

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

TIME IN	12	34	TIME OUT 1330			
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MEXT BOLITINE	INSPEC	TION OR SE	Y, THE ITEMS NOT CH SHORTER PER CTIONS SPECIFIED	OD OF TIME A	S MAY BE	SPECIFIE	ED IN	WRIT	ING BY T	HE REGULA	ILITIES WHICH MUST BE CO ATORY AUTHORITY. FAILUF PERATIONS.	RE TO CO	D BY	THE
						R.B. Grisham			PERSON IN CHARGE: Carla Dutton					
ADDRESS: 910 N Douglass											COUNTY: 069			
CITY/ZIP: Ma	alder	i, MO 63	863	PHONE: 573-276-3	155	F	AX:				P.H. PRIORITY:	н 🔲 м		L
BAKERY RESTAUF		C. STOR			DELI SUMMER I			ROCE VERN	RY STOR		NSTITUTION MOE EMP.FOOD	BILE VEN	DORS	
PURPOSE Pre-openi	ng	Routine	☐ Follow-up	☐ Complaint	☐ Oth	er								
FROZEN DESSERT Approved Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results														
License No. 06				FISK	ACTORS	ANDIN	TER	/ENT	IONS .					
Risk factors an	e food p	reparation pra	ctices and employee	behaviors most	commonly	reported	to the	Cente	ers for Dis-	ease Control	and Prevention as contributin		in	
foodborne illnes Compliance	s outbre	eaks. Public h	ealth interventions	are control meas	sures to pre	event food	lborne	illnes liance	s or injury		cterially Hazardous Foods			R
	DUT	Person in cha	Demonstration of Kind arge present, demon aduties	strates knowledo	ge,		-20	_	1/0 N/A	Proper coo	king, time and temperature			
	UIT		Elviptoyee Heal				N O		N/A N/A		eating procedures for hot hold ling time and temperatures	ding		
	UT	Proper use o	f reporting, restriction	and exclusion				JT N	I/O N/A	Proper hot	holding temperatures			
OUT	N/O		Good H. denki Pra , tasting, drinking or				0	TUO 4 TL	N/A I/O N/A		I holding temperatures e marking and disposition			
OUT	N/O	No discharge	from eyes, nose an	d mouth		l l'i			N/A	Time as a precords)	oublic health control (procedur			
OUT	OUT N/O Hands clean and properly washed					IN OUT Some Consumer advisory provided for raw or undercooked food								
OUT	N/O		d contact with ready- ernate method prope								galy Susceptible Populations			
IN d	T	Adequate ha	ndwashing facilities	supplied &		Į.	0	JT N	I/O N/A	Pasteurize offered	d foods used, prohibited foods			
	UT	Egod obtains	Approved Sound from approved sou	ime				OUT		Food addit	Chenical ives: approved and properly u	sed		
IN OUT I	N/A	Food receive	d at proper tempera	ure			-		OUT	Toxic subs	tances properly identified, stor	red and		
IN OUT N/O	UT	Required red destruction	l condition, safe and ords available: shell:	stock tags, paras	site		IN	OUT		Compliance and HACC	maincauvall: Auproved Proced e with approved Specialized P P plan	rocess		
			rotection into a Coma led and protected	mmaticen:			The le	atter to	the left of	f each item in	ndicates that item's status at th	ne time of	the	
OUT	N/A	·		conitized	_		inspe	ction.						
OUT N/A Food-contact surfaces cleaned & sanitized Proper disposition of returned, previously served,							compliand : applicabl		OUT = not in compliance N/O = not observed					
IN OUT			silion of returned, pr d, and unsafe food	evicusiy serveu,				************						
					GOOD RI					omicale and	physical objects into foods.			
IN OUT		S	the Food and Water	ilive measures t	COS	R	IN	OUT		1200	TATE USE OF JUST 18 IS		cos	R
×	Paste	urized eggs us	ed where required				X		In-use u	tensils: prop	erly stored and linens: properly stored, dr			
×			approved source				×		handled					
			Temperature Contr				X			se/single-se used properl	rvice articles: properly stored,	used		
×		iate equipmen ved thawing m	t for temperature cor ethods used	itrol	-		×			Utensils	Eduitmentand Vending			
×			ded and accurate				×		Food an	d nonfood-c	ontact surfaces deanable, pro	perly		
		:	Food Identification		""	1	J		Warewa	a, constructe Ishing faciliti	ed, and used es: installed, maintained, used	; test		
							strips used							
×	Food	property labele Prevent	d; original container on of Eucli Contains	iation			×				Sysical Facilities			
×	Insect	s, rodents, and	d animals not presen	t			X Hot and cold water available; adequate pressure			-				
×	and d	isplay	ented during food pre		e		Plumbing installed; proper backflow devices							
×	finger	nails and jewe		g, nair restraint,			X Sewage and wastewater properly disposed							
×			orly used and stored as washed before use	÷			Toilet facilities: properly constructed, supplied, deaned Garbage/refuse properly disposed; facilities maintained							
						X Physical facilities installed, maintained, and clean								
Person in Ch	narge /┐	^{itle:} Carla	Dutton _ (:-OPY	100	F)	1	Ü		La	te: 06/30/2021			
Inspector.	/	1.1	OPL	57	elephone 3-888-9	3008			EPHS N 1647	o. Fo	llow-up: Yes Ilow-up Date: 06/30/202] N	0
MO 580-1	and	1		DISTRIBUTION: W	HITE-OWNE	R'S COPY			CANARY - F	ILE COPY				r



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	TIME IN 1234	TIME OUT 1330				
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ESTABLISHMEN Sonic Dr	IT NAME IV e In	910 N Douglass		Malden, MO 63863		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCTA	LOCATION	TEMP.	in°F
	Topping Cooler	38	Tomatoes/Ice	Cooler	38	3
Hamburger/ Hot Hold		171	Lettuce/ Ice	Cooler	40	
	Ice Cream Maker	34				
	Walk in Freezer	-3				
	Walk in Cooler	40				
Code Reference	Profity items contribute directly to their name.	PRIORITY I e elimination, prevention or reduction	TEMS n to an acceptable level, hazards :	ssociated With footborne liness.	Correct by (date)	# Eşl
6-501.111	Br mary These tems MUST RECE Multiple flys throughout kit	IVE IMMEDIATE ACTION within 72	hours or as stated		7/7/21	0.0
Code Reference	Core tems relate to general sain late standard operating procedures (SSC	COREJTE on appret onal controls factiniss unis	MS Buches spopment besign gans for by the next mades (160 col	atal discriptionscie e sa statio: on of se stated.	Conecilby Cale	
5-202.12A	Rear kitchen handsink has	s very low pressure and w	rill not completly turn off	, repair or replace	7/7/21	(AD
cos	Corrected Onsite					
NRI	Next Routine Inspection					
	Women's Restroom out of or	der				
		EDUCATION PROVI	DED OR COMMENTS		I :: :	
			4			
Person in C	harge /Title: Carla Dutton	(C) 00 0 0 0	1	Date: 06/30/2	<u>021</u>	
	2 Cana Dutton	John March M	EDUC NA			□ No
Inspector	Valent De	Telephone No 573-888-900	EPHS No. 1647	Follow-up: 🗹 Follow-up Date: 06	/30/2021	E6.37A