

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

TIME IN	14	00	TIME OUT 1610
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED B NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPL WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. ESTABLISHMENT NAME: OWNER: Chucks Place OWNER: Charles McCarter PERSON IN CHARGE: Eric Lynch									TED BY COMPLY	THE '						
ADDRESS: 1106 E. North Douglass				IVIOC	Sarter					COUNTY: 069						
CITY/ZIP: Malden, MO 63863 PHONE: 573-281-26				2601	FAX:					P.H. PRIORI	TY: H	М	L			
ESTABLISHMENT TYPE BAKERY									ISTITUTION EMP.FOOD	☐ MOBILE VE	NDORS	i				
PURPOSE Pre-opening Routine Follow-up Complaint Other																
FROZEN DESSERT ☐ Approved ☐ Disapproved SEWAGE DISPOSAL PRIVATE COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE Date Sampled Results																
License No. NA Date Sampled Results RISK FACTORS AND INTERVENTIONS																
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 illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury. Compliance Designation of Kiriswilledge COS R Compliance Potentially Hazandous Foods R																
	C	DUT	Person in cha and performs	irge preser duties	it, demonst	trates knowled	ge.		IN 0	IN OUT N N/A Proper cooking, time and temperature						
OUT Management awareness; policy pr							IN OUT NO N/A Proper co				cheating procedures for hot holding					
		TU	Proper use of	reporting,	restriction	and exclusion		IN OUT NO N/A Prop					Proper hot holding temperatures			-
	OUT	N/O	Good Hygienic Practices Proper setting, testing, drinking or tobacco use												-	
	OUT	N/O	No discharge from eyes, nose and mouth					IN C	UT I	N/O N	records) Consumer Advisory					
	OUT	N/O	Preventing Containing by Hands Hands clean and properly washed						IN	Consumer advisory provid			advisory provided	for raw or		
	OUT	N/O	No bare hand contact with ready-to-eat foods of approved alternate method properly followed										phy Suscept Me I	Populations "		
120	Advants handwashing facilities supplied								OUT N/O N/A Pasteurize			l foods used, prol	hibited foods not			
	Approved Source						OUT N/A Food additives: approved and properly used			f nroperly used		\blacksquare				
IN OL		N/A	Food obtained from approved source Food received at proper temperature				1-				tances properly identified, stored and					
		UT	Food in good condition, safe and unadulterated			nadulterated				Confor			manise with Approved Procedures			
IN OL	JT N/C	N.	Required records available: shellstock tags, parasidestruction					IN	IN OUT N Compliance with approved Spand HACCP plan				Specialized Process			
	OUT	N/A	Processor from Canaliticason J/A Food separated and protected					, , , , ,		the left of	f each item in	dicates that item'	's status at the time	ofthe	- 1	
IN	CTT	N/A	= 1			anitiz a d	inspection. IN = in compliance						OUT = not in compliance			
IN OUT Proper disposition of returned, previously s				riously served,	erved, N/A = not applicable					e	N/O = not ob:	served				
									L PRIACT							
IN	DUT			actices are te Food an		ve measures t	o contro			of path	iogens, ch	emicals, and Proc	chysical objects i et Use of Utensi	into foods.	COS	R
X			ırized eggs use	ed where re	quired				×		In-use u	tensils: prope	rly stored			
×			and ice from a							×	handled					
×			Epos Temperature Control equate equipment for temperature control						×	_		use/single-service articles: properly stored, used used properly				
×		Appro	ed thawing me	ethods use	4		-						numerient and M			
×		mem	ermometers provided and accurate			THISTE			×	designer	d nonfood-contact surfaces cleanable, properly d, constructed, and used shing facilities: installed, maintained, used; test					
			Food Identification							×	strips us	ed		tained, Used; test		
×	X Food properly labeled; original container Prevention of Food Contamination						X	Nonfood	l-contact surfa				_			
×		Insects, rodents, and animals not present					×			nd cold Water available; adequate pressure						
Contamination prevented during food preparation, storage and display									oper backflow de							
×		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					×				ater properly disp					
×	X Wiping cloths: properly used and stored					X				rly constructed, s erly disposed; fac	upplied, cleaned illities maintained		=			
							×			facilities inst	alled, maintained	, and clean				
Person in Charge /Title: Eric Lynch Date: 08/17/2020																
Inspe		1/1	Mar	1/1	21	57	lephor 3-888	3-900			EPHS No 1647	Foll	ow-up: ow-up Date: 8/		□ N	
MD 580-	1 (14 (6-15)		/	-		DISTRIBUTION: W	HITE - OV	VNER'S CO	PY		CANARY - FI	LE COPY				E6.37



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TIME IN 1400 TIME OUT 1610

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ESTABLISHMENT NAME Chucks Place		1106 E. North Dou	Y ^{ızıp} alden, MO 63863	en, MO 63863			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LO	OCATION TEMP. in " F			
	Ketchup	38	Dr Pepper Cool	er	38		
	Pickles	38	True 2 Door		38		
	Frigidaire Cooler	38					
	Pepsi Cooler	38					
Coda Reference	Priority items contribute directly to the or injury. These items MUST RECE	PRIORITY I a a mination, prevention or raductio IVE IMMEDIATE ACTION within 72	n to an acceptable level, hazards assoc	ated with foodborne illiness	Correct by (Galle)	iriba /	
4-601.11A	Fountain heads soiled with debri				8/21/2020	67/1	
3-501.17	Opened potato salad in refrigera		8/21/2020	347 J			
4-601.11A	Microwave soiled with food and	debris (wash rinse and sanitize			8/21/2020		
Code		CORE	2M5-		Correct by	11888	
Reference	Core items relate to general sanitation standard operating procedures (SSC	en logerational controls, facilities or s	structures, equipment das gri general it sted by the next regular inspection of	nantenance or sanitation ras stated.	(date)		
4-601.11B	Multiple dead flies in double	door cooler			8/21/2020	4/1	
6-501.114			nd clutter in shelving throughou		8/21/2020	12 / D	
4-601.11C		rator, cannot use duct tape, nor	n food contact surfaces shall be sr	mooth, nonabsorbent	8/21/2020	6E/	
	and easily cleanable				0/04/0000		
4-302.14	THO COSE REPORT SATISFIED	CD17.			8/21/2020 8/21/2020	الإن	
4-90311	otensiis stored under cooking	service, not protected from s	plash, dust or other contaminati	0115	0/2 1/2020	Vi -	
		EDUCATION PROV	IDED OR COMMENTS				
Person in Cl	narge /Title: Eric Lynch			Date: 08/17/20)20		
Inspector:	Follow-up: Follow-up Date: 8/2	Yes	□ No				