

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

TIME IN 1130			TIME OUT 1330		
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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 INEXT 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: OWNER: PERSON IN CHARGE TWYLA ROBERTSON MONAS DINER TWYLA ROBERTSON COUNTY: 069 ADDRESS: 800 S MADISON STREET CITY/ZIP: MALDEN, MO 63863 PHONE: 573-276-2797 FAX: P.H. PRIORITY: H M L ESTABLISHMENT TYPE BAKERY
RESTAURANT C STORE CATERER GROCERY STORE INSTITUTION MOBILE VENDORS DELL SUMMER F.P SENIOR CENTER SCHOOL TEMP.FOOD TAVERN PURPOSE Pre-opening Routine ☐ Follow-up ☐ Complaint ☐ Other WATER SUPPLY FROZEN DESSERT SEWAGE DISPOSAL ☐ Approved ☐ Disapproved PUBLIC □ PRIVATE COMMUNITY ■ NON-COMMUNITY □ PRIVATE Date Sampled Results License No. NA 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 Compliance Potentially Hazardous Foods Person in charge present, demonstrates knowledge, Proper cooking, time and temperature OUT IN OUT NO N/A and performs duties IN OUT NO N/A Proper reheating procedures for hot holding Employee Health OUT Management awareness; policy present IN OUT D N/A Proper cooling time and temperatures Proper use of reporting, restriction and exclusion OUT IN OUT N N/A Proper hot holding temperatures OUT N/A Proper cold holding temperatures Good Hygienic Practices IN OUT N/O N/A OUT N/O Proper eating, tasting, drinking or tobacco use Proper date marking and disposition Time as a public health control (procedures / No discharge from eyes, nose and mouth N/O IN OUT N/O N OUT Preventing Contamination by Hands Consumer Advisory Consumer advisory provided for raw or Hands clean and properly washed OUT OUT N/O N/A undercooked food No bare hand contact with ready-to-eat foods or Highly Susceptible Populations OUT N/O approved alternate method properly followed Adequate handwashing facilities supplied & Pasteurized foods used, prohibited foods not OUT OUT N/O N/A accessible offered Approved Source Chemical OUT OUT N/A Food obtained from approved source Food additives: approved and properly used Food received at proper temperature Toxic substances properly identified, stored and IN OUT N N/A IN O Food in good condition, safe and unadulterated Conformance with Approved Procedures OUT Required records available: shellstock tags, parasite Compliance with approved Specialized Process OUT MIN IN OUT N/O IN and HACCP plan Protection from Contamination The letter to the left of each item indicates that item's status at the time of the Food separated and protected IN Q I N/A inspection. Food-contact surfaces cleaned & sanitized IN d N/A IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed Proper disposition of returned, previously served, IN OUT 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 Safe Food and Water COS IN Proper Use of Utensils COS In-use utensils: properly stored Pasteurized eggs used where required × Water and ice from approved source Utensils, equipment and linens: properly stored, dried, × X Food Temperature Control X Single-use/single-service articles: properly stored, used X Adequate equipment for temperature control × Gloves used properly Utensils, Equipment and Vending Approved thawing methods used Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly × × designed, constructed, and used Food Identification Warewashing facilities: installed, maintained, used; test × strips used Food properly labeled; original container × Nonfood-contact surfaces clean × Prevention of Food Contamination Physical Facilities Hot and cold water available; adequate pressure × Insects, rodents, and animals not present × 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 × 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 Physical facilities installed, maintained, and clean Person in Charge /Title: TWYLA ROBERTSON Date: 03/08/2019 erso EPHS No. Inspector Telephør Follow-up: V Yes No Follow-up Date: 03/15/2019 573-888-9008 1647

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ESTABLISHMENT NAME MONAS DINER		800 S MADISON	MALDEN, MO 63863				
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUC	RODUCT/ LOCATION		TEMP. in ° F	
TRUE DOUBLE DOOR		37					
TRUE SINGLE DOOR		38					
	KENMORE FREEZER	0					
	CROSLEY FREEZER	5		According to the part of the first of the second of the se			
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.						
6-501.111	OBSERVED MICE FECES UND	03/11/2019	MR				
5-403.11	IMPROPER DUMPING OF MOP WATER						
3-501.17	READY TO EAT FOODS IN DO	cos	IR				
4-601.11A	ICE MAKER BAFFLE SOILED V	cos	11				
4-601.11A	FOUNTAIN DIFFUSERS ON UN	E	COS 03/11/2019	11			
4-101.11	DRY GOODS STORED IN NON FOOD GRADE CONTAINER (SALT)						
	RAW EGGS ABOVE RAW FISH 2) RAID LOCATED UNDER SINK, TOXIC ITEMS MUST BE APPROVED FOR FOOD ESTABLISHMENTS						
7-202.12(2)	RAID LOCATED UNDER SIN	K, TOXIC ITEMS MUST BE	APPROVED FOR FOOD	ESTABLISHMENTS	cos	IR	
Code Reference	Core items relate to general sanitatio standard operating procedures (SSO		structures, equipment design, ger		Correct by (date)	Initial	
5-501.11	WATER DAMAGED WALL AND CEILING IN LOADING DOCK AREA, DAYLIGHT SHOWING, REPAIR					10	
5-203.13	NO MOP SINK ONSITE						
3-501.13	THAWING FISH IN ONE BAY OF SINK IN STANDING WATER, USE PROPER METHODS FOR THAWING						
I-501.16	THAWING FISH IN 3 BAY SIN	IK, 3 BAY SINK IS FOR WA	SH, RINSE AND SANITIZE		03/15/19	IR	
	CORRECTED ONSITE NEXT ROUTINE INSPECTION	DN					
			IDED OR COMMENTS				
***	DISCUSSED WITH I	MANAGMENT (IF THERE IS ANY MODI NRI= NEXT RO	FICATIONS TO 3VAT SINK AND AIR UTINE INSPCTION	GAP MUST BE PLACED)			
	arge /Title: TWYLA ROBE		a Voberts	Date: 03/08/20			
Inspector://	hutph Dhosh	Telephone No 573-888-900 DISTRIBUTION: WHITE - OWNER'S CO	08 1647	Follow-up: Follow-up Date: 03/		No E6.37A	