

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

TIME IN	10	00	TIME OUT 1130
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NEXT ROUTINE WITH ANY TIME	INSPEC	CTION, OR SU FOR CORRE	ICH SHORTER PER CTIONS SPECIFIED	IOD OF TIME AS I IN THIS NOTICE	VAY BE MAY RE	SPECI ESULT	IFIED I	N WRIT	NOF YO	HE REG JR FOOI	O OPERATIONS.			CIVIPL	T
ESTABLISHMENT NAME: OWNER:			OWNER:	OIL OF AR, INC				PERSON IN CHARGE: L/. 2a beth STafford COUNTY: 069							
ADDRESS: 3				FLASHO		Ar	ν, πν				COUNTY: 0	69) (A)	160	~~
CITY/ZIP: CI	_AR	CTON, M	O 63837	PHONE: 573-448-373	7		FAX:				P.H. PRIOR	ITY:	Н	м] L
ESTABLISHMEN BAKERY RESTAU		C. STOR		R DE	LI MMER	F P		ROCE	RY STOR	٤ ۾	INSTITUTION TEMP.FOOD		MOBILE VE	NDOR	S
PURPOSE Pre-open		Routine	☐ Follow-up		☐ Oti		ш. п	TV ET G			1200 000				
FROZEN DE			SEWAGE DISPO	OSAL PRIVATE			ER SI				COMMUNITY		PRIVATE		
License No. N/										Date 9	Sampled		Results _		=
				RISK FAC	STORE	AND	INTER	(VENT	TIONS					22-22-359	333
Risk factors a	re food p	reparation pra-	ctices and employee	behaviors most co	mmonly	report	ed to th	e Cente	ers for Dis	ease Cor	ntrol and Prevention	as contrib	outing factor	s in	
	ss outbre	aks. Public h	ealth interventions	are control measur	es to pro	event fo	Cor	ne illnes npliance	ss or injury	/. 	Pateritelly leasur	davis Eus	elec.	"" COS	3 R
Compliance		Damas in sh	demonstration of King arge present, demon	strotes knowledge		5 K	1	_			cooking, time and te			000	
	TUC	and performs		strates knowledge,			IN (1 TUC	N/A	Lichei	cooking, mile and ic	лпролака			
		ara periorna	Employee Heal	(I):			IN C	1 TUC	N/A	Proper	reheating procedur	es for hot	holding		
	TUC	Management	t awareness: policy p	resent					N/A		cooling time and ten		\$	-	
	DUT	Proper use o	f reporting, restriction	and exclusion		-	IN C		N/O N/A		hot holding tempera cold holding temper			+	
OUT	N/O	Proper estina	Good Hydlenic Pra tasting, drinking or	tohacen use		_	-	TUC	V/O N/A		date marking and di				
		No discharge	from eyes, nose an	d mouth		\top			WO 1	Time as	s a public health con	trol (proc	edures /		
OUT	N/O					_	III C	- 100	V/O 1	records	i ConsumerA	weeks 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	111		-
^		Prev	ening Contaminatio	n by Hands		-	+	_	-		mer advisory provide			-	
INCO I	N/O	Hanus clean	and properly washed	J			IN	OUT	· Miller		ooked food				
■ OUT	N/O		d contact with ready-				İ			i	HOMIY DUMBERINDA	Populati	o has		
001	14/0		ernate method prope		-	_	-			Daetou	rized foods used, pro		nods not		_
	DUT	accessible	ndwashing facilities	supplied &				1 TUC	N/O N/A	offered		ornoned is	JOGS 1101		
		GOOGGE G	Approved Sour	ia:							Chenw	al			
C	TU		ed from approved sou					OUT	N/A		dditives: approved a			+	_
IN OUT	N/A	Food receive	d at proper temperal	urė				1	OUT	used	ubstances property	identinea,	Stolet allo		
IN I	T	Food in good	condition, safe and	unadulterated							nformance with App	noved Pro	cedutes:		
IN OUT N/C			ords available, shells				IN	OUT	-		ance with approved CCP plan	Specializa	ed Process		
		P	rotection Iranii Coriia	erner patican			1								
■ OUT	N/A	Food separa	ted and protected					letter to ection.	the left o	f each ite	m indicates that iten	n's status	at the time	or the	
■ QUT	N/A	Food-contact	t surfaces cleaned &	sanitized				IN = in compliance OUT = not in compliance							
IN OUT		Proper dispo	sition of returned, pre	eviously served,			N.	A = no	t applicabl	e	N/O = not o	bserved			
IN OUT	(2	reconditioned	d, and unsafe food			-		Tese es							
		0 18-115	ractices are preventa	tive measures to a	OOD R	o intro	duction	of path	onone ch	omicals	and physical objects	into food	5		
IN OUT		Good Relail F	ractices are preventa	ilive indabutes to c	COS	R	IN	OUT	li iiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiii	Cirilodio,	Orcha Use of Jere	ls.		COS	R
X	Paste		ed where required				X				roperly stored				
X			approved source				×				ent and linens: prop	erly stored	d, dried,		
			3+14(c)(0)(+14(1)(+14(1)(1)(+14(1)(+14(1)(1)(+14(1)(1)(1)(1)(1)(1)(1)(1)(1)(1)(1)(1)(1)(-			handled			madu ata	rad usad		-
-			Temperature Contri I for temperature con			-	X		Gloves	used prop	-service articles: pro perly		eu, useu		1
×		ved thawing m		LIGI			1		0.0400	Uters	is Edulphysotians	vendina			
×			ded and accurate				×		Food an	d nonfoo	d-contact surfaces of	leanable.	properly		
			Food Identification			-			Mareura Mareura	a, constru Ishino fer	ucted, and used cilities: installed, mai	ntained i	ised: test		1
			Hood Identification	***				×	strips us		anaca, materiou, men				
×	Food	properly labele	d: original container				X		Nonfood	t-contact	surfaces dean				
		Preventi	on of Food Content			-					Physical Facilities			_	
×			d animals not present ented during food pre		l .	-	X				er available: adequa ed; proper backflow o		ii ¢		
×	and di		antea auring 100a pre	paraeun, Swiage											
×	Perso	nal cleanliness	: clean outer clothing	g, hair restraint,			×		Sewage	and was	stewater properly dis	posed			
×	finger	nails and jewel	rly used and stored				×		Toilet fa	cilities: n	roperly constructed,	supplied.	deaned		
×	Fruits	and vegetable	s washed before use				×		Garbage	e/refuse p	properly disposed; fa	cilities m	aintained		
		~	A 0. —	^	1		X		Physica		installed, maintaine		ean		1
Person in Ch	arge /T	itle po	alath	Josha	TIG						Date: 05/20/2	2021			
Inspector	1/	(NO)	77/	Teler	phone !	No.			EPHS N		Follow-up:		Yes	✓ 1	No
I trishector	1.1	1/2 11	1/4/	573-	888-9	8006			1647		Follow-up Date:				
MO 580-1 13	Ser.	as p	- free	DISTRIBUTION: WHIT	E-OWNE	R'S COPY	(CANARY - F	ILE 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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ESTABLISHME FLASH I	NT NAME MARKET	ADDRESS		PAG	2 of 2		
FC	NOD PRODUCTS A SAME	300 N MAIN	300 NIMAINI CITYZIO				
	OD PRODUCT/LOCATION	TEMP. in ° F FOOD PRODUCT/ LOCATIO			N, MO 63837	7	
	PREP COOLER	37	LOCATION		MP. in		
	HAM/PREP COOLER	39		zza Sticks/Hot Hold			
C	HICKEN/PREP COOLER	37	Pizza/Hot F	told		148	
-	WALK IN COOLER	37	Sandwich Displa	y Cooler		145 37	
Core						37	
6-501 111 I	Priority tems contribute all rectly to use on the contribute all rectly to use of the contribute all rectly all rectly to use of the contribute all rectly all rectly all rectly all rectly all rectly all rectly	PRIORITY. Itans As an arceptable level, hazards as thous or as stated, in a cards as thous or as stated, idea and under fountain ust be refrigerated after or a card and the card and t	unit Opeining)	COS CONTROL COS			
	i lights relate to peneral san laten. Open lard externion broconness SSC PRSI. To est kit for sanitizer ielded bulbs above and next to		i Na. Viju iprig il Gusign gesigisli ni s Vilna nasti ragulari irapectioni dr s	Chinelia: ar serviul q 6. Liato d	6/11/202	F-320 (42)	
Correc Next Ro	ted onsite outine Inspection						