

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

TIME IN	93	0	TIME OUT 1100		
PAGE	1	of	2		

OUT NO No Required records available: shellstock tags, parasite description of the protection from Contamination  Protection from Contamination  Protection from Contamination  Protection from Contamination  Proper disposition of returned, previously served, reconditioned, and unsafe food  Safe Food and Water reconditioned, and unsafe food  Safe Food and Water required  Water and ice from approved source  Water and ice from approved source  Adequate equipment for temperature control  X Approved thawing methods used  X Approved thawing methods used  X Approved thawing methods used  X Food properly labeled; original container  Food Identification  X Insects, rodents, and displass not present  X Insects, rodents, and animats not presen	NEXT ROUTIN	E INSPE	CTION, OR SL	ICH SHORTER PER	OD OF TIME AS	MAY BI	E SPEC	CIFIED	IN WR	ITING BY T	THE REGULA	ILITIES WHICH MUST BE CORRE TORY AUTHORITY. FAILURE TO PERATIONS.	COMPL	YTHE
ADDRESS 525 State Hwy F  CITY/ZIP* Cardwell, MO 63829    Proper continued to the continued of the continued	ESTABLISH	MENT	VAME:	OTTOTIC OF EGIT TEE	OWNER:							PERSON IN CHARGE: Stephany Reynolds		
CITY/EIPC   Cardwell, MO 63829   SH-056   CATERER   SETABLE   SHAWER P.P.   CAYER   GROCERY STORE   INSTITUTION   MOBILE VENDORS   SETABLE   SHAWER P.P.   CAYER STORE   GROCERY STORE   TEMPTOON   MOBILE VENDORS   SETABLE   SHAWER STARE   SHAWER				F		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,				-		COUNTY: Dunklin		
RESTAURN   SCHOOL   SENIOR CENTER   SUMER F.   TAVEN   SENIOR   SENIOR CENTER   SUMER F.   TAVEN   SENIOR   SENIOR CENTER   SUMER F.   TAVEN   SENIOR   SENIOR CENTER   SENIOR CENTER   SENIOR   SENIOR CENTER   SENIOR   SENIOR CENTER	CITY/ZIP: Cardwell, MO 63829 PHONE: 573-654-23				PHONE: 573-654-23	FAX:				P.H. PRIORITY : H	М	] L		
Pre-popeling   Routine   Follows   Complaint   Other	☐ BAKERY ☐ RESTAU	,					F.P.						ENDOR	S.
Disapproved   Disapproved   PUBLIC   PRIVATE   COMMUNITY   DNON-COMMUNITY   PROVENTIONS	☐ Pre-oper													
RISK FACTORS AND INTERVENTIONS  Risk factors are food preparation practices and employee behaviors most commonly regurated 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.  Demonstration of Knowdedge			30			E								
foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.  Correlance  Demonstration of Knowledge  OUT  Person in charge present, demonstrates knowledge, and performs and temperature and performs and temperature and performs and temperature and performs and temperatures and performs and temperatures and temperatures and temperatures and temperatures.  OUT  NO  Proper relate reporting, restriction and exclusion  OUT NO  Proper relate reporting, restriction and exclusion  OUT NO  Proper relate reporting, restriction and exclusion  OUT NO  Proper relate relation and exclusion  OUT NO  Proper relate relation and exclusion  OUT NO  Proper relation gain, grinding or tobacco use  IN OUT NO  Proper relation grind disposition  OUT NO  Proper relation grind disposition  OUT NO  Proper relation grind disposition  Preventing Contamination by Hands  OUT NO  Proper relation grind disposition  Preventing Contamination by Hands  OUT NO  NO  No bare hand contact with ready-to-east foods or approved attention by Hands  OUT NO	License No				RISK FA	CTOR	S AND	INTE	RVEN	ITIONS				
Demonstration of Knowledge	Risk factors a	re food p	oreparation pra	ctices and employee	behaviors most c	ommonl	y report	ted to t	he Cer	iters for Dis	ease Control	and Prevention as contributing fact	ors in	
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Adequate handwashing facilities supplied & accessible  OUT Approved Source  OUT Food obtained from approved source  NOUT NO N/A Food additives: approved and properly used  OUT N/A Food additives: approved and properly used  OUT N/A Food additives: approved for and unadulterated  OUT N/A Food additives: approved from and unadulterated  Protection from Contamination  Protection from Contamination  OUT N/A Food-contact surfaces cleaned & sanitized  OUT N/A Food-contact surfaces cleaned & sanitized  OUT N/A Food-contact surfaces cleaned & sanitized  N/A = not applicable  OUT Safe food and unsafe food  GOOD RETAIL PRACTICES  GOOD Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Safe food and Mater  GOOD RETAIL PRACTICES  GOOD Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Safe food and Mater  GOOD RETAIL PRACTICES  GOOD Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Safe food and Mater  A Mater and ice from approved source  X Mater and ice from approved source  X Single-use/single-service articles: properly stored, died., handled  X Adequate equipment for temperature control  X Single-use/single-service articles: properly stored, used  X Single-use/single-service articles: properly stored, used  X Gloves used properly  X Gloves used properly  X Single-use/single-service articles: properly stored, used  X Si	OUT	N/O								undercook				
OUT Food obtained from approved source  OUT N/A Food additives: approved and unadulterated  OUT N/A Food additives: approved and unadulterated  OUT N/A Food additives: approved and properly used  Conformance with Approved Procedures  Compliance with Approved Procedures  No I let let to the left of each item indicates that item's status at the time of the inspection.  No I we let let for each item indicates that item's status at the time of the inspection.  No I we let let for each item indicates that item's status at the time of the inspection.  No I we let let of each item indicates that item's status at the time of the inspection.  No I we let let of each item indicates that item's status at the time of the inspection.  No I we let let of each item indicates that item's status at the time of the inspection.  No I we let let of each item indicates that item's status at the time of the inspection.  No I we let let of each item indicates that item's status at the time of the inspection.  No I we		OUT Adequate handwashing facilities supplied &												
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OUT   Food in good condition, safe and unadulterated   Conformance with Approved Procedures   Conformance with Approved Procedures   Conformance with Approved Procedures   Conformance with Approved Specialized Process and HACCP plan		UT							OU	T N/A				
CUT   Food in good condition, safe and unadulterated   Required records available: shellstock tags, parasite destruction   Section   Protection from Contamination    OUT   NIA   Food separated and protected   Protection from Contamination    OUT   NIA   Food-contact surfaces cleaned & sanitized   In   OUT   NIA   Proper disposition of returned, previously served, reconditioned, and unsafe food    GOOD RETAIL PRACTICES   OUT   not observed   NIA   In compliance   NIA   In complian	IN OUT N	N/A	Food received	d at proper temperatu	ire			1		OUT		inces properly identified, stored and		
Required records available: shellstock tags, parasite destruction  Protection from Contamination  OUT N/A Food-contact surfaces cleaned & sanitized  OUT N/A Food-contact surfaces cleaned & sanitized  NOT N/A Food-contact surfaces are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Safe Food and Water  COS R IN OUT Proper Use of Utensitis COS R  In-use utensitis, property stored  Utensitis, equipment and inens: property stored, dried, handled  Lin-use utensitis, grouperty stored, dried, handled  Lin-use utensitis, property stored, dried, handled  Lin-use utensitis, property stored	0	UT	Food in good	condition, safe and u	nadulterated							nance with Approved Procedures		
Protection from Contamination  OUT N/A Food separated and protected  OUT N/A Food separated and protected  OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN IN = in compliance		TO CALLED	Required reco					IN	OU	T N				
OUT N/A Food separated and protected in the indicates that item's status at the time of the instance of the indicates that item's status at the time of the instance of the in	551 186			otection from Contain	pination		-	-			and HACCP	plan		
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Proper disposition of returned, previously served, 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.  Safe Food and Water COS R IN OUT Proper Use of Utensits COS R IN OUT Proper Use of Utensits COS R IN OUT Safe Food and Water COS R IN OUT Safe Food and Water Required SA In-use utensits: properly stored Utensits, equipment and linens: properly stored Handled Ha		-			sanitized		+		ection.					
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 Proper Use of Utensils COS R  X Pasteurized eggs used where required X In-use utensils: properly stored  X Utensils, equipment and linens: properly stored, dried, handled  Food Temperature Control X Single-use/single-service articles: properly stored, used handled  X Adequate equipment for temperature control X Gloves used properly  X Approved thawing methods used Utensils, Equipment and Vending  X Thermometers provided and accurate X Gloves used properly  X Food Identification X Warewashing facilities: installed, maintained, used; test strips used  X Food properly labeled; original container X Nonfood-contact surfaces cleanable, properly designed, constructed, and used  X Insects, rodents, and animals not present X Hot and cold water available; adequate pressure  X Contamination prevented during food preparation, storage and display  X Personal deanliness: clean outer clothing, hair restraint, fingernals and jewelry  X Wiping cloths: properly used and stored X Garbage/refuse properly disposed, facilities maintained  X Fruits and vegetables washed before use X Garbage/refuse properly disposed, facilities maintained  Telephone Ro. 573-888-9008  Telephone Ro. 573-888-9008			Proper dispos	sition of returned, prev		-	+	\ \						
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    N OUT			reconditioned	, and unsafe food		0000	ETAU I	DDAG	TICEC					
Note			Good Retail Pr	actices are preventat						nogens che	micals and n	hysical objects into foods		
X	IN OUT		NAME OF TAXABLE PARTY.	NAME OF TAXABLE PARTY.	ve measures to e			-		logens, one			cos	R
Adequate equipment for temperature Control   X   Single-use/single-service articles: properly stored, used   X   Adequate equipment for temperature control   X   Gloves used properly	×	Pasteu						×						
Food Temperature Control  X Adequate equipment for temperature control  X Adequate equipment for temperature control  X Approved thawing methods used  X Thermometers provided and accurate  X Food Identification  X Food Identification  X Food properly labeled; original container  X Prevention of Food Contamination  X Insects, rodents, and animals not present  X Contamination prevented during food preparation, storage and display  X Personal cleanliness: clean outer clothing, hair restraint, fingermails and jewelry  X Wiping cloths: properly used and stored  X Fruits and vegetables washed before use  Felephone No.  573-888-9008  X Single-use/single-service articles: properly stored, used  Cloves used properly  X Utensils, Equipment and Vending  Utensils, Equipment and Vending  Valuesils, Equipment and Vending  Utensils, Equipment and Vending  Warewashing facilities: installed, maintained, used; test strips used  Warewashing facilities: installed, maintained, used; test strips used  Nonfood-contact surfaces clean of Nonfood-contact surfaces clean and used; test strips used  Nonfood-contact surfaces clean of Nonfood-contact surfaces clean and used; test strips used  Nonfood-contact surfaces clean of Nonfood-contact surfaces clean and used; test strips used  Nonfood-contact surfaces clean of Nonfood-contact surfaces clean of Nonfood-contact surfaces clean and used; test strips used  Nonfood-contact surfaces clean and used  Physical Facilities  Plumbing installed; proper backflow devices  A Sewage and wastewater properly disposed  Sewage and wastewater properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date: 12/11/2019  Inspector.  Telephone No. 573-888-9008	×	Water	and ice from a	oproved source				×		1	equipment ar	nd linens: properly stored, dried,		
X Adequate equipment for temperature control X Approved thawing methods used X Thermometers provided and accurate X Thermometers provided and accurate X Food Identification X Food properly labeled; original container X Food properly labeled; original container X Insects, rodents, and animals not present X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingermails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use      Telephone No. 573-888-9008     Telephone No. 573-888-9008      Telephone No. 573-888-9008     Telephone No. 573-888-9008      Telephone No. 573-888-9008      Telephone No. 573-888-9008      Telephone No. 573-888-9008      Telephone No. 573-888-9008      Telephone No. 573-888-9008			Food	Temperature Control			-	×			se/single-serv	ice articles: properly stored, used		
Thermometers provided and accurate  X Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  X Food properly labeled; original container  X Prevention of Food Contamination  X Insects, rodents, and animals not present  X Contamination prevented during food preparation, storage and display  X Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  X Wiping cloths: properly used and stored  X Fruits and vegetables washed before use  Date: 12/11/2019  Telephone Ro. 573-888-9008  Telephone Ro. 573-888-9008  Telephone Ro. 573-888-9008	×	Adequ										oc diagos. properly elerou, asse		
A	×													
Food Identification  X	×	Therm	ometers provid	ed and accurate				×						
X   Food properly labeled; original container   X   Nonfood-contact surfaces clean			F	ood Identification				×		Warewas	shing facilities			
X	×	Food p	roperly labeled	; original container				×				ces clean		
Contamination prevented during food preparation, storage and display  X Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  X Wiping cloths: properly used and stored  X Fruits and vegetables washed before use  X Fruits and vegetables washed before use  X Person in Charge / Title: Stephany Reynolds  Telephone No. 573-888-9008  Plumbing installed; proper backflow devices  X Sewage and wastewater properly disposed  Sewage and wastewater properly disposed  A Toilet facilities: properly constructed, supplied, cleaned  X Garbage/refuse properly disposed; facilities maintained  X Physical facilities installed, maintained, and clean  Date: 12/11/2019  Telephone No. 573-888-9008			Preventio	n of Food Contamina	tion									
and display  X Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  X Wiping cloths: properly used and stored  X Fruits and vegetables washed before use  X Garbage/refuse properly disposed; facilities maintained  X Physical facilities installed, maintained, and clean  Person in Charge /Title: Stephany Reynolds  Telephone No. 573-888-9008  Telephone No. 573-888-9008  EPHS No. Follow-up: Yes V No Follow-up Date:	×						×							
fingernails and jewelry  X Wiping cloths: properly used and stored  X Fruits and vegetables washed before use  X Garbage/refuse properly disposed; facilities maintained  X Physical facilities installed, maintained, and clean  Person in Charge /Title: Stephany Reynolds  Telephone No. 573-888-9008  Toilet facilities: properly constructed, supplied, cleaned  X Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date: 12/11/2019  Telephone No. 573-888-9008  Telephone No. 573-888-9008  Telephone No. 573-888-9008		and display												
X   Wiping cloths: properly used and stored   X   Toilet facilities: properly constructed, supplied, cleaned   X   Fruits and vegetables washed before use   X   Garbage/refuse properly disposed; facilities maintained   Y   Physical facilities installed, maintained, and clean	×	fingern	ails and jewelry	/	nan restrailt,			×		Cawage	u wastewat	o. p. opony diaposou		
Person in Charge /Title: Stephany Reynolds  Telephone No. 573-888-9008  This pector. The phone No. 573-888-9008		Wiping	cloths: properl	y used and stored										
Person in Charge /Title: Stephany Reynolds Date: 12/11/2019  Inspector.   Telephone No.   EPHS No.   Follow-up:   Yes   No   Follow-up Date:   Yes   No   Follow-up Date:	×	Fruits a	and vegetables	washed before use		2	-							
Inspector.  Telephone No. 573-888-9008  Telephone No. 1647  Follow-up: ☐ Yes ☑ No Follow-up Date:	Person in Cha	arge /Ti	tle: Stenha	ny Revnolde	The	011	M	<u>^</u>	00	Priysical	The same of the sa			
573-888-9008 1647 Follow-up Date:		21	Cicpile				170	W.	-1	EDUC NI			[7] NI	
10/01/0-01	inspector.	1.0	1/1/1		573-	none 1 888-9	40. 9008						U N	IU
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## MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 930		TIME OUT 1100	1
PAGE (	of	2	1

ESTABLISHMENT NAME MR. T's Express		525 State Hwy F	CITY/ZIP Cardwell, MO 6382	MO 63829					
	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ L	OCATION	TEMP. i	n°F			
	Walk in Cooler	37							
	Deli Prep Cooler	38							
	Chili/Warmer	168							
	Avanitico Freezer	-5							
	Avantico Cooler	33							
Code Reference	Priority items contribute directly to the or injury. These items MUST RECE	PRIORITY I e elimination, prevention or reduction IVE IMMEDIATE ACTION within 72	n to an acceptable level, hazards as	sociated with foodborne illness	Correct by (date)	Initial			
3-501.17	A few items in Deli display cooler dated with 8 day shelf life, 7 day discard date on ready to eat foods								
	(Ham dated 12-4 to 12-11, Chopped Ham 12-9 to 12-16)								
Code Reference	Core items relate to general sanitatio standard operating procedures (SSO	CORE ITE n, operational controls, facilities or s Ps). These items are to be correc	tructures, equipment design, genera	Il maintenance or sanitation or as stated.	Correct by (date)	Initial			
		EDUCATION PROVI	DED OR COMMENTS						
.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		$\sim$	0 1						
Person in Ch	arge /Title: Stephany Rey	nolds +	nolds	Date: 12/11/201	19				
Inspector:	White Out	Telephone No. 573-888-900	8   1647	Follow-up:  Follow-up Date:		✓ No E6.37A			