

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

TIME IN 930			TIME OUT 1115
PAGE	1	of	2

NEVT DOUTH	HE INSDEC	TION OR SH	ICH SHORTER PER	ZIOD OF TIME AS MA	Y BE SPEC	JEIED IN	WRITING BY 1	HE REGULA	ILITIES WHICH MUST BE CORREC ATORY AUTHORITY: FAILURE TO PERATIONS.	COMPL	/THE Y
DUNKLIN COUNTY JUSTICE CEL Summit Food Service Day							Dawn Smart				
ADDRESS: 1175 FLOYD STREET					COUNTY: 069						
CITY/ZIP: KENNETT, MO 63857 PHONE: 573-888-4010					FAX:			P.H. PRIORITY: H	]м [	] L	
ESTABLISHMI BAKEF RESTA	ΥY	C, STOR					ROCERY STOR VERN		NSTITUTION MOBILE VEMP.FOOD	ENDOR	S
PURPOSE Pre-opi	ening	Routine	☐ Follow-up	☐ Complaint ☐	] Other						
FROZEN D			SEWAGE DISP PUBLIC	OSAL PRIVATE	10000	TER SU COMMU			MMUNITY		
License No.	NA			DIEU EACT	m po la Ni		VENTIONS			gener. P	
Risk factors	are food n	reparation pra	ctices and employee	behaviors most com	monly repor	ted to the	Centers for Dis	ease Control	and Prevention as contributing factor	ors in	***************************************
foodborne illi Compliance	nees outbre	ake Bublich	ealth interventions	are control measures	to prevent	foodborne	e illness or injur pliance	/	rassilially Hazambaus Roads.		SR
- COMPRIANCE	OUT	Person in cha	arge present, <b>demo</b> i	nstrates knowledge,		IN O	UT N N/A	Proper coo	king, time and temperature		
			Employee Hea	<b>10</b> 5 2-7 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		IN OUT NO N/A Proper reheating procedures for hot holding					
100	OUT	Proper use o	t awareness; policy f reporting, restrictio	n and exclusion			IN OUT NO N/A Proper cooling time and temperatures  IN OUT NO N/A Proper hot holding temperatures				
■ OUT	N/O	Proper eating	: Good H. Jenic Pix tasting, drinking o	r tobacco use		IN C	OUT N/A	Proper date	d holding temperatures e marking and disposition		
■ OUT			from eyes, nose ar			IN O	UT N/O 🔚	records	public health control (procedures /		
■ OUT	N/O	Revenitor Contamination by Hands Hands clean and properly washed				IN	OUT Consumer advisory provided for raw or undergooked food		advisory provided for raw or		
■ OUT	N/O	No bare hand contact with ready-to-eat foods or				†		H	grily Susceptible Populations		
IN	IN Adequate handwashing facilities supplied &			u		UT N/O N/A	Pasteurize	d foods used, prohibited foods not			
		accessible	Approved Sou	68					Crientica .		
IN CUIT	OUT	Food obtaine	ed from approved so ed at proper tempera	urce			OUT N/A	Toxic subs	ives: approved and properly used tances properly identified, stored and	1	=
IN OUT	IN OUT Food in good condition, safe and unadulterated				-		used 	mance with Alphoved Procedures			
IN OUT N	N OUT N/O Required records available shellstock tags, parasite destruction				IN OUT Compliance with approved Specialized Process and HACCP plan						
■ OUT	N/A	***************************************	retection from Gortic ted and protected	SET 1994 TOX IT COME.				f each item ir	ndicates that item's status at the time	of the	
_	N/A Food-contact surfaces cleaned & sanitized			MIN	in a supplication						
IN OUT	1		sition of returned, pr	reviously served,		N/A	A = not applicabl	e	N/O = not observed		
				GO	OD REIAI	PRACTI	CES	omicals and	physical objects into foods.		
IN OU	Т	Good Retail P	ractices are prevent He Food also "Valet	auve measures to cor	COS R	IN	OUT		Tel Use of Life 1818	COS	R
×	Paste	urized eggs us	ed where required approved source			X	In-use t Utensils	tensils: prop	erly stored and linens: properly stored, dried,		+
×						×	handled Single-use/single-service articles: properly stored, used			-	
×	Adea	ate equiomen	Temperature Cont for temperature co	ntrol		X	Gloves	used properly	V		
×	Appro	equate equipment for temperature control proved thawing methods used				-	Food as	d confood-c	Equil mentisial Vendini.		1-
×	Therm		ded and accurate	2-1		×	designe	Food and nonfood-contact surfaces disanable, properly designed, constructed, and used			-
	Fixiqo i izemilicativa				×	strips us					
×					×		lonfood-contact surfaces dean				
×	Insects, rodents, and animals not present				×	Hot and	Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices			-	
Contamination prevented during food preparation, storage and display				×					1		
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				×		Sewage and wastewater properly disposed					
Wiping doths: properly used and stored     Fruits and vegetables washed before use				X		Toilet facilities: properly constructed, supplied, deaned Garbage/refuse properly disposed; facilities maintained					
	1					Î		Physical facilities installed, maintained, and dean			
Person in	Charge /T	itle: Dawn	Smart 3	Odus	Simo	/		Da	te: 08/10/2022		
Inspecto	1/1	tacket	1111	573-8	none No. 88-9008	3	EPHS N 1647	o. Fol	llow-up: 🔲 -Yes llow-up Date:	v I	No
MO 580-1814 (9	130	of make		DISTRIBUTION: WHITE-	OWNER'S COL	PY	CANARY - F	ILE COPY			E8.37



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PAGE 2	of	2			

DUNKLI	N COUNTY JUSTICE C	E 1175 FLOYD STR	REET KE	NNETT, MO 63857		
	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCA	ATION TO	TEMP. in ° F	
	Walk in cooler	38				
	Walk in Freezer	-5				
	Dishwasher	165				
Cixie Reference	Pronty Rems contribute directly to the	PRIORITY   elimination, prevention of fedicing	TEMS 110 ar acceptable level, hazards associa Phours or as stated	Sed with foodporne Illness (in	catoy brost de:	
<u>/_601 114</u>	ar marry. These items MUST RECENT  Can opener soiled with foo	d and debris, wash rinse	and sanifize	co	s ns	
3-501.17	Multiple items not dated in	walk in cooler (Hotdogs,	sausage, peanut butter	CO	0.5	
Code Reference	Core terres relate to general sur list of	COREIT	EMS structures, aquipment weign general ma ried by the next regular inspection or a	nienance o sanitation i Gu	edby Indial	
6-301.11	Handsink missing soap	s. These helds alexo de sous	TENING USE IN A LIE PLANTING PARTITION OF THE PARTITION O	CIP	0.5.	
6-301.12	Handsink missing papertov	vels		CIP	D. S.	
CIP	Correction in progress					
COS NRI	Corrected onsite  Next Routine Inspection					
NRI	Next Routine Inspection					
		per sector's bact an repeat sector's necessariance and	TO THE THE PROPERTY OF THE PRO			
		EDUCATION PROV	IDED OR COMMENTS			
Person in C	Charge /Title: Dawn Smart	00.		Date: 08/10/2022		
	Dawn Smart	J J Club Mo	EPHS No.	Follow-up: Ye		
Inspector	heatol Alla	573-888-900		Follow-up Date:	E6,37A	