

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

TIME IN	113	00	TIME OUT 1530
PAGE	1	of	2

ESTABLISHED NAME: COUNTY DUNKIN COUNTY COUNTY DUNKIN COUNTY	NEXT ROUTINE IN	NSPECTION, OR SU		OD OF TIME AS	MAY B	E SPEC	CIFIED	IN WF	RITING BY	THE REG	FACILITIES WHICH MU GULATORY AUTHORIT D OPERATIONS.			
CITY/ZIP Campbell, 63933 S73-246-2027 FAX:	ESTABLISHMENT NAME: OWNER: Express Food Shop Ram Kaj								PERSON IN CI	PERSON IN CHARGE:				
CITYLED CATRON CATOR SAGNAS FAX: P.H. PRIORITY: H M L	ADDRESS: 516 Hwy 53 South									COUNTY: Du	COUNTY: Dunklin			
BAREEY SCHOOL SENIOR CENTER SUMBER F.P. TEMP FOOD SENIOR CENTER SUMBER F.P. TEMP FOOD SENIOR CENTER SENIOR SENIOR CENTER SENIOR SENIOR CENTER SENIOR SENIOR CENTER SENIOR CE	CITY/ZIP: Campbell, 63933 PHONE: 573-246-20)27		FAX:			P.H. PRIORITY	/: ■ H	М] L		
Prozero Routine Followely Complaint Other	☐ BAKERY ☐ C. STORE ☐ CATERER ☐ D ☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SI				DELI UMMER					VENDO	RS			
Desproyed Desproyed Desproyed PUBLIC PRIVATE COMMUNITY DNN-COMMUNITY Rosults R		Routine	Follow-up	☐ Complaint	□ 01	ther								
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 illnss of brains of the property of the Centers for Disease Control and Prevention as contributing factors in foodborne illnss of brains of the property of the Centers for Disease Control and Prevention as contributing factors in foodborne illnss of brains. OUT Disease Demonstration of Knowledge COS R Compliance Property of Centers	☐ Approved ☐				E									
Cooldman illness outbroads. Public health interventions are control measures to prevent loodborne illness or injury.	License No			RISK FA	CTOR	S AND	INTE	RVEN	ITIONS					
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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 Utensils COS R In-use utensils: properly stored Water and ice from approved source X Utensils, equipment and linens: properly stored, dried, handled handled handled handled handled 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 clean X Prevention of Food Contamination Physical Facilities X In-use utensils: properly stored Nonfood-contact surfaces clean Warewashing facilities: installed, maintained, used; test strips used X Food properly labeled; original container X Nonfood-contact surfaces clean X Prevention of Food Contamination Physical Facilities X In-use utensils: properly stored Nonfood-contact surfaces clean Warewashing facilities: protein properly deduction X In-use utensils: properly action, storage X Plumbing installed; proper backflow devices X Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry Sewage and display X Privits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained X Privits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained X Privits and vegetables washed before use No Physical Facilities X Privits and vegetables washed before use No Physical Facilities X Privits and vegetables washed before use No Physical Fac						+	inspection.							
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X		Good Retail Pra	actices are preventativ				-		nogens, che	micals, a	nd physical objects into	foods.		
Water and ice from approved source					cos	R		OUT					cos	R
Food Temperature Control X Single-use/single-use/	101												+	
Adequate equipment for temperature control X Gloves used properly					-	-				ed			-	-
Thermometers provided and accurate X Food Identification X Warewashing facilities: installed, maintained, used; test strips used X Food properly labeled; original container X Nonfood-contact surfaces clean 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, fingernails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use Person in Charge /Title: X Food and nonfood-contact surfaces cleanable, properly designed. X Warewashing facilities: installed, maintained, used; test strips used X Nonfood-contact surfaces clean X Nonfood-contact surfaces clean X Nonfood-contact surfaces clean Y Nonfood-contact		X Adequate equipment for temperature control								sed prope	erly			
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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, fingernails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use Person in Charge /Title: Person in Charge /Title: Telephone No. 573-888-9008 Physical Facilities Date: 01/24/2020 Telephone No. 573-888-9008 Person in Charge /Follow-up: Yes No. Follow-up Date:						- (500)		strips use	ed					
Insects, rodents, and animals not present						×		Nonfood-						
and display X	X Insects, rodents, and animals not present					×			d cold water available; adequate pressure					
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: Date: 01/24/2020 Inspector: Telephone No. 573-888-9008 Telephone No. 573-888-9008 Telephone No. 573-888-9008	and display					×								
X Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean	fingernails and jewelry					×		Sewage a	ge and wastewater properly disposed					
Person in Charge /Title: Date: 01/24/2020 Inspector: Telephone No. 573-888-9008 Section Telephone No. 573-888-9008 Telephone	X Wiping cloths: properly used and stored													
Date: 01/24/2020														
nspector: Telephone No. 573-888-9008 EPHS No. Follow-up: Yes No. Follow-up Date:		n /\ ////	ndel of	Thos										
MO 580-1874-(9-13) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY F6.37	Inspector: MO 580-1814 (9-13)	Kehrl	111	573-	888-9	800		1	1647	. F	ollow-up:			



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

TIME IN 1300	TIME OUT 1530		
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establishment name Express Food Shop		516 Hwy 53 South	C	Campbell, 63933			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LO	FOOD PRODUCT/ LOCATION			
Deli Cooler		36	Frigidaire Freez	er	-10		
	To Go BBQ	147					
	Chicken/Hot Hold	149					
	Burritos/Hot hold	147					
	Walk in Cooler	38				,	
Code Reference	Priority items contribute directly to the or injury. These items MUST RECE	PRIORITY ITEMS e elimination, prevention or reduction to a VE IMMEDIATE ACTION within 72 hour	n acceptable level, hazards assors or as stated.	ciated with foodborne illness	Correct by (date)	Initial	
Code Reference	Core items relate to general sanitation standard operating procedures (SSOI	CORE ITEMS n, operational controls, facilities or structures). These items are to be corrected by	res, equipment design, general my the next regular inspection or	naintenance or sanitation as stated.	Correct by (date)	Initial	
	A	EDUCATION PROVIDED	OR COMMENTS				
	arge /Title: X	The second	LEDVO N	Date: 01/24/202			
o 580 ¹ 1814 (9-13)	heip Other	Telephone No. 573-888-9008 DISTRIBUTION: WHITE - OWNER'S COPY	EPHS No. 1647 CANARY – FILE COPY	Follow-up: Follow-up Date:	Yes [No E6.37A	