

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

TIME IN 1300 TIME OUT 1430 PAGE 1 of 2

WITH ANY TIME LI	SPECTION, OR SUCH SHORTER PERI MITS FOR CORRECTIONS SPECIFIED	OD OF TIME AS MA	Y BE SPEC	CIFIED	IN WE	RITING BY	ONS OR FACILITIES WHICH MUST BE CORI THE REGULATORY AUTHORITY. FAILURE OUR FOOD OPERATIONS.	RECTED BY TO COMPLY	THE	
ESTABLISHMENT NAME: EARHEARTS RIB RACK OWNER: RON AN					7		PERSON IN CHARGE: JUNE EARNHEA	PERSON IN CHARGE: JUNE EARNHEART		
ADDRESS: 412 N DOUGLASS							COUNTY: 069	COUNTY: 069		
CITY/ZIP: MALDEN, MO 63863 PHONE: 573-276-6		PHONE: 573-276-6031	fAX:				P.H. PRIORITY: H	P.H. PRIORITY: H M L		
ESTABLISHMENT TY BAKERY RESTAURAN PURPOSE	□ C. STORE □ CATERER	DELI	MER F.P.		GROC TAVER	ERY STOR	RE INSTITUTION MOBILI	E VENDORS	;	
☐ Pre-opening	Routine Follow-up		Other							
FROZEN DESSE Approved License No. NA		SAL PRIVATE	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		SUPPL MUNIT		NON-COMMUNITY PRIVA Date Sampled Resul	TE ts	-	
		RISK FACTO								
Risk factors are fo foodborne illness or	od preparation practices and employee I utbreaks. Public health interventions a	pehaviors most comme re control measures	nonly report to prevent fo	ed to to	the Cer	iters for Dis	sease Control and Prevention as contributing fa	ctors in		
Compliance	npliance Demonstration of Knowledge			Co	ompliand	æ	Potentially Hazardous Foods	cos	R	
OUT	and performs duties			_		N N/A	Proper cooking, time and temperature		\perp	
OUT	Employee Health Management awareness; policy pro	esent				N N/A Proper reheating procedures for hot holding N N/A Proper cooling time and temperatures				
OUT	Proper use of reporting, restriction Good Hygienic Pract	and exclusion ices		IN	OU	N/O N/A Proper hot holding temperatures IT N/A Proper cold holding temperatures				
	/O Proper eating, tasting, drinking or t	Proper eating, tasting, drinking or tobacco use			O T	N/O N/A	Proper date marking and disposition Time as a public health control (procedures /		#	
OUT N	70			IN	OUT	N/O N	records)			
OUT N/	Preventing Contamination Hands clean and properly washed		IN	Consumer Advisory IN OUT Consumer advisory provided for raw or				+		
OUT N/	No bare hand contact with ready-to	-eat foods or		-			undercooked food Highly Susceptible Populations		+	
OUT	Adequate handwashing facilities su			-	OUT N/O N/A Pasteurized foods used, prohibited foods not				+	
	accessible Approved Source					N/O N/A	offered Chemical		+	
OUT	OUT Food obtained from approved source				OU.	T N/A Food additives: approved and properly used			#	
				"	IN Common Toxic substances properly identified, stored an used			nd	\perp	
OUT Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite					OUT	Conformance with Approved Procedures Compliance with approved Specialized Process			+	
IN OUT N/O New Required records available: shellstock tags, parasite destruction Protection from Contamination				IN	OU.	T MEA	and HACCP plan			
OUT N/A							f each item indicates that item's status at the tin	ne of the		
IN CONT N/A	Food-contact surfaces cleaned & s	anitized			ection. IN = in	ction. N = in compliance OUT = not in compliance				
IN OUT N	Proper disposition of returned, prev reconditioned, and unsafe food		N/A = not applicable N/O = not observed							
			RETAIL P							
IN OUT	Good Retail Practices are preventative	re measures to contro	ol the introd	uction	of path	ogens, che	emicals, and physical objects into foods. Proper Use of Utensils	Loos		
X Pas	steurized eggs used where required		,5 K	×	001		tensils: properly stored	cos	K	
× Wa	iter and ice from approved source			×		Utensils, handled	equipment and linens: properly stored, dried,			
V A4	Food Temperature Control			×		Single-us	se/single-service articles: properly stored, used			
	uate equipment for temperature control eved thawing methods used			X		Gloves u	sed properly Utensils, Equipment and Vending	-	-	
	Thormometers provided and new years			×			nonfood-contact surfaces cleanable, properly			
	Food Identification				×	Warewas	l, constructed, and used shing facilities: installed, maintained, used; test	+		
X Foo	d properly labeled; original container			×		strips use Nonfood-	ed -contact surfaces clean	+		
X Inse	Prevention of Food Contamination						Physical Facilities			
	sects, rodents, and animals not present ontamination prevented during food preparation, storage			×			ot and cold water available; adequate pressure lumbing installed; proper backflow devices			
and	and display Personal cleanliness: clean outer clothing, hair restraint,			×			and wastewater properly disposed	+	-	
fing	fingernails and jewelry Wiping cloths: properly used and stored			×		Toilet facilities: properly constructed, supplied, cleaned			_	
	Fruits and vegetables washed before use			×		Garbage/	refuse properly disposed; facilities maintained			
Person in Charge	/Title: U.N.E. E.A.D.N.U.E.A.D.	- //		X		Physical f	facilities //stalled, maintained, and clean		-	
Inspector:	/Title: JUNE EARNHEAR	Telephon	e No.	20	yn	PHS No.	V	☐ No	\dashv	
MO 580-1814 (9-13)	elph Prostr	573-888 STRIBUTION: WHITE - OW			1	647 CANARY - FILE	Follow-up Date: 03/22/2019	2275275	6.37	



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ESTABLISHMENT NAME EARHEARTS RIB RACK		ADDRESS 412 N DOUGLAS	SS	MALDEN,MO 6386				
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT	FOOD PRODUCT/ LOCATION				
DOUBLE DOOR TRUE		40	KITCHEN SERVE COOLER/POTATO SALAD		41			
А	D CRAFT WARMER/RIBS	135	BAKED BE	EANS	74			
V	VARMER/BAKED POTATO	135	Saturn Co	poler	41			
KITCHE	N SERVE COOLER/COLESLAW	41		The state of the s	 			
Code Reference	Priority items contribute directly to the eli or injury. These items MUST RECEIVE		tion to an acceptable level, hazards	associated with foodborne illness	Correct by (date)	Initial		
4-601.11A	Large can opener soiled with food a				03/09/2019	01		
4-601.11a	Fountain head units soiled with black				03/09/2019	XX		
3-501.17	Coleslaw in Saturn cooler not dated,				03/09/2019	ho		
7-202.12(2)	Raid and fogger store under Fountai	olishments.	03/09/2019	0-910				
4-501.12	Cutting board on prep cooler heavily				03/09/2019	TE		
3-501.16A	Chicken in warmer showing temp of		03/09/2019	16				
3-501.16A	Baked Beans in Kitchen temped at 7		03/09/2019	72				
						C		
Code Reference	Core items relate to general sanitation, op	CORE IT	structures, equipment design, gene	eral maintenance or sanitation	Correct by (date)	Initial		
. 501.10	standard operating procedures (SSOPs).	These items are to be corre	ected by the next regular inspecti	on or as stated.		1		
6-501.16	Mop leaning against wall, must be	e allowed to air dry			03/09/2019	26,		
4-302.14	No sanitizer strips for 3 bay sink				03/09/2019	De		
6-501.11	Water ceiling damage in rear corner	of kitchen above hand sin	k, repair	CP NILI	03/09/2019/			
NNI	Next Rousins Inc	spection						
		777777777777777777777777777777777777777						
		EDUCATION PROV	IDED OR COMMENTS					

		7	2					
Person in Ch	arge /Title: JUNE EARNHEA	Telephone No	antea EPHS No.	Date: 03/06/201	Yes [No		
/	nulul Il thend	573-888-90	08 1647	Follow-up Date: 03/2	22/2019	- 1		