

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

TIME IN 900	TIME OUT 1100
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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.

ESTABLISHMENT NAME: Harps Food Store #292		OWNER: Harps Food Store, Inc.		PERSON IN CHARGE: Helen Wellington	
ADDRESS: 104 W Hwy 162				COUNTY: 069	
CITY/ZIP: Clarkton, MO 63837		PHONE: 573-448-5363		FAX: P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	

ESTABLISHMENT TYPE									
<input type="checkbox"/> BAKERY	<input type="checkbox"/> C. STORE	<input type="checkbox"/> CATERER	<input type="checkbox"/> DELI	<input checked="" type="checkbox"/> GROCERY STORE	<input type="checkbox"/> INSTITUTION	<input type="checkbox"/> MOBILE VENDORS			
<input type="checkbox"/> RESTAURANT	<input type="checkbox"/> SCHOOL	<input type="checkbox"/> SENIOR CENTER	<input type="checkbox"/> SUMMER F.P.	<input type="checkbox"/> TAVERN	<input type="checkbox"/> TEMP. FOOD				
PURPOSE									
<input type="checkbox"/> Pre-opening	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Follow-up	<input type="checkbox"/> Complaint	<input type="checkbox"/> Other					
FROZEN DESSERT		SEWAGE DISPOSAL		WATER SUPPLY					
<input type="checkbox"/> Approved	<input type="checkbox"/> Disapproved	<input checked="" type="checkbox"/> PUBLIC	<input type="checkbox"/> PRIVATE	<input checked="" type="checkbox"/> COMMUNITY	<input type="checkbox"/> NON-COMMUNITY	Date Sampled		<input type="checkbox"/> PRIVATE	Results

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.

Compliance				Demonstration of Knowledge				COS	R	Compliance				Potentially Hazardous Foods				COS	R
■	OUT			Person in charge present, demonstrates knowledge, and performs duties						IN	OUT	N/A	N/A	Proper cooking, time and temperature					
				Employee health						IN	OUT	N/A	N/A	Proper reheating procedures for hot holding					
■	OUT			Management awareness; policy present						IN	OUT	N/A	N/A	Proper cooling time and temperatures					
■	OUT			Proper use of reporting, restriction and exclusion						IN	OUT	N/A	N/A	Proper hot holding temperatures					
				Cold Holding Practices						IN	OUT	N/A	N/A	Proper cold holding temperatures					
IN	OUT	■		Proper eating, tasting, drinking or tobacco use						■	OUT	N/A	N/A	Proper date marking and disposition					
IN	OUT	■		No discharge from eyes, nose and mouth						IN	OUT	N/A	N/A	Time as a public health control (procedures / records)					
				Prevention of Contamination by Hands										Consumer Advisory					
■	OUT	N/A		Hands clean and properly washed						IN	OUT	■		Consumer advisory provided for raw or undercooked food					
■	OUT	N/A		No bare hand contact with ready-to-eat foods or approved alternate method properly followed										Highly Susceptible Populations					
IN	OUT	■		Adequate handwashing facilities supplied & accessible						■	OUT	N/A	N/A	Pasteurized foods used, prohibited foods not offered					
				Approved Source										Chemicals					
■	OUT			Food obtained from approved source						IN	OUT	■		Food additives: approved and properly used					
IN	OUT	■	N/A	Food received at proper temperature						IN	OUT	■		Toxic substances properly identified, stored and used					
■	OUT			Food in good condition, safe and unadulterated										Compliance with Approved Procedures					
IN	OUT	N/A	■	Required records available: shellstock tags, parasite destruction						IN	OUT	■		Compliance with approved Specialized Process and HACCP plan					
				Protection from Contamination															
■	OUT	N/A		Food separated and protected						The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable									
■	OUT	N/A		Food-contact surfaces cleaned & sanitized															
IN	OUT	■		Proper disposition of returned, previously served, 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.

IN		OUT		COS		R	
Safe Food and Water				Proper Use of Utensils			
X		Pasteurized eggs used where required		X		In-use utensils: properly stored	
X		Water and ice from approved source		X		Utensils, equipment and linens: properly stored, dried, handled	
Food Temperature Control				Single-use/single-service articles: properly stored, used			
X		Adequate equipment for temperature control		X		Gloves used properly	
X		Approved thawing methods used		Utensil Storage and Handling			
X	X	Thermometers provided and accurate		X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
Food Identification				Warewashing facilities: installed, maintained, used; test strips used			
X		Food properly labeled; original container		X		Nonfood-contact surfaces clean	
Prevention of Food Contamination				Physical Facilities			
X		Insects, rodents, and animals not present		X		Hot and cold water available; adequate pressure	
X		Contamination prevented during food preparation, storage and display		X		Plumbing installed; proper backflow devices	
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		X		Sewage and wastewater properly disposed	
X		Wiping cloths: properly used and stored		X		Toilet facilities: properly constructed, supplied, cleaned	
X		Fruits and vegetables washed before use		X		Garbage/refuse properly disposed; facilities maintained	
				X		Physical facilities installed, maintained, and clean	

Person in Charge /Title: Helen Wellington		Date: 06/15/2022	
Inspector: Chris [Signature]	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 7/13/22



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