

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

TIME IN	90	0	TIME OUT 1100		
PAGE	1	of	2		

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.																
ESTABLISHMENT NAME: OWNER:							PERSON IN CHARGE: \									
Harps Food Store #292 Harps Food Store					tore,	, Inc. Helen Welling &					40	Λ				
ADDRESS: 104 W Hwy 162					COUNTY: 069											
CITY/ZIP: Clarkton, MO 63837 PHONE: 573-448-5363					FAX: P.H. PRIORITY: H M L											
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P.						FP	☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS ☐ TAVERN ☐ TEMP.FOOD									
RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP.FOOD PURPOSE Pre-opening Routine Follow-up Complaint Other																
FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY																
PROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY WATER SUPPLY WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results Results																
License No. <u>NA</u>						507252001073070		00110000		waren waren						
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	S DUILDIE		earm interven Jemonstration			COS			npliance	S Or III UI y		Potentially Haz	serdous Fr	xods	С	os R
V=S1	UΤ		arge present, d			е,	\neg	IN (OUT 8	■ N/A	Ргоре	er cooking, time and	l temperat	ure		
	-	and performs					_				Deser	n webseling proper	lurne for h	et halding	-	-
01	JT	Management	awareness; p		ent		+		1 TUC	N/A N/A		er reheating proced or cooling time and				
	JT		f reporting, res						OUT N	N/A	Prope	er hot holding tempe	eratures			
			Good Hyner	ic Plactic	iš:		_		OUT			r cold holding temp			-	_
IN OUT			, tasting, drink			_	-			V/O N/A	Prope	ar date marking and as a public health c	alsposition	ocedures /		
IN OUT		No discharge	from eyes, no	ise anu mi	Juli			IN (TUC	N/O N	record		zona o (pro	occurred /		
		Prev	enting Contan	iner on by	Hands							Consume				_
■ OUT	N/O	Hands clean	and properly v	vashed				IN	OUT	N .		umer advisory prov cooked food	ided for ra	IW OF		
		No hare hand	contact with	eady-to-e	at foods or						under	Highly Suspepti	ole Popul	ation's:		
OUT	N/O	approved alte	ernate method	properly f	bewollo											
IN Q	T.		ndwashing fac	ilities supp	olied &			OUT N/O N/A Pasteurized foods used, prohibited foods not offered								
		accessible	Abprovec	Source							Ollere	Cher	nical			
■ OL	JT	Food obtaine	d from approv			111111111		IN	OUT			additives: approved	d and prop			
IN OUT HED	N/A		d at proper ter						1	OUT		substances proper	ly identifie	ed, stored ar	d	
		Cood in and	condition sof	o and upo	dultorotod		-				used	orformance with A	namued E	rozadicas		_
OL.			condition, saf			te	-				Comp	bliance with approve	ed Special	ized Proces	S	_
IN OUT N/O Required records available: shellstock tags, parasite destruction						IN	CUT			IACCP plan						
			rotection from		Hion:										(4	
OUT N/A Food separated and protected						letter to ection.	the left of	each i	tem indicates that it	lem's stati	us at the tim	e of the				
OUT N/A Food-contact surfaces cleaned & sanitized						I '	IN = in	compliand		OUT = no						
IN OUT Proper disposition of returned, previously served,						N	/A = not	t applicable	e	N/O = not	t observed	1				
reconductined, and unsafe tood																
GOOD RETAIL FRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.																
IN OUT		5	ie Food wio Y	Vater		cos	R	IN	OUT	ľ.		Proper Use of Ute	msis .		COS	R
×		urized eggs use	ed where requ	ired				×		In-use ut	tensils:	properly stored			_	
×	Water	and ice from a	pproved source	:e				×		Utensils, handled		ment and linens; pro	operty stor	red, dried,		
		Fond	Temperature	Control				х				le-service articles:	properly s	tored, used		
Food Temperature Control Adequate equipment for temperature control					×		Gloves			we provide		111				
X Approved thawing methods used					-			Food an		is#s, Equipment ar ood-contact surface						
X Thermometers provided and accurate						×		designed	d, cons	tructed, and used						
			ood Identifica	acri				×				acilities: installed, m	naintained	, used; test		
					-			strips us		ot surfaces clean			-	+		
X Food properly labeled; original container Prevention of Food Contamination				1	X		NOTIFOR	-conta	n surfaces clean	es.						
X Insects, rodents, and animals not present					×		Hot and	cold wa	ater available; adeq	uate pres	sure					
Contamination prevented during food preparation, storage					×		Plumbin	g instal	led; proper backflow	w devices						
Romanal cleanlinese: clean outer dething hair restraint				-	×		Sewage	and wa	astewater properly	disposed		+				
fingernails and jewelry				_	_		T-11-4-6	10.1	ino di adio a a attuata	al aumolio	d alaamad	-	_			
Wiping cloths: properly used and stored Fruits and vegetables washed before use				-	×				properly constructe properly disposed							
V Linits and acharance magnage nations ass					x				es installed, maintai							
Person in Charge /Title: 2/26/2021																
Inspector / Telephone No. EPHS No. Follow-up: Yes No.																
(b	(P	will !	el		573	3-888-9	8008		1	647		Follow-up Date	:			
MO 580-18 (9-13)	1			DI	STRIBUTION: WH	ITE - OWNE	R'S COPY			CANARY - FI	LE COPY					E6.37

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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TIME IN 900	TIME OUT 1100
DAGE 2	. 2

establishment name Harps Food Store #292		ADDRESS 104 W Hwy 162	Clarkton, MO 63	Clarkton, MO 63837				
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	ION TEMP. in °				
,	15 Door Freezer (East)	-10	Vegetable Prep Room	39				
	12 Door	2	Walk in Cooler	34				
	Meat Display	32	Meat Prep Room	41				
	Deli Display	33	Walk in Freezer	10				
	Fruit Display Cooler	33	Egg Cooler	40	Market V			
Code Reference		PRIORITY I e elimination, prevention or reduction ty E IVMEDIATE ACTION within 72	to an acceptable level, hazards associatar with foodborne ill	Ctale)	In:8:3			
Cods Reference	Core tems relate to general senter of standard operating procedures (SSC	CORE ITE in, operational controls, facilities or s Ps). Thase items are to be correct	MS factures equipment design, general maintenarise or santatio ted by the next regular inspection or as stated.		inital			
COS	Corrected onsite	EDUCATION PROVI	DED OR COMMENTS					
Person in Charge /Title: Inspector: Telephone No. 573-888-9008 MO 580-1814 (PT.2) DISTRIBUTION: WHITE- OWNERS COPY CANARY - FILE COPY								