

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

TIME IN 900			TIME OUT 1030		
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BASED ON AN INSPECTION THIS DAY, THE ITEM'S NOT NEXT ROUTINE INSPECTION, OR SUCH SHORTER PER WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIES	HOD OF TIME AS MAY BE SE	PECIFIED IN WR	ITING BY THE REGI	JLATORY AUTHORITY. FAILURE TO C	COMPLY	
South County Produce (Fish Shad	OWNER:			Mark Cannon		
ADDRESS 407 B Street				COUNTY: Dunklin		
CITY/ZIP: Kennett, MO 63857 PHONE: 344-0251		FAX:		P.H. PRIORITY: H	МПГ	
ESTABLISHMENT TYPE  BAKERY  C. STORE  CATEREI  RESTAURANT  SCHOOL  SENIOR		GROC		INSTITUTION MOBILE VE	ENDORS	
PURPOSE  ☐ Pre-opening ☐ Routine ☐ Follow-up	☐ Complaint ☐ Other	•				
FROZEN DESSERT  Approved Disapproved PUBLIC	OSAL V PRIVATE	WATER SUPPL COMMUNIT	Y NON-C	OMMUNITY PRIVATE		
License No	RISK FACTORS A	ND INTERVEN	ITIONS			
Risk factors are food preparation practices and employed	behaviors most commonly re	ported to the Cer	iters for Disease Con	trol and Prevention as contributing factor	rs in	
foodborne illness outbreaks. Public health interventions Compliance Demonstration of Kill	are control measures to preve	ent foodborne illne R Compliand	ess or injury.	Potentially Hazantovs Foods	COS R	
OUT Person in charge present, demor	nstrates knowledge,	IN OUT	Dragar	cooking, time and temperature		
and performs duties		IN OUT		reheating procedures for hot holding		
OUT Management awareness; policy	resent			cooling time and temperatures		
OUT Proper use of reporting, restriction	cices	OL OL	IT N/A Proper of	cold holding temperatures		
OUT N/O Proper eating, tasting, drinking o			Time on	date marking and disposition a public health control (procedures /		
OUT NO		IN OUT	records		***	
OUT N/O Hands clean and properly washe	d	IN OL	Consum	ner advisory provided for raw or ooked food		
OUT N/O No bare hand contact with ready approved alternate method proper				Highly Susceptible Populations		
OUT Adequate handwashing facilities accessible	supplied &	■ OUT	N/O N/A offered	ized foods used, prohibited foods not		
OUT Food obtained from approved so	65	■ OL	IT N/A Food ac	dditives: approved and properly used		
IN OUT N/A Food received at proper tempera			OUT Toxic su	ubstances properly identified, stored and		
OUT Food in good condition, safe and			Com	formarics with A showed Procedures:		
IN OUT N/O Required records available shell destruction		IN OL		ance with approved Specialized Process CCP plan		
OUT N/A Food separated and protected				m indicates that item's status at the time	of the	
OUT N/A Food-contact surfaces cleaned 8	, sanitized		n compliance	OUT = not in compliance		
IN OUT Proper disposition of returned, pur reconditioned, and unsale food	evicusly served,	N/A = n	ot applicable	N/O = not observed		
		AL PRACTICES				
Good Retail Practices are prevent	ative measures to control the i		thogens, chemicals, a	and physical objects into foods.	COS / R	
IN OUT Site Face and Walk  X Pasteurized eggs used where required	cos	R IN OUT	In-use utensils; pr	**:De: Usa of Utensils roperly stored	000 11	
Water and ice from approved source		×	Utensils, equipme	ensils, equipment and linens: properly stored, dried,		
	sal .	×	Single-use/single-	-service articles: properly stored, used		
Food Temperature Control      Adequate equipment for temperature control      Approved thawing methods used		×	Gloves used prop	erly Bu: Evulpment and Vendina		
X Thermometers provided and accurate		×	Food and nonfood designed, constru	d-contact surfaces dieanable, properly		
Food (Sentification)		×	Warewashing faci strips used	ilities: installed, maintained, used; test		
<ul> <li>Food properly labeled; original container</li> </ul>		X	Nonfood-contact	surfaces clean  Physical Pacifics		
X Insects, rodents, and animals not present		×	Hot and cold water	er available; adequate pressure		
Contamination prevented during food pre and display		×		d; proper backflow devices		
Personal deanliness: clean outer clothin fingemails and jewelry	g, hair restraint,	×	<u> </u>	tewater properly disposed		
Wiping doths: properly used and stored	a	X		roperly constructed, supplied, dieaned properly disposed; facilities maintained		
		x	Physical facilities	installed, maintained, and clean		
Person in Charge /Title: Mark Cannon	hask Cam			Date: 08/08/2022	□ Nin	
Inspector	Telephone No. 573-888-90	80		Follow-up:	✓ No E6,37	



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ESTABLISHME South C	NT NAME Ounty Produce (Fish Sh	ac 407 B Street	c K	TY/ZIP Cennett, MO 63857		
	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LC	CATION	TEMP. in ° F	
	Refrigerator	36				
	Freezer	3				
Code		PRIORITYII	EMS	LEGALON GLOS FORM COMES HOMES	Correct by Gater	#Eq.
Reference	Priority barns continuite directly forther or injury These items MUST RECEN	E HAMFITATE ACTION WITHIN 72	ings or as stated.	ACCORDING STATES IN SECURITION OF THE STATES	XI.327	
Code Reference	Core jierne relate to general santa, or	CORETTE  pera chal controls feelings of st	ructures lequipment design certeral	maintenance or santation	Community (care)	ratel
111111111111111111111111111111111111111	standard operating trocerums (SSO)	b) These fems are to be correct	od by lise rext regulær inspection	or as stated.		
			_			
cos	Corrected Onsite					
CIP	Correction in Progress					
		EDUCATION PROVI	DED OR COMMENTS			
		Security Co. C.				
Person in C	Charge /Title: Mark Cannon	Mark Carry	W//-	Date: 08/08/20	022	
Person in C	Charge /Title: Mark Cannon	May Caw Telephone No. 573-888-900	EPHS No. 8 1647	Date: 08/08/20		☑ No