

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

TIME IN 930			TIME OUT 1030		
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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. PERSON IN CHARGE: ESTABLISHMENT NAME: FLASH MARKET OWNER: Elizabeth Stafford FLASH OIL OF AR, INC COUNTY: 069 ADDRESS: 300 N MAIN PHONE: 573-448-3737 FAX: CITY/ZIP: CLARKTON, MO 63837 H M L P.H. PRIORITY: ESTABLISHMENT TYPE ☐ BAKERY ☐ RESTAURANT ☐ CATERER ☐ GROCERY STORE ■ INSTITUTION MOBILE VENDORS □ DELI C. STORE SUMMER F.P. TEMP.FOOD SENIOR CENTER TAVERN SCHOOL PURPOSE ☐ Other Follow-up ☐ Complaint Pre-opening □ Routine WATER SUPPLY FROZEN DESSERT SEWAGE DISPOSAL □ PRIVATE ☐ Approved ☐ Disapproved PUBLIC □ PRIVATE COMMUNITY □ NON-COMMUNITY Results Date Sampled License No. NA TRISK 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 outoreaks. Public health interventions are control measures to prevent foodborne illness or injury Potenially Hazardous Foods Demonstration of Knowledge Compliance Compliance Proper cooking, time and temperature Person in charge present, demonstrates knowledge, OUT IN OUT N N/A and performs duties Proper reheating procedures for hot holding Employee Heldin IN OUT NO N/A OUT IN OUT NO N/A Proper cooling time and temperatures Management awareness; policy present Proper hot holding temperatures Proper use of reporting, restriction and exclusion OUT N/O N/A OUT OUT N/A Proper cold holding temperatures Good Hyglenic Practices Proper date marking and disposition Proper eating, tasting, drinking or tobacco use OUT N/O N/A OUT N/O Time as a public health control (procedures / No discharge from eyes, nose and mouth IN OUT N/O NI N/O OUT records) Götseriði Advistir Prevening Contamination by Hands Consumer advisory provided for raw or Hands clean and properly washed OUT IN OUT N/O undercooked food Highly Suspeptible Populations No bare hand contact with ready-to-eat foods or OUT N/O approved alternate method properly followed Pasteurized foods used, prohibited foods not Adequate handwashing facilities supplied & OUT OUT N/O N/A offered accessible Chenwal Approved Scurce: OUT N/A Food additives: approved and properly used OUT Food obtained from approved source Toxic substances properly identified, stored and Food received at proper temperature IN OUT 1 N/A OUT Food in good condition, safe and unadulterated Conformatics with Approved Procedures OUT Compliance with approved Specialized Process Required records available: shellstock tags, parasite OUT IN OUT N/O and HACCP plan. destruction Protection Irom Contamination The letter to the left of each item indicates that item's status at the time of the Food separated and protected OUT N/A inspection. Food-contact surfaces cleaned & sanitized OUT N/A IN = in compliance OUT = not in compliance N/D = not observedN/A = not applicable Proper disposition of returned, previously served, OUT (E) IN reconditioned, and unsafe food GOOD RETAIL PRACTICES. Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods Sale Food and Water cos cos IN OUT Projer Use of Jiers 13. OUT R IN In-use utensils: properly stored × × Pasteurized eggs used where required Utensils, equipment and linens: properly stored, dried, Water and ice from approved source × × handled × Single-se/single-service articles: properly stored, used Food Temperature Control Gloves used properly Adequate equipment for temperature control X Litters as Ecoloment and Vending... × Approved thawing methods used Food and confood-contact surfaces deanable, properly Thermometers provided and accurate × × designed, constructed, and used Warewashing facilities: installed, maintained, used; test Food Idemification × strips used Food properly labeled; original container X Nonfood-contact surfaces clean × Physical Facilities Prevention of Food Contenination × Hot and cold water available; adequate pressure × Insects, rodents, and animals not present Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage × and display Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, X × fingernails and jewelry Toilet facilities: properly constructed, supplied, deaned × Wiping doths: properly used and stored X Fruits and vegetables washed before use × Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: Elizabeth Stafford Date: 05/20/202 6 Follow-up: elephone No Inspector 4573-888-9008 1647 Follow-up Date: DISTRIBUTION, WHITE - OWNER'S COPY CANARY - FILE GOP



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ESTABLISHMENT NAME FLASH MARKET		300 N MAIN		CLARKTON, MO 63837		
FOOD PRODUCT/LOCATION PREP COOLER HAM/PREP COOLER		TEMP. in ° F	FOOD PRODUCT/ LOCATIO	N	TEMP. in ° F 148 145	
		37	Pizza Sticks/Hot Hold			
		39	Pizza/Hot Hold			
	CHICKEN/PREP COOLER	37	Sandwich Display Cooler		37	
	WALK IN COOLER	37				
Çode Reference	Printy tens cirls bute alleady to the or name. These its is MUST RECE	PRIORITY IT e elimination, prevention of reduction ty = IMMEDIATE ACTION within 72	to ar acceptable level hazaros associated v	etn foodborwe iliness	Cone at by (care)	# Eql
C wie Fraferense	Core lights relate to general sentle:	in spetal cral scaleys, scales chish Rel. These items are to be correct	MS Externs actions if castin garage risner at by the next register inspection of as ste	HERE OF BANKET	Correct by Galler	Trace I
COS	Corrected onsite Next Routine Inspection		SEEN-UND CUNKANAE NIT C			
Person in	Charge /Title: Elizabeth Staf	0.4	DED OR COMMENTS	Date: 05/20/20	124-6//	11/2)
Inspector MO 580-1	Inlate Ptal	Tejetinone No. 573-888-900 DISTRIBUTION, WHITE-OWNER'S COP	8 1647 F	Follow-up:	Yes [	No E6.37A