

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

TIME IN	۱10	30	TIME OUT 1300
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT 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.													
GRECIAN STEAK HOUSE STE			OWNER:	WNER: TEVE PANOUSIS						STEVE PANOUSIS			
ADDRESS: 1108 SOUTH BYPASS								COUNTY: 06	39				
CITY/ZIP: KENNETT		PHONE: FAX: 573-888-9522				P.H. PRIORITY: H M			М] L			
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUMM			ELI JMMER F.P.	GROCERY STORE INSTITUTION MOBILE VENDORS MER F.P. TAVERN TEMP.FOOD									
PURPOSE Pre-opening Routine Follow-up Complaint Other													
FROZEN DESSERT Approved Disapproved PUBLIC PRIVATE SEWAGE DISPOSAL WATER SUPPLY COMMUNITY NON-COMMUNITY Date Sampled Results													
License No. 069-15884 RISK FACTORS AND INTERVENTIONS													
Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.													
Compliance	ss outbre	Demo	nstration of Know	48 499	COS	R Col	ne IIIne mpliance	ss or injury		Poter lially Hazard		СО	s R
	DUT	Person in charge p	resent, demons	trates knowledge			TUC	N/O N/A	Proper	cooking, time and ter	nperature		$\perp \perp$
	117		imployee Health					N/O N/A		reheating procedure repoling time and tem		-	-
	UT	Management awar Proper use of repo	rting, restriction	and exclusion			TUC	N/O N/A	N/O N/A Proper hot holding temperatures				
OUT	N/O	Proper eating, tast		obacco use			OUT TUC	T N/A N/O N/A	Proper	r cold holding tempera r date marking and dis	position		
OUT	N/O	No discharge from	eyes, nose and	mouth		IN (TUC	N/O N	records	is a public health conti s)			
OUT	N/O	Preventing Hands clean and p	Contain nation properly washed	sy Hands		IN	OU	T N	Consu	Consumer Ad mer advisory provided	visory I for raw or		+
■ OUT	N/O	No bare hand contact with ready-to-eat foods or				1			undercooked food Highly Susuapitols Populations				\top
	OUT Adequate handwashing facilities supplied &			in o	OUT	N/O I	//O Pasteurized foods used, prohibited foods not offered						
		accessible	Approved Source							Can d			
OUT Food obtained from approved source Food received at proper temperature			-	00.			additives: approved an substances properly id		1	\dashv			
DDI N/O N/A					·	OUT	used	elionna e a will - Acon			\dashv		
IN OUT N/O Required records available: shellstock tags, parasite destruction		9	IN	OU.	T M	Compl	iance with approved S ACCP plan	Specialized Process					
		Protect	on Trom Contan	(IXAX DXI)								411	
IN T	N/A	Food separated ar				The letter to the left of each item indicates that item's status at the time of the inspection.							
IN OF	N Food-contact surfaces cleaned & sanitized Proper disposition of returned, previously served,				IN = in compliance N/A = not applicable OUT = not in compliance N/O = not observed								
IN OUT		Proper disposition reconditioned, and	of returned, pre- unsafe food	MILLION TO THE PARTY OF THE PAR									
		Cand Botail Prosting	ne aro brovontat		3000 RETAL					and physical objects			
IN OUT		Safe Fo	odans Water	Ve illeasures to	CO9 R	IN	OUT				Ş	cos	R
×		urized eggs used wh and ice from approv				×		Utensils,	tensils: p equipm	properly stored tent and linens: proper	rly stored, dried,		
						×		handled Single-use/single-service articles: properly stored, used				-	
×	Food Temperature Control Adequate equipment for temperature control				x		Gloves	ised pro	perly				
X Approved thawing methods used Thermometers provided and accurate			1		Uterists, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly								
×			×		designed	d. constr	ructed, and used cilities: installed, main						
			dentification			×		strips us	ed		named, addd, root		
X	X Food properly labeled; original container Prevention of Food Contamenation				×			Nonfood-contact surfaces clean Physical Facilities					
X Insects, rodents, and animals not present				×		Hot and cold water available; adequate pressure			-				
Contamination prevented during food preparation, storage and display				×		Plumbing installed; proper backflow devices							
Personal cleanliness: clean outer clothing, hair restraint, fingernals and jewelry				×		Sewage and wastewater properly disposed Toilet facilities: properly constructed, supplied, cleaned							
Wiping cloths: properly used and stored Fruits and vegetables washed before use				×		Garbage	/refuse	properly disposed; fac	cilities maintained				
Physical facilities installed, maintained, and dean													
						No							
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ESTABLISHMEN GRECIAI	T NAME N STEAK HOUSE	ADDRESS 1108 SOUTH	BYPASS	GITY/ZIP KENNETT			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/				
Walk in cooler		40	Walk in Cool	er front	38		
True 2 door cooler		35	Eggs/Prep C	Caoler	41		
Dish Washer		165				161	
Walk in Freezer		-15	Asber Co	oler	39		
(Green Beans/ Warmer	150					
Code		PRI	ORITY I TEMS	sas not alient with fourthering liness	Correct by (date)	initial	
Reference	Priority items contribute directly to the clin or mury. These items MUST RECEIVE I	MMEDIANE ASSISTANT	thin 72 hours or as stated.				
3-302.11	Raw shell eggs above ready t	to eat food in wa	k in cooler		COS	8	
4-601.11A	Fountain heads solled with re	<u>sidue, wash rins</u>	e and sanitize		CIP	RED	
4-601.11A	1A Cutting board on prep cooler heavily scarred,						
					,		
					-		
					Correct by	Intal	
Code Reference	Core tems relate to general sanitation, or	veretimaal controls: fecil	ORETTEMS Des or structures lequipment design, gene	erat maintenance or sanitation	(date)	(Issai	
		These items are to be	corrected by the next regular inspect	on or as slated.	cos >	4	
3-307.11	Personal foods stored with other	her tood, sepera	te and label		000	×1	
cos	Corrected onsite						
			PROVIDED OR COMMENTS				
		Discussed dented (cans with management, discard or return				
				l Date			
Person in Ch	narge /Title: STEVE PANOUS	SIS Str	e tour asis	Date: 2/08/20			
Inspector	7/1.101	Teleph	one No. EPHS No.	Follow-up:	Yes	☑ No	
MO 580-18 4 (9-13	hugh & Tasta	573-88 DISTRIBUTION: WHITE-OW	38-9008 1647 NER'S COPY CANARY - FILE COPY	Follow-up Date:		E6,37A	
AIC 200- 10 4 6- 7	TO STATE OF THE ST	. A. HELLINGS STATE OF	0.000				