens: properly sto | red, dried,       |        |       |
| X  | ×   |  |                        | 4  |             |                                | handled      |                |                                       |                   |        | _     |
| X  | × A   |  |                        |  |             |                                | Gloves u     | sed properly   | Z                                     |                   |        |       |
| X   designed, constructed, and used   Warewashing facilities: installed, maintained, used; test  | X Approved thewing methods used   |  |                        |  |             |                                |              |                |                                       |                   |        |       |
| Strips used   Strips used   X   Food properly labeled; original container   X   Nonfood-contact surfaces clean   Physical Fact Containing   X   Insects, rodents, and animals not present   X   Hot and cold water available; adequate pressure   X   Contamination prevented during food preparation, storage and display   Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry   X   Sewage and wastewater properly disposed   X   Sewage and wastewater prope   | designed, constructed, and used   |  |                        |  |             |                                |              |                |                                       |                   |        |       |
| Contamination prevented during food preparation, storage and display   Personal cleanliness: clean outer clothing, hair restraint, fingernalls and jeweiry   Pumbing installed; proper backflow devices  | besu aqrita   |  |                        |  |             | a, useo; test                  |              |                |                                       |                   |        |       |
| X Insects, rodents, and animals not present  X Hot and cold water available; adequate pressure  Contamination prevented during food preparation, storage and display  X Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jeweiry  X Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed   | Freverillors of Foot Contempositor Page Contempositor   |  |                        |  |             |                                |              |                |                                       |                   |        |       |
| x and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Sewage and wastewater properly disposed  | X Insects, rodents, and animals not present X Hot and cold water available; adequate pressure   |  |                        |  |             |                                |              | =              |                                       |                   |        |       |
| X fingernalls and jeweiry  | X and display   |  |                        |  |             |                                |              |                |                                       |                   |        |       |
|  | X fingernals and jewelry  |  |                        |  |             |                                |              |                |                                       |                   |        |       |
| X     Wiping cloths: properly used and stored     X     Toilet facilities: properly constructed, supplied, cleaned       X     Fruits and vegetables washed before use     X     Garbage/refuse properly disposed; facilities maintained   |   |  |                        |  |             |                                |              |                |                                       |                   |        |       |
| X Physical facilities installed, maintained, and clean   |   |  |                        |  |             |                                |              |                |                                       |                   |        |       |
| Person in Charge /Title: Kayla Stockton Date: 09/24/2020    Date: 09/24/2020   Proposter   Page   Pa |   |  |                        |  |             |                                |              |                |                                       |                   |        |       |
| Inspector:    Telephone No.   573-888-9008   EPHS No.   Follow-up:   Yes   ✓ No  |   |  |                        |  |             |                                |              |                |                                       |                   |        |       |



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

TIME IN 1300 TIME OUT 1500

PAGE 2 of 2

| ESTABLISHMEN<br>Dairy Qu                                | NT NAME<br>J <b>een</b>   | ADDRESS<br>1403 First Street   | спү <i>і</i> діР<br><b>Kennett</b> ,   | MO 63857  |
|---|---|--|--|---|
|   | OOD PRODUCT/LOCATION  | TEMP. in ° F   | FOOD PRODUCT/ LOCATION   | TEMP. in " F  |
| Ha  | amburger Patties/Warmer   | 150  | Lettuce/Prep Cooler  | 35  |
|   | Chicken/Warmer  | 148  | Walk in Cooler   | 35  |
|   | Refrigerator in Kitchen   | 34   | Walk in Freezer  | -5  |
|   | Prep Cooler   | 36   | Ice Cream Left   | 30  |
|   | Tomatoes/Prep Cooler  | 33   | Ice Cream Right  | 31  |
| Code<br>Reference                                       | Provity items contribute directly to the  | PRIORITY IT<br>is a mination, prevention of reduction<br>IVE IMMEDIATE ACTION within 72                | to an acceptable level, pazards associated with  | Control of miles (cate)                                 |
| 4-601.11A   | Can opener soiled with food and   |  |  | cos   |
| 4-601.11A   | Ice maker baffle soiled with blac   | k residue  |  | cos   |
|   |   |  |  |   |
| Code<br>Reference<br>4-601.11C<br>3-301.12<br>4-601.11C | Core items relate to general substate standard operating procedures (SSI Behind equipment and tables Repeat: No means for drying Floor in walk in freezer soiled wi | A's). These items are to be correct<br>s in rear prep area soiled with<br>hands at rear hand sink in w | ricines environment design de ters maintenance<br>ed by the next regular inspection or as stated<br>food and debris, clean | Correct by Intitial (date)  NRI  NRI  NRI  NRI  NRI  VS |
| COS   | Corrected onsite Next Routine Inspection  |  |  |   |
|   |   | EDUCATION PROVI  | DED OR COMMENTS  |   |
| Person in C   | <sup>tharge /Title:</sup> Kayla Stockto   |  | VIII   | 9: 09/24/2020   |
| Inspector:  | 1/  | Telephone No. 573-888-900 DISTRIBUTION: WHITE - OWNER'S COP  | 8 1647 Falls   | ow-up: ☐ Yes ☑ No<br>ow-up Date:                        |