

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

TIME IN	14	00	TIME OUT 1600				
PAGE	1	of	2				

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CITY/CIP Malden MO 63863	On The Rockz Sherry L. Perkins					Sherr	PERSON IN CHARGE: Sherry L. Perkins								
CITY/ZIP Malden, MG 63863 PAX: P.H. PRIORITY: H M L	ADDRESS: 370	16 State H	wy 25								COUNT	Y: Dunk	lin		
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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



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

TIME IN 1400	TIME OUT 1600			
PAGE of	2			

ESTABLISHMEI On The	NT NAME Rockz	37016 State Hwy	25	Malden, MO 63863	}			
FC	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	LOCATION	TEMP.	in ° F		
	Chest Freezer	15						
Ch	est Freezer(Storage Room)	10						
	Walk in Cooler	37						
						december 1990		
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEI	PRIORITY I' e elimination, prevention or reduction VE IMMEDIATE ACTION within 72	to an acceptable level, hazards	associated with foodborne illness	Correct by (date)	Initial		
4-501.12		Cutting board heavily scarred, repair or replace						
7-202.12(2)	Raid pesticide stored on shelf be	low food prep area, must be app	proved for food establishmen	t	COS	ES ES		
Code Reference 5-202.11A	Core items relate to general sanitation standard operating procedures (SSOI Lighting unshielded above gri	s). These items are to be correct	ructures, equipment design, gene	on or as stated.	Correct by (date)	Initial		
cos	Corrected On Site							
		EDUCATION PROVID	DED OR COMMENTS					
Person in Ch	narge /Title: Sherry L. Perki	a C. O	1 1	Date: 40/00/00	10			
	Snerry L. Perki	15 True Xm	Lend	Date: 10/22/201				
Inspector:	Mark.	Telephohe No. 573-888-9008	EPHS No. 1647	Follow-up Date:	Yes [☑ No		