

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

TIME IN 1400			TIME OUT 1500					
PAGE	1	of	2					

NEXT ROUTINE INSI	ECTION THIS DAY, THE ITEMS NOTI PECTION, OR SUCH SHORTER PER ITS FOR CORRECTIONS SPECIFIED T NAME: na Chef	IOD OF TIME AS MAY I	BE SPECI RESULT I	FIED IN	I WRITING	G BY Ⅱ	HE REGULA	PERSON IN C Jimmie M	CHARGE:	CTED BY THE COMPLY
	7 County Road 490							COUNTY: Du	ınklin	
CITY/ZIP: Dudley, MO 63936 PHONE: 573-772-9789			FAX:					P.H. PRIORIT	-	M 🔲 L
ESTABLISHMENT TYPE BAKERY RESTAURANT	E		DED	□ 5	ROCERY	STORE		STITUTION MP.FOOD	■ MOBILE V	ENDORS
PURPOSE Pre-opening	Routine Follow-up		Other		COLINI					
FROZEN DESSE		DSAL PRIVATE			IPPLY UNITY		NON-COM	MUNITY pled	PRIVATE	
License No.		RISKIDAGIIO	RS AND	NTER	VENTIC	NS				
Risk factors are for	od preparation practices and employee	behaviors most commo	nly reporte	ed to the	e Centers	for Dise	ase Control :	and Prevention as	contributing facto	ors in
foodborne illness ou Compliance	ntbreaks. Public health interventions Demonstration of Kri	are control measures to	prevent fo	odborn	e illness o pliance	r injury.			is Foods	
OUT	Person in charge present, demon	strates knowledge.		IN C		N/A	Proper cook	ing, time and tem	perature	
OUT	Management awareness; policy p	# resent		-	UT N		Proper cooli	eating procedures ng time and temp	eratures	
■ OUT	Proper use of reporting, restriction Blood Hyperic Re	directors.			OUT N/O	N/A	Proper cold	rolding temperatur holding temperatu	ures	
OUT N/	No discharge from eyes nose an	tobacco use d mouth			UT N/O	N/A	Proper date Time as a p records)	marking and disp ublic health contro	osition of (procedures /	_
OUT N	Hands clean and properly washed			IN	OUT	NIIII.	Consumer a	Compulmer Adv dvisory provided t		
OUT N/	No bare hand contact with ready-							Ny Susamplible P		
B OUT	approved alternate method properly followed Adequate handwashing facilities supplied &			OUT N/O N/A Pasteurized foods used, prohibited foods not						
	accessible Approved Soun	9						Otenical		
OUT N/O N	Food obtained from approved sou /A Food received at proper temperal				OUT C	N/A DUT	Food additive Toxic substantial used	ves: approved and ances properly ide	properly used entified, stored and	
OUT	Food in good condition, safe and Required records available: shells			IN	OUT	NAME.	Confort Compliance		ed Procedures pecialized Process	
IN OUT N/O N	destruction Protection from Conta	nication					and HACCP	plan		
OUT N/						e left of	each item in	dicates that item's	status at the time	of the
OUT N/	N/A Food-contact surfaces cleaned & sanitized			Inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed						
IN OUT N	Proper disposition of returned, pro- reconditioned, and unsafe food							140 - Not abs	oi vou	
	Good Retail Practices are prevents		RETAIL F					physical objects in	nto foods.	
IN OUT	Saje i speri stano Wales	CO		IN	OUT		Prop	er Use of Utensils		COS R
VA.	asteurized eggs used where required attended att			×	lr U	1-use ut Itensils.	ensils: prope equipment a	rly stored nd linens: properl	y stored, dried,	
×				×	h	andled		vice articles: prope		
× Ad	Food "emperature Control lequate equipment for temperature con			×	C	loves II	sed properly			
X Ap	proved thawing methods used						Utansiis E	nui prest and Ve	wing Tribin	
X Thermometers provided and accurate			×	d	esianec	. constructed	i, and used			
Food Identification				×	S	Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean				
Food properly labeled; original container Frequentless of Food Contamination				×			25	vsical Facilities.		
X Ins	Insects, rodents, and animals not present			х	Hot and cold water available; adequate pressure					
^ an	Contamination prevented during food preparation, storage and display			×						
🐣 fin	Personal cleanliness: clean outer clothing, hair restraint, fingernails and lewelry			×		Sewage and wastewater properly disposed				
X W	Wiping cloths: properly used and stored Fruits and vegetables washed before use			X	- 0	Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained				
	1 1			Physical facilities installed, maintained, and clean						
Person in Charge	^{6 /Title:} Jimmie Moore	//mm	w					e: 09/11/20		
Inspector:	Seh OM	Telephor 573-888			16		Foll	ow-up: ow-up Date:	☐ Yes	☑ No
MiD 580 (814 (6 13)	/	DISTRIBUTION: WHITE - OV	VNER'S COPY		CAI	VARY - FI	LE COPY			E6.37



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Serve Ware 2 35 Serve Ware -5 Serve Ware -5 Serve Ware -5 Clock Reference - Principly tends contribute directly to the an investion, prevention or reduction to an ecceptable level, incord nettor with feedbarte action, the servers was stated. Cooked Steak and chicken fajitas in cooler not dated Cooked Steak and c	TEMP. in	۰F			
Serve Ware 2 Serve Ware 3-5 Percent with a serve that is drouby to the embedded property ITEMS Profity These it are serve that is drouby to the embedded profit of the embedded prof					
Serve Ware -5 Code Reference Prostry teme contribute directly to the sum radion, prevention or radiction to an acceptable level, hazande associated with foodborne like etc501.17 Cooked Steak and chicken fajitas in cooler not dated Cooked Steak and chicken f					
Code Reference Code Steak and chicken fajitas in coder not dated Code Steak and chicken fajitas in coder no					
Reference Cocked Steak and chicken fajitas in cooler not dated Cocked Steak and chicken fajitas in cocked and ch					
Cocket Steak and chicken fajitas in cooler not dated Cocket Reference Core items relate to general sociation, operations insuring, fajit liter or structures, equipment course in minimum or socialistic standard operating procedures (SSGPs). These items are to be corrected by the next regular in spection or as stated.	Correct by	irital			
Cocket Steak and chicken fajitas in cooler not dated Cocket Reference Core items relate to general sociation, operations insuring, fajit liter or structures, equipment course in minimum or socialistic standard operating procedures (SSGPs). These items are to be corrected by the next regular in spection or as stated.	(\$18(m)				
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EDUCATION PROVIDED OR COMMENTS:					
Person in Charge /Title: Jimmie Moore Date: 09/11/202	0				
		No			
Telephorie No. 573-888-9008 EPHS No. 1647 Follow-up: Distribution: White DWNES COPY CANARY-FILE COPY		E8.37A			