

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

| TIME IN | 114 | 30 | TIME OUT 1615 |
|---------|-----|----|---------------|
| PAGE | 1 | of | 2 |

| NEXT RO | JTINE TIME | INSPE | CTION, OR SU FOR CORRE NAME: | | RIOD OF TIME A | AS MAY B CE MAY F | E SPEC RESULT | CIFIED | IN WE | RITING BY | THE REGULAT | PERSON IN CH DAWN WR | ARGE: | | |
|---|---|-----------|--|---|---------------------|----------------------|--|---------------------|--|---|--|---|------------------|--------|-------|
| | | | | DENCE AV | | ju. | | | | | | COUNTY: 069 | | | |
| CITY/ZI | P: KI | ENNI | ETT, MO | | PHONE: 573-888-9 | 524 | | FAX | K : | | | P.H. PRIORITY | : 🔳 н 📗 |]м[|] L |
| ESTABLIS BAH | KERY | | C. STOR | | | DELI SUMMER | R F.P. | | GROC TAVER | CERY STOR | | STITUTION MP.FOOD | ☐ MOBILE | VENDOF | RS |
| PURPOSE Pre- | | | Routine | ☐ Follow-up | ☐ Complaint | | | _ | | | | | | | |
| FROZEN DESSERT Approved Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results | | | | | | | | | | | | | | | |
| License N | O. <u>IN</u> | • | | | RISK F | ACTOR | S AND | INTE | RVE | NTIONS | | | | | |
| | | | | ctices and employed | | | | | | | | nd Prevention as co | ontributing fac | ors in | |
| Compliance | | SS OULDIE | No. of the last of | Demonstration of Kn | | CC | | | omplian | | PROPERTY AND PERSONS ASSESSMENT OF THE PERSO | tentially Hazardous | Foods | CO | S R |
| | OUT Person in charge present, demonstrates knowledge and performs duties | | | ge, | | | OUT | N/O N/A | N/O N/A Proper cooking, time and temperature | | | | | | |
| | | UT | Management | Employee Hea | | | | | OUT | ND N/A | | | | | |
| | | UT | | f reporting, restriction | n and exclusion | | | | OUT | N/O N/A | Proper hot ho | olding temperatures | | | |
| | UT | N/O | Proper eating | Good Hygienic Pra t, tasting, drinking or | | | | IN | OL | JT N/A N/O N/A | | olding temperature narking and disposi | | | |
| | UT | N/O | | from eyes, nose an | | | | | | N/O N | | blic health control (| | | |
| | | | | enting Contamination | | | | | | | | Consumer Adviso | | | |
| 0 | UT | N/O | Hands clean | and properly washe | d | | | IN | OL | JT N | Consumer ac undercooked | lvisory provided for food | raw or | | |
| O | UT | N/O | | contact with ready- emate method prope | | | | | 8 8 | | Highly Susceptible Populations | | | | |
| OUT Adequate handwashing facilities supplied & accessible | | | | | | OUT | N/O N/A Pasteurized foods used, prohibited foods not offered | | | | | | | | |
| | | | | Approved Sour | | | | | | | | Chemical | | | |
| IN OUT NO N/A Food received at proper temperature | | | | | - | OU | OUT | | s: approved and pro nces properly identif | | d | - | | | |
| OUT Food in good condition, safe and unadulterated | | | | | ⊢- | | - 001 | used | ance with Approved | Drocoduras | | | | | |
| IN OUT N/O Required records available: shellstock tags, parasite | | ite | | IN | OU | IT N | Compliance v | vith approved Speci | | 3 | | | | | |
| | 14.0 | | destruction | otection from Conta | mination | | - | | | | and HACCP | olan | | | |
| IN q | T | N/A | The second secon | ed and protected | | | | (2) | | | each item indi | cates that item's sta | itus at the time | of the | |
| IN d | T | N/A | Food-contact | surfaces cleaned & | sanitized | | | | ection. IN = ir | N = in compliance OUT = not in compliance | | | | | |
| IN O | UT | ND | | sition of returned, pro | eviously served, | | | N | /A = no | ot applicable | € | N/O = not observe | ed | | |
| | | | recorrectioned | , and ansale loss | | GOOD R | ETAIL F | PRACT | ICES | | | | | | |
| iN O | UT [| (| | CONTRACTOR OF THE PARTY OF THE | tive measures to | control th | e introd | 7/ | of pat | hogens, che | | ysical objects into f | oods. | cos | R |
| × | 01 | Pasteu | | fe Food and Water d where required | | COS | K | IN X | 001 | In-use ut | ensils: properly | Use of Utensils stored | | 008 | K |
| × | | Water | and ice from ap | oproved source | | | | × | | Utensils, | equipment and | linens: properly sto | ored, dried, | | |
| | | Adagus | Food Temperature Control | | | | | X | | | | e articles: properly | stored, used | | |
| X | | | uate equipment for temperature control ved thawing methods used | | | _ | | × | | Gioves u | Gloves used properly Utensils, Equipment and Vending | | | | |
| × | | Thermo | ometers provide | ed and accurate | *** | | | × | | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | | | |
| | | | Fo | ood Identification | | | | | × | Warewas | Warewashing facilities: installed, maintained, used; test | | | | |
| | × | Food p | | ; original container | | | | | × | | Nonfood-contact surfaces clean | | | | |
| × | | Insects | Prevention of Food Contamination ects, rodents, and animals not present | | | - | - | × | | Hot and o | Physical Facilities Hot and cold water available; adequate pressure | | | | |
| | × | Contan | amination prevented during food preparation, storage | | | | | × | | | | er backflow devices | | | |
| × | | Person | and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | | | | | × | | Sewage and wastewater properly disposed | | | | | |
| | × | Wiping | cloths: properly | y used and stored | \wedge | | | | × | | | constructed, supplied | | | |
| × | | | | washed before use | / h | | | × | X | | | disposed; facilities maintained, and | | | |
| Person in | Cha | rge /Tit | le: DAWN | WRIGHT | 10/11 | 1 | 1 | >/ | | | Date: | 02/05/2020 | E. | | |
| Inspector | | 1 | 1. 11 | fort- | Tel 573 | ephone N 3-888-9 | No. 1008 | | | EPHS No. 1647 | Follow | | Yes | | О |
| MO 580-1814 | (0.42) | Dy. 1 | | | DISTRIBUTION: WH | TE OWNER | ve conv | | | CANARY _ EII | | | | | F6 37 |



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

| TIME IN 1430 | TIME OUT 1615 |
|--------------|---------------|
| PAGE 2 | 2 |

| ESTABLISHMENT NAME THE STORE #2 | | 911 INDEPENDE | NCE AVE | KENNETT, MO 63 | ENNETT, MO 63857 | | | |
|--|--|---|--|---|--|---|--|--|
| FC | OOD PRODUCT/LOCATION | TEMP. in ° F | | DUCT/ LOCATION | TEMP. | in ° F | | |
| Ice Cream Freezer | | | | Warmer | 14 | 7 | | |
| | Walk in Cooler | 36 | | | | 1 | | |
| To | omatoes/Pizza Prep Cooler | 37 | | | | | | |
| | ettuce/Pizza Prep Cooler | 38 | | | <u> </u> | | | |
| | | | | | | | | |
| Code Reference | Priority items contribute directly to the or injury. These items MUST RECE | | n to an acceptable level, haz | zards associated with foodborne illness | Correct by (date) | Initial | | |
| 3-501.17 | Ready to eat food in walk in cool | | | ard date | 3/5/20 | W) | | |
| 3-302.11 | Raw eggs over pork and beef | | | | cos | an | | |
| -601.11A | Exposed Insulation in kitchen ab | ove food and food prep areas | | | 3/5/20 | DW | | |
| 5-205.12 | Repeat: Hose connected to fauce | et at mop sink, laying below floo | d line basin, potentially of | creating a cross connection | 3/5/20 | DY | | |
| -202.15 | Can opener soiled with food and | debris | | 7 | 3/5/20 | SN | | |
| -601.11A | Multiple leaks in kitchen, leaking | onto shelfs and floors, creating | the possibility of contam | ination | 3/5/20 | NA | | |
| | / | | | | | | | |
| | | | | | | | | |
| Code Reference | | CORE ITE | Me | | | | | |
| 504.44 | standard operating procedures (SSOI | n, operational controls, facilities or st Ps). These items are to be correct | ructures, equipment design, | general maintenance or sanitation pection or as stated. | Correct by (date) | Initial | | |
| | standard operating procedures (SSOI Men's Restroom self closure to | n, operational controls, facilities or st Ps). These Items are to be correct broke, repair or replace | ructures, equipment design, ted by the next regular ins | general maintenance or sanitation pection or as stated. | (date) 3/5/20 | Initial | | |
| -302.14 | standard operating procedures (SSOI Men's Restroom self closure to No test strips for monitoring sa | n, operational controls, facilities or st Ps). These items are to be correct broke, repair or replace anitizing solution in 3 bay sir | ructures, equipment design, ted by the next regular ins | general maintenance or sanitation pection or as stated. | (date) 3/5/20 3/5/20 | Initial | | |
| -302.14 -501.11 | standard operating procedures (SSOI Men's Restroom self closure to No test strips for monitoring sa faucet on 3 bay sink leaking, repa | n, operational controls, facilities or st Ps). These items are to be correct broke, repair or replace anitizing solution in 3 bay sir air or replace | ructures, equipment design, ted by the next regular ins | , general maintenance or sanitation pection or as stated. | 3/5/20 3/5/20 3/5/20 | Initial | | |
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| -302.14 -501.11 -501.11 -305.11 | Men's Restroom self closure to No test strips for monitoring safaucet on 3 bay sink leaking, repair Multiple ceiling tiles missing in Kitchen has multiple leaks ex | n, operational controls, facilities or st Ps). These items are to be correct broke, repair or replace anitizing solution in 3 bay sin air or replace kitchen and syrup stock room coosing food to moisture, foo | ructures, equipment design, ted by the next regular ins tk n, repair | pection or as stated. | 3/5/20 3/5/20 3/5/20 | Initial | | |
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| -302.14 -501.11 -501.11 -305.11 -304.14 -302.12 -601.11C | Men's Restroom self closure to No test strips for monitoring self aucet on 3 bay sink leaking, repair Multiple ceiling tiles missing in Kitchen has multiple leaks ex by storing food in a clean, dry lew Wiping clothes laying on counter the self-automatical strategies. | n, operational controls, facilities or st Ps). These items are to be correct broke, repair or replace anitizing solution in 3 bay sir air or replace kitchen and syrup stock room roosing food to moisture, foo ocation ers, shall be stored in sanitized | ructures, equipment design, ted by the next regular ins nk n, repair od storage shall be pro | otected from contamination | (date) 3/5/20 3/5/20 3/5/20 3/5/20 3/5/20 3/5/20 3/5/20 3/5/20 | Initial | | |
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