

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

TIME IN	11	00	TIME OUT 1300		
PAGE	1	of	2		

NEXT ROUTINE INS	PECTION THIS DAY, THE ITEMS NOT SPECTION, OR SUCH SHORTER PER	NOD OF TIME AS M	AY BE SPE	CIFIED	IN WR	ITING BY	THE REGULA	TORY AUTHORIT				
Causbie's Bakery R		OWNER:							PERSON IN CHARGE: Regina Causbie			
ADDRESS: 212							COUNTY: 069					
CITY/ZIP: Kennett, MO 63857		PHONE: 573-888-2010	PHONE: FAX: 573-888-2010				P.H. PRIORITY	/: [	Н	м	] L	
ESTABLISHMENT TYPE  BAKERY C. STORE CATERER RESTAURANT SCHOOL SENIOR CENTER			DELI GROCERY STORE ITER SUMMER F.P. TAVERN				RE IN	INSTITUTION				
PURPOSE Pre-opening	Routine Follow-up	Complaint [	Other									
FROZEN DESSE Approved License No. NA		DSAL PRIVATE	E 500 000 000		SUPPL MUNIT		NON-COM Date Sam	MUNITY pled		RIVATE Results		
		RISK FAC	TORS AND	INTE	RVEN	TIONS						
	od preparation practices and employee utbreaks. Public health interventions							and Prevention as	contribu	iting facto	ors in	
Compliance Demonstration of Knowledge			COS F	+-	mpliano		the same of the same of the same of	otentially Hazardou	The same of the sa	3	CO	S R
OUT	Person in charge present, demonstrates and performs duties					N/O N/A				- LE-		
OUT	Employee Heal Management awareness; policy p					ND N/A						-
OUT	Proper use of reporting, restriction Good Hygienic Pra	and exclusion		IN	OUT	N N/A	Proper hot holding temperatures Proper cold holding temperatures					
OUT N/	O Proper eating, tasting, drinking or	tobacco use				N/O N/A	I/A Proper date marking and disposition					
OUT N/	No discharge from eyes, nose an	d mouth		IN	OUT	N/O N	Time as a pi records)	ublic health control	(proced	lures /		
OUT N/6	Handa alaan and properly washed	Preventing Contamination by Hands Hands clean and properly washed			OUT Consumer Advisory provided for reundercooked food				r			
OUT N/O		No bare hand contact with ready-to-eat foods or						ighly Susceptible Populations				
IN CONT	approved alternate method properly followed  Adequate handwashing facilities supplied &			1=	OUT N/O N/A Pasteurized foods used, prohibited foods no			ds not		+		
accessible Approved Source				offered Chemical					-+-			
OUT	OUT Food obtained from approved source				OUT N/A Food additives: approved and properly used							
IN OUT NO N	Food received at proper temperature				OUT Toxic substances properly identified, ste used			tored and				
OUT Food in good condition, safe and unadulterated  Required records available: shellstock tags, parasite				+-				ance with Approve with approved Spe				-
destruction				IN	OUT	r N	and HACCP					
OUT N/A	Protection from Contain  Food separated and protected	nination		The	letter to	the left of	each item inc	licates that item's s	tatus at	the time	of the	
OUT N/A Food-contact surfaces cleaned & sanitized					inspection.  IN = in compliance OUT = not in compliance							
IN OUT Proper disposition of returned, previously served,				N/A = not applicable  N/O = not observed								
114 001 1	reconditioned, and unsafe food	GO	OD RETAIL	PRACT	ICES							
	Good Retail Practices are preventa	tive measures to con	trol the intro	duction	of path				foods.			
IN OUT Par	Safe Food and Water steurized eggs used where required		COS R	IN X	OUT			r Use of Utensils			cos	R
× Wa			×	Utensils, equipment and linens: properly stored, dr			dried,					
			×		handled Single-us	dled lle-use/single-service articles: properly stored, us			l, used			
	Food Temperature Control  Adequate equipment for temperature control  Approved thawing methods used			×		Gloves u	used properly					
	ermometers provided and accurate				×		Utensils, Equipment and Vending nd nonfood-contact surfaces cleanable, prope			operly		
	Food Identification		***************************************		×			and used installed, maintain	ed, use	d; test		
X Foo	od properly labeled; original container			×		d-contact surfaces clean						
Prevention of Food Contamination  X Insects, rodents, and animals not present				×		Hot and		sical Facilities ilable; adequate pr	essure			
Contamination prevented during food preparation, storage and display				×		Plumbing	installed; pro	per backflow devic	es			
Personal cleanliness: clean outer clothing, hair restraint,					×	Sewage	and wastewat	er properly dispose	d			
Wiping cloths: properly used and stored				×				y constructed, supp				
X Fruits and vegetables washed before use				X				ly disposed; facilitie led, maintained, an				$\vdash$
Person in Charge	/Title: Regina Causbie	R	•		7	1	PROCESSOR STATEMENT OF THE PROCESSOR OF	12/4/2019	ar areal			
Inspector	In Other		one No.		-0	EPHS No 647	. Follo	w-up:				lo
MO 580 1814 (9-13)	Me / gran	DISTRIBUTION: WHITE -	38-9008 OWNER'S COPY			CANARY - FIL		w-up Date: 1/03	12020			E6.37



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

TIME IN 1100 TIME OUT 1300

PAGE 2 of 2

ESTABLISHMENT NAME Causbie's Bakery		ADDRESS 212 Kennett St		CITY/ZIP Kennett, MO 63857			
FC	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	FOOD PRODUCT/ LOCATION			
	Kitchen Refrigerator	39	Pooled Egg \	Whites	38		
	Koch	37	37 Pooled Whole Eggs				
	Walk in Cooler	37					
	Walk in freezer	12					
	Schaefer Cooler	37					
Code Reference	Priority items contribute directly to the	PRIORITY e elimination, prevention or reduction VE IMMEDIATE ACTION within 7	on to an acceptable level, hazards a	associated with foodborne illness	Correct by (date)	Initial	
4-703.11		injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. It sanitizing butchers blocks after use, only washing and rinsing, shall wash rinse and sanitize					
5-204.11	No hand sink in kitchen area						
5-403.11	Mop water not being properly disposed of, must have designated sink for mop water only						
4-601.11A	Vent hood soiled with grease and	d debris, clean and sanitize			1/3/2020	RC	
Code Reference	standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.						
4-204.112	NO TEST STRIPS FOR MONITORING SANITIZER IN 3 BAY SINK OR FOR INPLACE CLEANING No thermometers in all coolers						
6-501.11	Shelving next to 3 bay sink chipp		bles in kitchen must be smoot	h easily cleanable	1/3/2020 6/18/2020	BC	
3-301.11	and non absorbent	ing along with multiple work ta	bies in kitchen, mast be smoot	il cashy deallable	0/10/2020	RC	
5-203.13					6/18/2020	20	
3-501.11	NO MOP SINK ON PREMISE  Water damage to bathroom walls, repair or replace						
5-501.11	Mops laying on floor, hang to allow them to air dry						
3-201.13	Floors in kitchen not coved, dirt and debris build up in corner of floor and walls						
3-302.12	Multiple dry goods not labeled						
1-601.11C	Fan next to sink soiled with dus	st and debris, clean			1/3/2020	RC	
			DED OR COMMENTS				
Person in Ch	narge /Title: Regina Causbi	Resident	Parkin	Date: 12/4/2019	9		
Inspector	Man Spel	Telephone No. 573-888-900		Follow-up:		No E6.37A	