

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

TIME IN 1130			TIME OUT 1230
PAGE	1	of	2

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.								
ECTABLICUMENT NAME:		OWNER: KEVIN ADAMS & PAMELA ADAMS				Candace Hackworth		
ADDRESS: 14509 US HWY 62							COUNTY: 069	
CITY/ZIP: CAMPBELL,MO 63933 PHG 573		PHONE: 573-246-2466	PHONE: FAX: 573-246-2466			P.H. PRIORITY: H M L		
ESTABLISHMENT TYPE  BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP.FOOD							ENDORS	
PURPOSE  Pre-opening Routine Follow-up Complaint Other								
FROZEN DESSERT  Approved Disapproved PUBLIC PRIVATE  WATER SUPPLY  COMMUNITY NON-COMMUNITY PRIVATE  Date Sampled Results								
License No. NA		RISK FACT	ORS AND	INTER	ZENTIONS			
Pink factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in								
Compliance	foodborne illness outbreaks. Public health interventions are control measures to prevent fit  Compliance Demonstration of Kriedledgis CoS R				Compliance Compliance Cost in a grid temperature			
■ OUT	- and performs dulies				A\N C=1 TL	N/A		
OUT	Einployes liself Management awareness; policy p	esent		IN OI	JT N N/A	A Proper cooling time and temperatures		
QUT		and exclusion		IN O	OUT N/A			
OUT N	N/O Proper eating, tasting, drinking or No discharge from eyes, nose and	tobacco use		-	JT N/O N/A	N/O N/A Proper date marking and disposition		
OUT N	1/O No discharge nom cycs, nose disc			IN O	JT N/O N	records)	Consumer Advisory	
OUT N	I/O Hands clean and properly washed			IN OUT Man Consumer undercook			dvisory provided for raw or	
OUT N	No bare hand contact with ready-					Ħ¢	ely Susceptible Populations	
Adequate handwashing facilities supplied &				OUT N/O N/A Pasteurized foods used, prohibited foo		foods used, prohibited foods not		
accessible Approved Stauce					OLIT AUA	ii: :: : :::::::::::::::::::::::::::::	Crienwal	
TUO III	For discretized of exposure temporature		- +		OUT N/A	Toxic substa	res: approved and properly used ances properly identified, stored and	1
IN OUT N/A Pood received at proper temperature  OUT Food in good condition, safe and unadulterated						used Comform	rance with Approved Procedures	
IN OUT N/O Required records available: shell stock tags, parasite destruction				IN	TUO	Compliance and HACCF	with approved Specialized Process plan	i
	Protection fram Conta	nxqetion		The le	etter to the left of	each item in	dicates that item's status at the time	of the
	I/A Food-contact surfaces cleaned &	sanitized		inspection.  IN = in compliance  OUT = not in compliance				
	OUT Proper disposition of returned, previously served,			N/A = not applicable N/O = not observed				
reconditioned, and unsafe food  GOOD RETAIL PRACTICES								
IN OUT	Good Retail Practices are preventa		trol the intro		of pathogens, ch	emicals, and p	ohysical objects into foods.	COS R
X     P	Pasteurized eggs used where required  Vater and ice from approved source			×	In-use u	tensils: prope	rly stored nd linens: properly stored, dried,	
×				×	handled	handled Single-use/single-service articles: properly stored, used		
	Food Temperature Contro Adequate equipment for temperature con			Î	Gloves	used properly		
1 7	Approved thawing methods used Thermometers provided and accurate				Food an	Food and nonfood-contact surfaces deanable, properly		
×	X   The monitories provided and accounts			×	designe Warewa	designed, constructed, and used Warewashing facilities: installed, maintained, used; test		
Food properly labeled; original container				×	strips us	rips used		
	# ## Per Pentro and France: Co. item in an in the interest of			×	Hot and	and cold water available; adequate pressure		
Insects, rodents, and animals not present     Contamination prevented during food preparation, storage		paration, storage		×	Plumbin	g installed; pr	oper backflow devices	
Personal cleanliness: clean outer clothing, hair restraint,		, hair restraint,		×	Sewage	Sewage and wastewater properly disposed		
fingernails and jewelry  Wiping doths: properly used and stored				×			dy constructed, supplied, deaned	
X Fruits and vegetables washed before use				X		facilities insta	erly disposed; facilities maintained alled, maintained, and dean	
Person in Charge /Title: Candace Hackworth X Prince Toolworth Date: 4/25/2022								
Inspecto	ulphil lil	1 Telepho	one No. 38-9008	- 10	EPHS N 1647	o. Follo	ow-up:	□ No



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TIME IN 1130		TIME OUT 1230
PAGE 2	of	2

ESTABLISHMENT NAME ONE MOAR LAST CHANCE		ADDRESS 14509 US HWY 62	MPBELL,MO 63933			
FOOD PRODUCT/LOCATION		TEMP. in " F	TO BE TO DELICATE OF A TO		TEMP. i	n ° F
WALK IN COOLER		36				
	BLACK FRIDGE	35				
Ві	EVERAGE BAR COOLER	37				
	Amana	37				
Code		PRIORITYIT	TEMS		Corectly Gater	₩ lal
Reteron	Priority items on house directly to the or nauty. These items MUST RECEN-	E IMMEDIATE ACTION within 72	to an ecceptable level, fiazards associal hours or as stated.	au will the so, so misse	Qrater	
						1 (118001811771
Code Reference	Core demicratate to general serillet of	CORETTE Laperational control* facilities or st Sel. These terms are to be correct	MS rix bires ad Jipma 11 design gererei mai ed by the next regular inspection or a	rienance or samilation e stated.	Cornect by (catte)	
4-101.17	Raw wood shelving in walk	in cooler, shall be painte	d or sealed to prevent mold	growth	NRI	
NRI	NEXT ROUTINE INSPECTIO	DN				
COS	CORRECTED ONSITE					
		ENTINATION TO SERVE	DED OR COMMENTS		<u> </u>	
		EDOGRITON: ERWYH	SETTOM NO SPORTED IN 1985			
Person in C	harge /Title: Candace Hack	worth Rawdol	n Theoliante	Date: 4/25/20	22	
Inspector	7 Gilliade Hack	Telephone No.	EPHS No.	Follow-up:		□ No
MO 58 11 141	Julph VK	573-888-900	8   1647	Follow-up Date:		E6.37A