

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

TIME IN 1300			TIME OUT 1423		
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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. PERSON IN CHARGE: TRY CHAN ESTABLISHMENT NAME: MR CHAN DONUTS OWNER: TRY CHAN ADDRESS: 712 FIRST STREET COUNTY: 069 CITY/ZIP: KENNETT, MO 63857 FAX: PHONE: 325-725-6289 P.H. PRIORITY: H M ESTABLISHMENT TYPE INSTITUTION CATERER SENIOR C C. STORE BAKERY DELI **GROCERY STORE** ■ MOBILE VENDORS RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P TEMP.FOOD **TAVERN** PURPOSE ☐ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY ☐ PRIVATE ☐ Approved ☐ Disapproved I NON-COMMUNITY □ PRIVATE PUBLIC COMMUNITY 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 COS R Compliance Potentially Hazardous Foods cos Proper cooking, time and temperature Person in charge present, demonstrates knowledge, OUT IN OUT NO N/A and performs duties Employee Health IN OUT N N/A Proper reheating procedures for hot holding IN OUT NO N/A OUT Proper cooling time and temperatures Management awareness; policy present Proper hot holding temperatures OUT Proper use of reporting, restriction and exclusion OUT N/O N/A OUT Good Hygienic Practices N/A Proper cold holding temperatures OUT Proper date marking and disposition N/O Proper eating, tasting, drinking or tobacco use OUT N/O N/A No discharge from eyes, nose and mouth Time as a public health control (procedures / OUT N/O 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 undercooked food Highly Susceptible Populations No bare hand contact with ready-to-eat foods or OUT N/O 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 N IN N/A OUT OUT used Conformance with Approved Procedures OUT Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite Compliance with approved Specialized Process OUT N/O NIIIA OUT NEA 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 OUT N/A inspection. Food-contact surfaces cleaned & sanitized OUT N/A IN = in compliance OUT = not in compliance Proper disposition of returned, previously served, N/A = not applicable N/O = not observed IN NIIID 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 R IN OUT cos COS Proper Use of Utensils 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 X Single-use/single-service articles: properly stored, used Adequate equipment for temperature control X Gloves used properly X Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly X × designed, constructed, and used Food Identification Warewashing facilities: installed, maintained, used; test X 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 X and display Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed X × fingernails and iewelry Wiping cloths: properly used and stored X Toilet facilities: properly constructed, supplied, cleaned × Garbage/refuse properly disposed; facilities maintained Fruits and vegetables washed before use × X Physical facilities installed, maintained, and clean Person in Charge /Title: TRY CHANA Date: 03/20/2019 Inspector Telephone No. 573-888-9008 EPHS No. Follow-up: Yes 4 No 1647 Follow-up Date: DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COP

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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ESTABLISHMENT NAME MR CHAN DONUTS		ADDRESS 712 FIRST STRE	ET	CITY/ZIP KENNETT, MO 63857				
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/	RODUCT/ LOCATION		TEMP. in ° F		
FRIGIDARE FREEZER		5	COKE DOUBLE DOOR COOLER		40			
	WHIRLPOOL	39	PEPSI DOUBLE DOOR COOLER			36		
	HAM WHIRL POOL	38	38 FRIGIDARE IN BACK STORAGE			39		
	Sausage/Refrigerator	38 Boudin/Refrigerator					38	
O-d-	Bacon/Refrigerator	38 PRIORITY	TEMO			0	(-)0-1	
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEI All previous priorities corrected fr	ssociated with foodborne illness	Correct by (date)	Initial				
Codo		COREIT	- MC			Correct by	Initial ,	
Code Reference	CORE ITEMS 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.							
6-501.12A	Wall behind dough mixer soile					CIP	1	
6-202.15								
1-401.14 1-601.11c	Repeat: no test strips available on premises for sanitizer Front Coolers soiled with food spills, clean and sanitize							
		opinic, dicarrana carnazo				NRI	V	
CIP	Correction In Progress							
IRI	Next Routine Inspection							
		EDUCATION PROVI	DED OR CO	OMMENTS				
Person in Ch	narge /Title: TRY CHAN	ugh			Date: 03/20/20	19		
Inspector:		Telephone No. 573-888-900	8	EPHS No. 1647	Follow-up: Follow-up Date:	Yes [No	