

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

TIME IN 915	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: WENDY'S OWNER PERSON IN CHARGE: TINA SNIPES MERITAGE HOSPITALITY, LLC ADDRESS: 1320 FIRST STREET COUNTY: 069 CITY/ZIP: KENNETT, MO 63857 PHONE: 573-888-3535 FAX: P.H. PRIORITY: 🔳 H M ESTABLISHMENT TYPE BAKERY
RESTAU CATERER
SENIOR CENTER ☐ INSTITUTION C. STORE DELI **GROCERY STORE** ☐ MOBILE VENDORS TEMP.FOOD RESTAURANT SCHOOL SUMMER F.P TAVERN ☐ Pre-opening Routine ☐ Follow-up ☐ Complaint ☐ Other FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY Approved Disapproved ☐ PRIVATE PUBLIC ☐ NON-COMMUNITY ☐ PRIVATE COMMUNITY Date Sampled Results License No. 069-15366 **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 cos cos Demonstration of Knowledge Compliance Potentially Hazardous Foods Person in charge present, demonstrates knowledge Proper cooking, time and temperature OUT OUT N/O N/A and performs duties Employee Health IN OUT NO N/A Proper reheating procedures for hot holding OUT Management awareness; policy present OUT N N/A Proper cooling time and temperatures OUT OUT Proper use of reporting, restriction and exclusion Proper hot holding temperatures N/O N/A Good Hygienic Practices Proper cold holding temperatures IN N/A Q OUT N/O Proper eating, tasting, drinking or tobacco use Proper date marking and disposition OUT N/O N/A No discharge from eyes, nose and mouth Time as a public health control (procedures / OUT NIO IN OUT N/O N records) Preventing Contamination by Hands Consumer Advisory Hands clean and properly washed Consumer advisory provided for raw or OUT N/O IN OUT N undercooked food No bare hand contact with ready-to-eat foods or Highly Susceptible Populations OUT N/O 200 approved alternate method properly followed Adequate handwashing facilities supplied & Pasteurized foods used, prohibited foods not OUT OUT N/O N/A offered accessible Approved Source Chemical OUT Food obtained from approved source OUT N/A Food additives: approved and properly used Food received at proper temperature Toxic substances properly identified, stored and IN OUT N N/A OUT used IN dil Food in good condition, safe and unadulterated Conformance with Approved Procedures Required records available: shellstock tags, parasite Compliance with approved Specialized Process OUT N/O IN OUT NIIIA and HACCP plan destruction Protection from Contamination Food separated and protected The letter to the left of each item indicates that item's status at the time of the IN d N/A 100 inspection. Food-contact surfaces cleaned & sanitized IN d N/A IN = in compliance OUT = not in compliance Proper disposition of returned, previously served, N/A = not applicable N/O = not observed IN NID OUT GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods OUT Safe Food and Water IN OUT Proper Use of Utensils COS R Pasteurized eggs used where required × × In-use utensils: properly stored Water and ice from approved source Utensils, equipment and linens: properly stored, dried, × × handled Food Temperature Control × Single-use/single-service articles: properly stored, used Adequate equipment for temperature control × Gloves used properly × Approved thawing methods used Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly Thermometers provided and accurate X × designed, constructed, and used Food Identification Warewashing facilities: installed, maintained, used; test × strips used Food properly labeled; original container X X Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities X × Insects, rodents, and animals not present Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage Plumbing installed; proper backflow devices × × and display Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed X × fingernails and iewelry Wiping cloths: properly used and stored × Toilet facilities: properly constructed, supplied, cleaned × Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: TINA SNIPES Date: 01/30/2019 Telephone No Inspector: EPHS No Follow-up: 1 No 573-888-9008 1647 Follow-up Date DISTRIBUTION: WHITE - OWNER'S COP CANARY - FILE COP



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ESTABLISHMENT NAME WENDY'S		ADDRESS 1320 FIRST STREET CITY/ZIP KENNETT,MO 638			 357	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT	LOCATION	TEMP. in ° F	
CHILI/ WARMER TABLE		180	DINING ROOM SAI	NDWICH LINE	37	
SALAD/TO GO COOLER		38	TO GO SANDW	ICH LINE	35	
ICE CREAM TO GO 25 TOMATO/TO GO SANDWICH LINE			NDWICH LINE	50		
ICI	E CREAM DINING ROOM	27 BLUECHEESE/TO GO SANDWICH LINE		40		
TURBO AIR FREEZER		-9 WALK IN COOLER		34		
Code Reference		PRIORITY ITEMS he elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness EIVE IMMEDIATE ACTION within 72 hours or as stated.			Correct by (date)	Initial
3-302.11B	OBSERVED FROSTY RERUN IN	WALK IN COOLER UNCO	VERED		cos,	128
					2/04/2019	, 0
4-601.11A	 	DBSERVED HOT HOLDINGS PANS ENCRUSTED WITH RESIDUE AND DEBRI- EQUIPTMENT CONTACT SURFACES				133
0.504.400	BE CLEAN SIGHT TO TOUCH, CLEAN OR REPLACE				200	0
3-501.16B	B OBSERVED TOMATOES IN TO GO SANDWICH LINE AT 50 DEGREES, VOLUNTARILY DISCARDED, SHALL BE HE BELOW 41 DEGREES.				COS	8
Code Reference	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. 1C WALKIN COOLER AND FREEZER HAVE FOOD AND DEBRI ON FLOOR, CLEAN AND SANITIZE					Initial
1-501.11		OOSE, WITH ICE BUILD	UP AROUND SEAL, MUST	MAINTAIN EQUIPMENT	NRI	28
1-601.11C	GOOD REPAIR					(A)
5-501.113					NRI NRI	8
	000000000000000000000000000000000000000					
cos	CORRECTED ON SITE					
IRI	NEXT ROUTINE INSPECTION	<u> </u>				
		EDUCATION PRO	VIDED OR COMMENTS			
Person in Ch	Son in Charge /Title: TINA SNIPES Date: 01/30/20					
	TINA SINIPES	June 3	W N STEEL	Date: 01/30/201		
Inspector	holesh Dh	Telephone N 573-888-90	lo. EPHS No. 1647	Follow-up:	Yes 🖸	No