

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

TIME IN	90	0	TIME OUT 1130			
PAGE	1	of	2			

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EVALUE DISCRIPTIVE SHOOL STORE DELP DE	ADDRESS: 510 US Hwy 412					EAV								_			
RAMERY SCHOOL SENIOR ENTER SIMMER F.P. TABLE SOUTH SENIOR ENTER S				1-2313		FAX:				P.H. PRIOR	ITY:	H	M [L			
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Insects, rodents, and animals not present	Food properly labeled; priginal container									surfaces clean							
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Person in Charge /Title: Daryl Hopper Inspector: Person in Charge /Title: Daryl Hopper Telephone No. 573-888-9008 Physical facilities installed, maintained, and clean Date: 07/27/2020 EPHS No. Follow-up: Yes IV No Follow-up Date:	Wiping cloths: properly used and stored							X									
Inspector: S73-888-9008 EPHS No. Follow-up: Yes No. Follow-up Date:											facilities	installed, maintaine	d, end d				
Inspector: S73-888-9008 EPHS No. Follow-up: Yes No. Follow-up Date:	Person in C	harge /T	itle: Daryl	Hopper	0	M	A	0	3		>		Date: 07/27/2	020			
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 900	TIME OUT 1130				
DAGE 2	2				

ESTABLISHMENT NAME Mr Ts Package Store		ADDRESS 510 US Hwy 412	CITY IZIP Cardwell, Mo	well, MO 63829			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in " F			
	Walk in Cooler	40	Pulled Pork/Hot Hold	153			
	Walk In Freezer	10	Kitchen Prep Table Cooler	37			
	Double Door Refrigerator	36	Avantco Display Cooler	42			
H	Frigidaire	4	Dairy Cooler	34	34		
	True Freezer	10	Coleslaw/Prep Cooler	39			
Code Reference	Prority items contribute directly to the or injury. These items MUST RECE	PRIORITY Bealmination, prevention or reduction IVE IMMEDIATE ACTION within 7:	TEMS Into an acceptable level, hazards associated with footbo I nours or as stated.	Yne illiness (CATO)	Hal .		
4-501.12	Cutting Board heavily scared on			NRI 🖹			
7-102.11	Unlabeled spray bottle next to a	vantco sandwich cooler, must be	alabeled	cos	\$		
Code Reference 3-305.11 5-501.17	standard operating procedures (SSC	Prs). These liens are to be correctly in cooler and freezer, mus	inutures, equipment design, general maintenance or sa ted by the next regular inspection or as stated. t be at least 6 inches off the floor	Content by Interest by Interes	as A		
Person in C	harge /Title: Daryl Hopper	Telephone No 573-888-900	EPHS No. Follow-up. 1647 Follow-up.	Date:	No		