

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

TIME IN 930			TIME OUT 1115		
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NEXT ROUTINE INS	PECTION THIS DAY, THE ITEM SPECTION, OR SUCH SHORTE MITS FOR CORRECTIONS SPE	ER PERIOD OF TIME AS MA	AY BE SPEC	IIFIED II	N WRITING BY 1	THE REGUL	ATORY AUTHORIT	JST BE CORRECTY. FAILURE TO	COMPL	Y THE .Y
ESTABLISHMENT NAME: OWNER Malden Nutrition Center SEMO			JER: MO AREA AGENCY ON AG IN G					PERSON IN CHARGE: Pam White/Jean Johnson		
ADDRESS: P.C). BOX 172, 117 W.	MAIN ST.					COUNTY: 069	9		
CITY/ZIP: MALDEN, MO 63863 PHONE: 573-276-3			FAX:			P.H. PRIORITY: H M L] L	
ESTABLISHMENT TY BAKERY RESTAURAN	C. STORE CA	TERER DEL	I IMER F.P.	☐ T/	BRÓCERY STÓR AVERN	RE U	NSTITUTION EMP.FOOD	MOBILE VI	ENDOR	S
PURPOSE Pre-opening	Routine Follow	rup ☐ Complaint ☐	Other							
FROZEN DESSE		DISPOSAL IC 🗖 PRIVATE			JPPLY IUNITY 🔲		MMUNITY mpled	☐ PRIVATE Results		
License No. NA		RISK FAC	TORS AND	INTER	RVENTIONS -					
Risk factors are fo	od preparation practices and en	nployee behaviors most com	monly repor	ted to th	e Centers for Dis	ease Contro	l and Prevention as	contributing facto	rs in	
foodborne illness of Compliance	utbreaks. Public health interve	ntions are control measures	s to prevent f		ne illness or injury ripliance	/. 	Porentially Hazardo.	e Fonds	co	S R
OUT Person in charge present, demonstrates knowledge, and performs duties					OUT N/O N/A	Proper co	oking, time and temp	oerature		
0.145	Employe	ee Health			DUT NO N/A		heating procedures			
OUT OUT	Management awareness; Proper use of reporting, re			IN OUT NO N/A Proper cooling time and temperatures			es			
OUT N	Opport eating, tasting, dring				OUT N/A		d holding temperature marking and dispo		-	
	/O No discharge from eyes, r			-	OUT N/O N		public health control			
		mine on by Hands					Consumer Adv	SOHY.		
OUT N	O Hands clean and properly		IN	OUT 🖷	undercook	advisory provided food				
OUT N		No bare hand contact with ready-to-eat foods or approved alternate method properly followed					ignly Susceptible Po	n ii idii		
OUT Adequate handwashing facilities supplied &					OUT N/O N/A	Pasteurize offered	d foods used, prohil	bited foods not		
		d Sc0*64-								
OUT Food obtained from approved source				┼▀₌	OUT N/A		tives: approved and stances properly idea		-	
	DI IVA			-	OUT	used	manes with Approx	sa Presidence		-
OUT Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite				in	OUT N	Compliand	e with approved Sp			
IN OUT N/O	destruction Protection 1991	r Comanination		-	001	and HACC	P plan			
OUT N/A Food separated and protected						f each item i	ndicates that item's	status at the time	of the	
OUT N/A Food-contact surfaces cleaned & sanitized				inspection. IN = in compliance OUT = not in compliance						
OUT N/O Proper disposition of returned, previously served. N/A = not applicable N/O = not ap					N/O = not obse	erved				
		on .	od retal	PRACT	ICES:					
	Good Retail Practices are p	reventative measures to con	ntrol the intro	duction IN	of pathogens, ch	emicals, and	d physical objects int aer Use of Utensis	to foods.	cos	R
X Pa	asteurized eggs used where req	uired	1	X	in-use u	tensils; prop	erly stored			
■ Water and ice from approved source				×	Utensils handled		and linens: properly	stored, dried,		
Food Temperature Control				X		se/single-se used proper	rvice articles: prope	rly stored, used		-
	X Adequate equipment for temperature control X Approved thawing methods used			×	Gloves		y Equipment and Ver	rdir (g		
Thermometers provided and accurate				×			ontact surfaces dea	inable, properly		
Food Identification				×	Warewa	shing faciliti	ed, and used es: installed, mainta	ined, used; test		
ļ	Food properly labeled: original container			l x	strips us Nonfood	Loontact eur	faces clean			
	Prevention of Food Contamination					Nonfood-contact surfaces clean				
X In	nsects, rodents, and animals not present Contamination prevented during food preparation, storage			×	Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices					
and display Personal deanliness: clean outer dothing hair restraint.				1	Sewage	and wastev	vater properly dispos	sed		
fingernails and jewelry				×			erly constructed, su			
	Wiping cloths: properly used and stored Fruits and vegetables washed before use			X	Garbage	e/refuse proj	perly disposed; facili	ties maintained		
	*	/ 1)	- 0	I X	Physica		stalled, maintained, a			1
Person in Charge	e /Title: Pam White/Je	an Johnson	nola	Wh	ete		te: 04/08/20			
Inspector	SADAL	Teleph	one No. 88-9008		EPHS N 1647	o. Fo		Yes		No
I/IO 580- (11-19-13)	MANIN	DISTRIBUTION: WHITE-			CANARY - F		now-up bate.			E6.37



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establishme Malden	Nutrition Center	P.O. BOX 172, 11	7 W. MAIN ST.	MALDEN, MO 6386	33	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUC	CT/ LOCATION	TEMP. in ° F	
DAIRY COOLER		38	WALK IN FREEZER		10	
Ham, Cooking		165	WALK IN COOLER38		39	
	Ham/ HOT HOLD	142	Milk Carto		38	
N	lac and Cheese/Hot hold	134	Fruit Cup	s on Ice	36	
	EPCO Warmer	158 PRIORITY II	W298		Correct by	Intial
Code Relatence	Priority liens contribute directly to the bringury. These items MUST RECE	e el menat en interiencion de reduction	r to an acceptable level. Flazart	is assic als a with foodsome ands.	(dale)	
Code Reference	Core tems relate to general sentar standard operating procedures (SSC	CORE ITE in, specialisme controls fecilités ar s iPs] Thase items ará to be correc	hrichires equipment design di	eneral mainlenance of Sprikation Ction of as Stated.	Correct by (date)	ligit#i
COS	CORRECTED ONSITE Correction in Progress	EDUCATION PROW	DED OR COMMENTS			
			CHU-C-			
Person in C	Charge /Title: Pam White/Je	an Johnson day	00/10/1	Date: 04/08/2	021	
	Pam vvnite/Je	Telephone No.	La While	Follow-up:		☑ No
Inspector	'hlath	573-888-900	08 1647	Follow-up Date:		E6.37A