

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

TIME IN 900	TIME OUT 1000		
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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: HUCKS FOOD & FUEL #321 OWNER: **Brittany Smothers** MARTIN & BAYLEY, INC COUNTY: 069 ADDRESS: 506 ST FRANCIS STREET PHONE: 573-888-8888 FAX: CITY/ZIP: KENNETT, MO 63857 P.H. PRIORITY: H MM ESTABLISHMENT TYPE C. STORE GROCERY STORE
TAVERN ■ INSTITUTION ■ MOBILE VENDORS BAKERY
RESTAURANT CATERER □ DELL TEMP.FOOD SUMMER F.P. □ SCHOOL SENIOR CENTER PURPOSE □ Other M Routine Follow-up ☐ Complaint Pre-opening WATER SUPPLY FROZEN DESSERT SEWAGE DISPOSAL □ PRIVATE ☐ Approved ☐ Disapproved PUBLIC ☐ PRIVATE COMMUNITY II NON-COMMUNITY Results Date Sampled License No. NA 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 COS Poterbally Hazamova Popus. Compliance Demonstration of Knowledge R Compliance Person in charge present, demonstrates knowledge, Proper cooking, time and temperature OUT IN OUT I N/A and performs duties IN OUT 📳 N/A Proper reheating procedures for hot holding Employee Health Proper cooling time and temperatures IN OUT ា N/A OUT Management awareness; policy present T N/O N/A OUT N/A Proper use of reporting restriction and exclusion Proper hot holding temperatures QUT OUT Proper cold holding temperatures Good Hyclenic Practices OUT N/O N/A Proper date marking and disposition OUT Proper eating, tasting, drinking or tobacco use N/O Time as a public health control (procedures / No discharge from eyes, nose and mouth IN OUT N/O OUT N/O records) Consumer Advisory erevening Contamination by Hands....... Consumer advisory provided for raw or Hands clean and properly washed OUT OUT N/O undercooked food Highly Susceptible 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 QUT N/Q N/A accessible Approved Source Food additives: approved and properly used OUT Food obtained from approved source OUT N/A Toxic substances properly identified, stored and Food received at proper temperature IN OUT 量 N/A OUT used Food in good condition, safe and unadulterated Conformance with Approved Procedures OUT Compliance with approved Specialized Process Required records available: shell stock tags, parasite OUT IN OUT N/O and HACCP plan Protection from 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/O = not observed N/A = not applicable Proper disposition of returned, previously served, AMID) IN OUT 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. cos COS R IN OUT Proper Use of Usersils. IN OUT Sale Food and Water Pasteurized eggs used where required In-use utensils: properly stored × X Utensils, equipment and linens: properly stored, dried, Water and ice from approved source × × handled × Single-use/single-service articles: properly stored, used Food Temperature Control Gloves used properly X Adequate equipment for temperature control U(m = E to mentant Verdin) Approved thawing methods used × Thermometers provided and accurate Food and nonfood-contact surfaces deanable, properly × × designed, constructed, and used Warewashing facilities: installed, maintained, used; test Food Identification × strips used × Nonfood-contact surfaces dean Food properly labeled; original container × Physical Facilities Prevention of Food Contentination × Hot and cold water available; adequate pressure × Insects, rodents, and animals not present Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage X × and display Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, × × findernails and lewelry Wiping doths: properly used and stored × Toilet facilities: properly constructed, supplied, deaned Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: Brittany Smothers Date: 09/21/2021 EPHS No. Ø No Follow-up: Inspector eptione 573-888-9008 1647 Follow-up Date: E6.37 DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY



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ESTABLISHMENT NAME HUCKS FOOD & FUEL #321		ADDRESS 506 ST FRANCIS	STREET	KENNETT, MO 63857		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD DECEMBER OF TONI		TEMP. in ° F	
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Reference	or pary These items MUST RECEN	amendalane.	hours on as stated.			
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Reference	Core lans relate to general sentle or standard operaring procedures (SSO)	operational controls facilities or 61 s) These items are to be correct	ructures equipme Toesign garera and by the next regular inspection	maintenanise or sal Hattor or as stated.	(tate)	
COS	Corrected onsite					
CIP	Correction in progress					
		EDUCATION PROVI	DED OR COMMENTS			
Person in C	Person in Charge /Title: Brittany Smothers Date: 09/21/2					
Inspector (9)	hulfa Dhell	Telephone No. 573-888-900 DISTRIBUTION: WHITE-OWNER'S COP	EPHS No. 1647 Y CANARY - FILE COPY	Follow-up: Follow-up Date:	Yes	✓ No E6.37A