

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

TIME IN 1000			TIME OUT 1130
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WITH	ANY TIM	E LIMITS	S FOR CORRE	CH SHORTER PER CTIONS SPECIFIED	OD OF TIME AS IN THIS NOTICE	MAY BE	E SPEC ESULT	IN C	IN W	TION OF	F YOL	HE REGU JR FOOD	OPERATIONS			COMPI	LY
SI		3ERF	RYSSIE	AKHOUSE	OWNER: JERRY H	IOLS	TEN	1					RYAN	WAMB	LE LE		
ADD	RESS:	203 N	IAIN STR	REET									COUNTY	069			
CITY	<sup>(/ZIP:</sup> H	OLC	OMB, MC	63852	PHONE:			FA)	X:				P.H. PRI	ORITY:	■ н 🗆	]м[	] L
	BLISHMEN BAKERY RESTAU	•	C. STOR			ELI JMMER	F.P.		GRO0	CERY S	STORE		INSTITUTION TEMP.FOOD		MOBILE V	ENDOR	RS
PURP	Pre-open	ing	Routine	☐ Follow-up	☐ Complaint	☐ Ot	her										
	ZEN DE		approved	SEWAGE DISPO	SAL PRIVATI	Ξ			SUPP MUNI				MMUNITY		PRIVATE		
Licen	se No. N	A										Date Sa	mpled		Results		
					RISK FA												
				ctices and employee ealth interventions									ol and Preventi	ion as contrib	uting facto	rs in	
Compl		00 00101		emonstration of Kno		CO			omplian		,		Potentially Haz	zardous Food	S	CO	S R
	(	DUT		rge present, demons	trates knowledge			IN	OUT	N	N/A	Proper co	oking, time and	d temperature	)		
			and performs	Employee Health	1		-	IN	OUT	N	N/A	Proper re	heating proced	dures for hot I	nolding	+	-
		DUT		awareness; policy pr				IN	OUT	N	N/A	Proper co	oling time and	temperatures			
		DUT	Proper use of	reporting, restriction Good Hygienic Prac				IN	OUT				t holding temp				
	OUT	N/O	Proper eating	, tasting, drinking or f			_		OUT	N/O			te marking and			_	-
	OUT	N/O		from eyes, nose and						N/O		Time as a	public health of		dures /		
_			Preve	enting Contamination	hy Hands		-	-				records)	Consume	r Advisory		NV(N)	-
	OUT	N/O		and properly washed	by Fidings		$\top$	IN	Ol	IT N	I/A	Consume	r advisory prov		οΓ		
	001	14/0	No have hand	contact with ready to	ant foods or			114	- 00	) IN	W/A	undercool	ked food lighly Suscepti	bla Danidatia		(53.63)	
	OUT	N/O		contact with ready-to mate method properly				1				r	ngniy Suscepu	bie Populatio	าร		
	C	TU		dwashing facilities su					OUT	N/O I		Pasteurize offered	ed foods used,	prohibited for	ods not		
600		UT	F-J-IA-	Approved Source				_			1/4		Cher	Market and American Street, and American			
NI O				I from approved sour at proper temperatu		-	-	١	01				tives: approved stances proper			+-	-
N O								L		OU.		used					
	GANTE MINERAL PROPERTY.	UT		condition, safe and u		-		_				THE PROPERTY OF THE PARTY OF TH	rmance with A				_
и о	UT N/O	N	destruction	rds available: shellst	ock tags, parasite			IN	OL	IT N		and HACC	ce with approve P plan	ed Specialized	Process		
				otection from Contarr	ination				17.6 T959A51	W 00 A300							
	OUT	N/A	Food separate	ed and protected					letter ection		eft of e	each item i	ndicates that it	em's status a	t the time	of the	
	OUT	N/A	Food-contact	surfaces cleaned & s	anitized			] "151		1 compl	liance		OUT = no	t in compliand	e		
IN	OUT	N		tion of returned, prev	iously served,			N	I/A = n	ot appli	icable		N/O = not	observed			
esta basa		nivia de Salui	reconditioned,	and unsafe food		OOD DE	TAU F	DAC	TIOTE								
			Good Retail Pra	ctices are preventati		OOD RE				hodens	cher	nicals and	I physical object	ets into foods			
IN	OUT		Saf	e Food and Water		cos	R	IN	OUT				per Use of Ute			cos	R
×				d where required				×					erly stored				
×		water	and ice from ap	proved source				×		hand		equipment	and linens: pro	peny storea,	ariea,		
				Temperature Control				×					rvice articles: p	properly store	d, used		
×	-		ate equipment f red thawing met	or temperature contro	ol			×	_	Glov	ves us	ed properl	y Equipment and	d Vandina			
×				ed and accurate				×		Food	d and		ontact surfaces		roperly		
^													d, and used				
			Fo	od Identification				×			ewash s used	•	es: installed, m	aintained, use	ed; test		
×		Food p		original container				×				ontact sur	faces clean				
X		Incosts		of Food Contaminat	ion			-		Unt			hysical Facilitie		i e de en la company		
×		Contan	nination preven	nimals not present ted during food prepa	ration, storage			×					vailable; adequi roper backflow				
×			al cleanliness:	clean outer clothing,	nair restraint,			×		Sew	age a	nd wastew	ater properly d	isposed			
X	$\vdash$		ails and jewelry cloths: properly	used and stored				×		Toile	et facili	ities: prope	erly constructed	d, supplied, cl	eaned		
X				washed before use				×		Garb	oage/re	efuse prop	erly disposed;	facilities main	tained		
Perso	n in Cha	rge /Tit	ile: RYAN	WAMBLE	100	Win	V	×		Phys	sical fa		talled, maintair te: 01/28/2		1		
nspe		//	///	DI	Telep	hone N	lo.			EPHS	S No.	Fol	low-up:	☐ Ye	s	☑ N	0
	(6	M	ha W	and the	— <b>4</b> 5/3-8	388-9				1647	/ .EII E		low-up Date:				E6 37

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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FOOD PRODUCT/LOCATION TEMP. in 1 F FOOD PRODUCT/LOCATION TEMP. in 3 F FOOD PRODUCT/LOCATION TEMP. in 3 F FRONT BEVERAGE SERVE COOLER  A KEMMOVE CHEST REEZER 0 TRUE SINGLE PREP 35 TRUE DOUBLE DOOR REEZER 0 TRUE DO PRIDGE 34 TRUE DO PRIDGE 34 TRUE DO PRIDGE 34 TRUE DO PRIDGE 34 PRODUCTY TEMS Contribute directly to the alminimion, prevention or reduction to an acceptable level, hazards associated with foodborne illness or righty. These flems MUST RECEIVE IMMEDIATE ACTION writhin 72 hours or as stated.  Code Code Code Bems relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These flems are to be corrected by the next regular fragmental maintenance or sanitation standard operating procedures (SSOPs). These flems are to be corrected by the next regular fragmental maintenance or sanitation.  EDUCATION PROVIDED OR COMMENTS  EDUCATION PROVIDED OR COMMENTS  Date: 01/28/2020  Potent by 1/28/2020  Follow-UR: Ves 1/28/2020	ESTABLISHME STRAW	NT NAME BERRYS STEAKHOUSE	ADDRESS 203 MAIN STRE	ET	CITY/ZIP HOLCOMB, MO 63	8852	
WALK IN COOLER  KENMOVRE CHEST FREEZER  TRUE SINCLE PREP  35  TRUE DOUBLE DOOR FREEZER  0  TRUE DO FRIEDE  34  Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne libress or righty. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Core and the contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne libress or righty. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Core Reference  Core in							
TRUE DOUBLE DOOR FREEZER 0 TRUE DO FRIDGE 34  PRIORITY ITEMS Code Reference Priority items contribute directly to the elimination prevention or reduction to an acceptable level, hazards associated with foodborne illness or rejuty. These items MMST RECEIVE IMMEDIATE ACTION within 72 hours or as elabed.  Core Reference  Core Items relate to general sandation, operational controls, facilities or structures, equipment design, general maintenance or santation standard operating procedures (SSOPs). These Items are to be corrected by the next regular inspection or as stated.  Core Items relate to general sandation, operational controls, facilities or structures, equipment design, general maintenance or santation standard operating procedures (SSOPs). These Items are to be corrected by the next regular inspection or as stated.  Core Items relate to general sandation operational controls, facilities or structures, equipment design, general maintenance or santation standard operating procedures (SSOPs). These Items are to be corrected by the next regular inspection or as stated.  Corect by (date)	5-70	WALK IN COOLER	38	FRONT BEVERAGE	SERVE COOLER	34	1
TRUE DOUBLE DOOR FREEZER  TRUE DO FRIGGE  34  PRIGHTY TIEMS Priority farms contribute directly to the elimination, prevention or resolutions to an acceptable level, hazards associated with foodborne liliness or injury. These frems MUST RECEIVE IMMEDIATE ACTION within 72 hourse or as stated.  Cord Cord Reference  Cord Reference  Core farms relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation Reference standard operating procedures (SSOFs): These litems are to be corrected by the next regular inspection or as stated.  Correct by (dotte)  Correct by (dotte)  Correct by  Cortect by  Cor	KEN	MOVRE CHEST FREEZER	0				
TRUE DD FRIDGE  Code Reference Priority tens contribute directly to the elimination prevention or reduction to an acceptable level, hazards associated with foodborne tillness  Correct by (delate)  C							
Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with footborne lilness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Corect by distall, the contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with footborne lilness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Corect by the received of the contribute	TRUE						
Priority Items contribute directly to the elementation, prevention or reduction to an acceptable level, hazards associated with foodborne lilness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.    Content of the injury	0.1	TRUE DD FRIDGE		/ ITTN 6		0 41	1 1 147 1
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.    Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) (date)		Priority items contribute directly to the el or injury. These items MUST RECEIVE	imination, prevention or reduct	ion to an acceptable level, hazards	associated with foodborne illness		Initial
Person in Charge /Title: RYAN WAMBLE Plant Date: 01/28/2020 Inspector Plant Date: 01/28/2020 Telephone No. EPHS No. Follow-up: Date: Ves. [7]		Core items relate to general sanitation, o standard operating procedures (SSOPs).	perational controls, facilities or	structures, equipment design, gen	eral maintenance or sanitation ion or as stated.		Initial
rspector// Telephone No. FPHS No. Follow-up: Tyes 77	Person in Ch	arge /Title: RYAN WAMRI F	EDUCATION PROV	/IDED OR COMMENTS	Date: 01/28/202	20	
aspector////////////////////////////////////		RYAN WAMBLE	1 Dolan	U	The state of the s		
573-888-9008 1647 Follow-up Date:	nspector	VIII WIT	Telephone No	D. EPHS No.	Follow-up:	Yes [	7 No