

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

TIME IN 1330 TIME OUT 1430

PAGE 1 of 2

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BEL NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THI ESTABLISHMENT NAME: OWN					F TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULA IIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OF INER:							TORY AUTHORITY. FAILURE TO COMPLY				
SWINDLES FOOD MART RONI				RONDA	DAL SWINDLE						COUNTY:	COUNTY: 069				
ADDRESS: 506 E LACLEDE CITY/ZIP: MALDEN, MO PHONE: 573-276-4555					F	FAX:				P.H. PRIOF		Пн		٦L		
ESTABLISHMENT TYPE						Charles CIN						T MOBIL	- VENDO	nrs		
□ BAKERY ■ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION □ MOBILE VENDOR □ RESTAURANT □ SCHOOL □ SENIOR CENTER □ SUMMER F.P. □ TAVERN □ TEMP.FOOD □ PURPOSE																
☐ Pre-opening ☐ Routine ■ Follow-up ☐ Complaint ☐ Other																
□ Approved □ Disapproved ■ PUBLIC □ PRIVATE ■ COMMUNITY □ NON-COMMUNITY □ PRIVATE																
License No. NA RISK FACTORS AND INTERVENTIONS 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 Deministration of Knowledge COS R Compliance Peterselly: Hazardesis Foods COS R																
OUT Person in charge present, demonstrates knowledge and performs duties					4i	V 0	UT	N/A			ing, time and temperature					
Employee Health OUT Management awareness; policy present						IN OUT NO N/A Proper reheating IN OUT NO N/A Proper cooling time										
OUT Proper use of reporting, restriction a			and exclusion			OUT N/O N/A Proper ho				t holding temperatures						
OUT	N/O	Proper eating, testing, drinking or tobacco use				ı		OUT N/O N/A Proper date marking a				lispositio		, -		
OUT	N/O	No discharge from eyes, nose and mouth				41	IN OUT N/O records)				•	-				
■ OUT	N/O	Preventing Contain Issuer by Flands Hands clean and properly washed				T I	IN OUT Na Consume			Gigitalinier Advisory or advisory provided for raw or ked food						
No bare hand contact with ready-to-eat foods										Highly Susceptibl	e Popul	ationes:				
approved atternate method property in Adequate handwashing facilities supp							OUT N/O N/A Pasteurize			ed foods used, pr	rohibited	l foods no	t			
accessible Approved Sounds					Η,	Chemital										
IN OUT No N/A Food received at proper temperature				11	OUT N/A Food additives: approved and properly used Toxic substances properly identified, stored ar used											
OUT Food in good condition, safe and unadulterated						Conformance with Approved Procedures										
IN OUT N/C Required records available: shellstock tags, parasite destruction				ite	1	IN OUT N Compliance with approved Specialized Proce and HACCP plan					ess					
Protection from Contemination Protection from Contemination					+	The letter to the left of each item indicates that item's status at the time of the								Ð		
OUT N/A Food separated and protected OUT N/A Food-contact surfaces cleaned & sanitized				sanitized		10	Inspection. IN = in compliance OUT = not in compliance									
IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food						N/A = not applicable N/O = not observed										
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.																
IN OUT			ractices are preventa ala succional Water		control the	R II		out out	ogens, ch	emicais, an Pr	a onysical object oper Use of Litera	S INTO ID	lous.	CD	S R	
х	Paste	urized eggs us	ed where required		****		×		In-use u	tensils: pro	perly stored	-	rod dried			
×	Water and ice from approved source						× Utensils, equipment handled									
×	Aden	iste equinment	Temperature Control t for temperature con	il Irol			×			se/single-s Jsed prope	ervice articles: pr ly	operly s	tored, use	ed		
x	Appro	ved thawing methods used							Ened as	Unaixilis Edulpoxaix 27x 17x 17x 17x 17x 17x 17x 17x 17x 17x 1						
×	Ihern	mometers provided and accurate					×		designe	d, construc	ed, and used					
		Food Identification					×		strips us	Warewashing facilities: installed, maintained, used; test strips used						
×	Food	properly labeled; original container Prevention of Food Contamination					×			Nonfood-contact surfaces clean Plays tall Facilities						
×		ects, rodents, and animals not present					×		Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices							
×	and di	ontamination prevented during food preparation, storage indidisplay arsonal cleanliness: dean outer clothing, hair restraint,				_	×		Sewage and wastewater properly disposed						-	
×	finger	ernails and jewelry ing cloths: properly used and stored					×		Toilet facilities: properly constructed, supplied, cleaned							
×		and vegetables washed before use						×	Garbage	refuse pro	perly disposed; f	acilities	maintaine			
Person in Charge /Title: Parson in Charge /Tit																
Inspector	7		ndi	Ţġ	lephone No	0.			EPHS N	o. Fr	ollow-up:		Yes	7	No	
	M	fh b	1/1/	DISTRIBUTION: WIL	3-888-90				1647 Ganary - FI		ollow-up Date:				E5.37	



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ESTABLISHME SWINDL	NT NAME LES FOOD MART	506 E LACLEDE	MALDEN, M	MALDEN, MO				
F	DOD PRODUCT/LOCATION	TEMP. in * F	FOOD PRODUCT/ LOCATION	TEMP. in " F				
	Deli Case	40	Walk in Freezer	0				
	Chicken/Warmer	139	Stand Up Freezer	-10				
	Kenmore Refrigerator	37	Hot Dog/Warmer	140 35				
	Walk In Cooler		35 Milk Cooler					
	Beer Cooler	36	91991B	Correct by Intel				
Code Reference	Profity items contribute directly to the or many. These Items MUST RECE	PRIORITY 11 BES MINSON DEVENOUS OF PEDICEON IVE IMMEDIATE ACTION WITH 172	to an acceptable level, nazards associated with foodbo					
6-501.111	Multiple flies throughout store ar	nd kitchen. Dead flies in multiple o	coolers	CIP				
	1							
Code Reference	Core designs on any long system (spirital)	CORE ITE Vi no valima contro a fao bes visi	MS rudures, equipment design, general maintenance or sa	Correct by Initial nate (date)				
	standard ocurativ, procedures (SS	Ps). These items are to be correct	ed by the next regular inspection or as stated.					
				NRI				
6-202.15		howing on bottom seal, repair or	replace	NRI				
5-501.15	Dumpster lids missing and no	illus for outubors trasficaris		140				
CIP	Correction In progress							
NRI	Next Routine Inspection							
			K-H-K					
		EDUCATION PROVI	DED OR COMMENTS					
		~						
Durania Observa /Titles								
Person in Charge /Title: Rondal Swindle Telephone No. EPHS No. Follow-up: Yes No.								
Inspector:								
MO 580-1814 (9-	131	Telephone No. 573-888-900 DISTRIBUTION: WHITE - OWNER'S COP		E6.37A				