

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

TIME IN 1330			TIME OUT 1500		
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NEXT ROUTINE IN	ASPECTION OR :	DAY, THE ITEMS NOT	IOD OF TIME AS I	MAY BE SPEC	IFIEDI	N WRIT	TING BY T	HE REGULA	ATORY AUTHORITY	ST BE CORREC '. FAILURE TO	TED B	Y THE -Y
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED ESTABLISHMENT NAME: Giorgio's			IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OF OWNER: George Panousis					PERSON IN CHARGE: George Panousis				
ADDRESS: 803 South By Pass									COUNTY: 069			
CITY/ZIP: Kennett, MO 63857			PHONE: FAX: 573-888-7953				P.H. PRIORITY : H M L					
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUMM				ELI JMMER F.P.	GROCERY STORE INSTITUTION MOBILE VENDORS JER F.P. TAVERN TEMP. FOOD						RS	
PURPOSE ☐ Pre-opening												
FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY □ Approved □ Disapproved □ Disapproved □ PRIVATE □ COMMUNITY □ NON-COMMUNITY □ PRIVATE												
License No. NA												
Pick factors are	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	foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.											
Compliance	Person in and perfor	Demonstration of Kno charge present, demon ms duties		101115	IN OUT N/A Proper cooking, time and temperature							
010		Employee Heal	h		IN OUT NO N/A Proper reheating procedures for hot holding IN OUT NO N/A Proper cooling time and temperatures				+	_		
OU.		ent awareness: policy per of reporting, restriction	and exclusion		_	TUC	OUT No N/A Proper hot holding temperatures			5		
OUT	N/O Proper eat	Good Hypleric Pla ing, tasting, drinking or	tobacco use				OUT N/A Proper cold holding temperatures JT N/O N/A Proper date marking and disposition					
■ OUT	N/O No dischar	ge from eyes, nose an	i mouth		IN (1 TUC	N/O N	records)	oublic health control (
OUT I		Preventing Contamination by Hands Hands clean and properly washed			IN	OUT	Consumer Advisory Consumer advisory provided for raw or undercooked food			rraw or		
OUT	No bare hand contact with ready-to-eat foods or				1	Fighty Susceptible Populations						
approved alternate method properly followed OUT Adequate handwashing facilities supplied &				OUT N/O N/A Pasteurized foods used, prohibited foods not								
accessible Approved Saurce				— Ollered Ethilitish								
OUT Food obtained from approved source				OUT N/A Food additives: approved and properly Toxic substances properly identified,			roperly used tified, stored and	+	+			
IN SUI ID INA				-	4	OUT	used	mance will Approve				
OUT Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite destruction			,	IN OUT Compliance with approved Specialized Proces and HACCP plan								
Project on from Contamination					The	lotter to	the left of	each item in	ndicates that item's st	tatus at the time	of the	
OUT N/A Food separated and protected N/A Food-contact surfaces cleaned & sanitized				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance								
	— Proper disposition of returned previously served				N/A = not applicable N/O = not observed							
IN OUT BY RECONDITION OF THE PROPERTY OF THE P												
	Good Retail	Practices are preventa	tive measures to o		duction	of path	ogens, chi	emicals, and	physical objects into	foods.	cos	R
IN OUT	Pasteurized eggs	Sale Food and Water used where required		COS R	X	COT	In-use u	tensils; prop	erly stored		-	
X Water and ice from approved source				×		handled	sils, equipment and linens: properly stored, dried, fled le-use/single-service articles: properly stored, used					
X Adequate equipment for temperature control				X			used properly	/				
X Approved thawing methods used				-		Food an	Utensiis d nonfood-ci	Equipment and Verd ontact surfaces dean	iable, properly		+	
X Thermometers provided and accurate				×		designe	d. constructe	d, and used			-	
Food Identification				×		strips us	/arewashing facilities: installed, maintained, used; test rips used onfood-contact surfaces clean			-		
	X Food properly labeled; original container Prevention of Food Contamination				X			P	nysical Facilities			
X Insects, rodents, and animals not present				X		Hot and	cold water a	vailable; adequate pr roper backflow devic				
and display				×				ater properly dispose		-		
Personal deanliness: clean outer clothing, hair restraint, fingernails and jewelry				×		"		arry constructed, supp				
Wiping cloths: properly used and stored Fruits and vegetables washed before use				×		Garbage	e/refuse prop	erly disposed; facilitie	es maintained			
Person in Charge /Title: George Panousis Adum Power Date: 12/10/2020												
Inspector Telephone No. EPHS No. Follow-up: Yes No.							No					
	ulfh.	Phil	573				1647	Fol	low-up Date:			E6.37



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ESTABLISHMENT NAME Giorgio's		803 South By Pas		Kennett, MO 63857			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LO		TEMP. in ° F		
Goose Cooler		31					
Migali Cooler		36					
Frigidaire		10					
Walk in Cooler		39					
Code Reference	Priority items contribute directly to the	PRIORITY e elimination, prevention or reducti	i TEMS on ic an acceptable level, hazarda asaw 2 hours or as stated.	atex with foodborne liness	Correct by (date)	Inta	
4-601 11 4	Ice maker baffles soiled w				CIP	3	
1 -001.11/	TOC THANGS BATHOS GOILEG W	KITTEBICAG, WAGITTINGG A	nd January		OII .		
	1						
		COREIT	man's		Correct by	Initial	
Code Reference	Core tems relate to general senital o	in, operational controls, facilities or	Emb structures equipment design, general n cled by the next regular inspection o	naintenance or sanitation	(dele)	II E WEN	
	standard operating procedures (SS)	75) hese tems are to be come	ciecioyane nexterioraniispecialis	CAR STATEGY			
	-						
CIP	Correction in progress						
	<u> </u>						
		EDUCATION PROV	(DEDICE COMMENTS)				
			0	15.			
Person in Charge /Title: George Panousis Date: 12/10/2							
Inspector Telephone No. EPHS No. Follow-up:						☑ No	
MO EDD 4814-HC12	Wille !!	573-888-90		Follow-up Date:		E6,37A	