

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

TIME IN 1515			TIME OUT 1630	
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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. PERSON IN CHARGE: PEYTON MURPHY ESTABLISHMENT NAME: ONE MOAR LAST CHANCE OWNER: KEVIN ADAMS & PAMELA ADAMS COUNTY: 069 ADDRESS: 14509 US HWY 62 CITY/ZIP: CAMPBELL, MO 63933 PHONE: 573-246-2466 FAX: P.H. PRIORITY: H M L ESTABLISHMENT TYPE BAKERY
RESTAU ☐ CATERER☐ SENIOR CENTER ☐ INSTITUTION ☐ TEMP.FOOD DELI
SUMMER F.P C. STORE C. STORE **GROCERY STORE** ☐ MOBILE VENDORS RESTAURANT TAVERN PURPOSE Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other FROZEN DESSERT SEWAGE DISPOSAL WATER SLIPPLY ☐ Approved ☐ Disapproved ☐ PUBLIC PRIVATE COMMUNITY ■ NON-COMMUNITY □ PRIVATE 10 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 Compliance Potentially Hazardous Foods Person in charge present, demonstrates knowledge, Proper cooking, time and temperature OUT IN OUT NO N/A and performs duties Employee Health IN OUT NO N/A Proper reheating procedures for hot holding OUT Management awareness; policy present IN OUT N/A Proper cooling time and temperatures Proper hot holding temperatures OUT Proper use of reporting, restriction and exclusion IN OUT N/A Good Hygienic Practices OUT N/A Proper cold holding temperatures OUT N/O Proper eating, tasting, drinking or tobacco use OUT N/O N/A Proper date marking and disposition 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 Consumer advisory provided for raw or Hands clean and properly washed OUT N/O OUT 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 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 Food in good condition, safe and unadulterated Conformance with Approved Procedures Required records available: shellstock tags, parasite Compliance with approved Specialized Process IN OUT N/O MIN NIIIA IN OUT and HACCP plan 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 inspection. Food-contact surfaces cleaned & sanitized OUT N/A OUT = not in compliance IN = 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 R IN OUT 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 Single-use/single-service articles: properly stored, used Adequate equipment for temperature control × Gloves used properly X Approved thawing methods used Utensils, Equipment and Vending 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 X Food properly labeled; original container Nonfood-contact surfaces clean × Prevention of Food Contamination **Physical Facilities** × 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 Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, X × fingernails and jewelry X Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned × X Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained × × Physical facilities installed, maintained, and clean Person in Charge /Title: PEYTON MURPHY Date: 03/27/2019 EPHS No. 1647 1 Inspector: Telephone No Follow-up: П No 578-888-9008 Follow-up Date:



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ONE MOAR LAST CHANCE		14509 US HWY 62	CAMPBELL,MO 6	MPBELL,MO 63933		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION			
	WALK IN COOLER	38				
	BLACK FRIDGE	38				
В	BEVERAGE BAR COOLER	38				
Code		PRIORITY IT		Correct by	Initial	
Reference	Priority items contribute directly to the or injury. These items MUST RECEIVED	(date)	1.50			
3-501.17	Raw eggs above ready to eat food	cos	bu			
7-202.11	Raid stored in kitchen, must be ap	pproved for food establishment		cos	,bu	
					-	
				+	1	
2200						
				-		
				 		
		and months are an extra construction of the				
Code Reference	Core items relate to general sanitation, standard operating procedures (SSOP	core item, operational controls, facilities or str s). These items are to be corrected.	IIS uctures, equipment design, general maintenance or sanitation ad by the next regular inspection or as stated.	Correct by (date)	Initial	
4-204.112	Thermometers missing in seve	ral coolers		NRI	8m	
4-302.14			r using you will need quat strips)	NRI	pm	
5-501.17	No covered wastebasket in wome			MRLCOS		
3-202.15	Front entry door has visible day	light showing, must keep prof	tected from entry of pest	NRI	Ym	
		g angest opposite activity is a second				
		the state of the s				
VRI	NEXT ROUTINE INSPECTION	N				
cos	CORRECTED ONSITE					
	OTTALESTED ONOTILE					
			-			
	<u> </u>	EDUCATION PROVID	ED OR COMMENTS			
	le	DISCUSSED WITH MANAGEMENT PR		MAZ		
	V			\		
Person in Ch	narge /Title: PEYTON MURF	DUY DOUNDA	Mushy Date: 03/27/20	10		
					71 No	
Inspector:	horstycher feste	* Telephone No. 573-888-9008	EPHS/No. Follow-up: 1647 Follow-up Date:	Yes	☑ No	
MO 580-1814 (9-13)	1000	DISTRIBUTION: WHITE - OWNER'S COPY	CANARY - FILE COPY		E6.37A	