

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

	TIME IN	13	00	TIME OUT 1500			
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CITY/ZIP  Kennett , MO 63887	NEXT ROUTINE IN WITH ANY TIME L ESTABLISHME Kennett Bo	IMITS IMITS INT N. IMITS	ition, or suc for correct AME: ng Lanes	CH SHORTER PERI TIONS SPECIFIED ,LLC	OD OF TIME AS N	JAY BE MAY RE	SPEC	IFIED I	N WRII	ring by t	HE REGUL	CILITIES WHICH MUST ATORY AUTHORITY. F PERSON IN CHAI Jennifer Blay COUNTY: Dunk	RGE:	TED BY	THE
SEXEMBLEMENTY     O STORE     OKENER     OKENER     OKENER     OKENER   O	CITY/ZIP: PHONE:						L FAV.								
BRIGHT SCHOOL STORE SENDIC CENTER DELLER STORES SENDICE SENDICE CENTER SENDICES SENDICE SENDICE CENTER SENDICES						0	P.H. PRIORITY : H H M					М	L		
Proceaming   Rotton   Followsp   Complain   Other	■ BAKERY □ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION □ MOBILE VENDORS ■ RESTAURANT □ SCHOOL □ SENIOR CENTER □ SUMMER F.P. □ TAVERN □ TEMP.FOOD										5				
Desproved   Desproved   PUBLIC   PRIVATE   COMMUNITY   Date Sampled   Results   Date Sampled   Date Samp	☐ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other														
RISK FACTORS AND INTERVENTIONS    Risk fectors are tood proporation restrices and employee behaviors made commonly reported to the Centers for Disease Control and Prevention as contributing factors in boothcross lines outbreaks. Public health interventions are control measures to prevent foodborned lines for in ury.    OUT   Proper concerns the middle interventions are control measures to prevent foodborned lines for in ury.   OUT   Proper concerns the middle interventions are control measures to prevent foodborned lines for in ury.   OUT   Proper concerns the middle interventions   ON   Proper concerns the made the middle interventions   ON   Proper concerns the made the middle interventions   ON   Proper used to report the helding   ON   Proper used of reporting, made foliations   ON   Proper used of reporting, made foliations   ON   Proper used of reporting, made foliations   ON   Proper used to proper used of reporting, made foliations   ON   Proper used to proper used used to proper used to proper used to	Approved Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results										_				
Court   No   Proper disposal professional properties of the functional p	License No.		1	******	RISK FAC	TORS	AND	INTE	RVENT	TIONS					
Corollance  OUT  Person in fusing present, demonstrates knowledge, end performs dulins  Emologie fleatiff  OUT  Note present, feature present, demonstrates knowledge, end performs dulins  Emologie fleatiff  OUT  Note present during present, demonstrates knowledge, end performs dulins  Emologie fleatiff  IN OUT NO NA Proper releasing procedures for hal hedding  OUT  Proper use of proprints, usefulnom and acquision  IN OUT NO NA Proper releasing procedures for hal hedding  OUT NO NO disclarage from eyes, note and mountains  OUT NO NO disclarage from eyes, note and mountains  OUT NO NO hadd sean and properly washed  IN OUT NO NO have hand contact with ready-to-net toods or approved and properly washed  OUT NO NO have hand contact with ready-to-net toods or approved and properly washed  OUT NO NO have hand contact with ready-to-net toods or approved and properly washed  OUT Food obtained from express source  OUT NO NO Have been defined from express source  OUT NO NO Have been defined from express source  OUT Food obtained from soproved source  NOUT NO NO Required records available, shalloack lags, parasite destruction  Proper disposition of returned; previously search of the impection.  NOUT NO NO Required records available, shalloack lags, parasite destruction  Proport disposition of returned; previously search of the impection.  NOUT NO Reposition of returned, previously search of the impection o	Risk factors are	food pr	eparation pract	tices and employee	behaviors most co	mmonly	report	ed to th	e Cente	ers for Dis	ease Contr	ol and Prevention as con	tributing facto	rs in	
and performs duties  Entidyses Health  In OUT No NA  Proper reheating procedures for hat holding and the performance of the proper color of the proper color of the proper color of the proper color of the performance of the proper color of the pro	Compliance	OUIDIE	0	emonstration of Kno	wledge:	COS		Cor	npliance	sa ur injury				cos	R
OUT Management avareness; plucy treasent No OUT No AProper reflecting procedures for his holding OUT Proper use of recording, restriction and exclusion No OUT No No Proper coloning time and temperatures OUT NO Proper selling, tracking, directing of the coloning of the c	OU	Т	and performs	duties				IN GOT IN NIA							
OUT NO Proper seafue, testing, directing, di	OU.	т		Employee Heat			+							-	+
OUT NO Proper esting, farsking, drinking or tobacouses   OUT NO NA   Proper estate marking and disposition   Proper estate marking disposition   Proper estate marking disposition   Proper estate marking disposition   Proper estate marking disposition   Proper estate and properly disposition   Proper estate and proper estate   Proper estate and proper estate and proper estate		T	Proper use of	reporting, restriction	and exclusion		-1-	IN OUT NO N/A Proper ho			Proper ho	t holding temperatures			$\blacksquare$
Prevenier Costamination by Haintiss  OUT NO Hands clean and properly washed IN OUT NO Hands clean and properly clean control of properly followed approved alternate method properly followed approved alternate method properly followed approved alternate method properly followed accessible Approved clean washing facilities supplied & OUT NO NO NO Accessible Approved clean washing facilities supplied & OUT NO NO NO Accessible Approved and properly used accessible Approved source OUT NO	OUT		Proper eating,	tasting, drinking or	tobacco use						Proper da	te marking and disposition			$\perp$
Nour   No   Hands clean and properly washed   Nour   Consumer advisory provided for raw or undercooked food   Nour   No   Participation   Nour   No   Participation   Nour   Pasteurized foods used, prohibited foods not defered   Consumer advisory provided for raw or undercooked food   Highly Stateshild Populations   Pasteurized foods used, prohibited foods not defered   Consumer advisory provided foods not defered   Consumer advisory provided foods used, prohibited foods not defered   Consumer advisory provided foods used, prohibited foods not defered   Consumer advisory provided foods used, prohibited foods not defered   Consumer advisory provided foods used, prohibited foods not defered   Court   Nour   Pood additives approved and properly used   Court   Nour   Pood additives approved and properly used   Court   Toxic substances properly defaulted, stored and used   Court   Toxic substances properly defaulted   Court   Toxic substances   Court	OUT	N/O						IN (	1 TUC	√0 M	records)				$\perp$
No bare hand contact with ready-to-eat foods or approved alternate method properly followed  OUT Security Branch States and the second of the second	OUT I	N/O					- 5	IN OUT Consumer			Consume	r advisory provided for ra			$\forall$
agroved native thankwashing facilities supplied & CUT N/O N/A Adequate hankwashing facilities supplied & CUT N/O N/A Adequate hankwashing facilities supplied & CUT N/O N/A Accessible  OUT Food obtained from approved source  OUT N/A Food additives approved and properly used Toxic substances propely dentified, stored and used accessible of the cerebive of proper temperature  OUT Food in good condition, safe and unadulterated  Required records available. shellstock tags, parasite destruction  Fribedicion from Confiamniation  Fribedicion from Confiamniation  N A Food-contact surfaces cleaned & sanitized  N OUT N/A Food-contact surfaces cleaned & sanitized  N OUT Proper disposition of returned, previously served, recorditioned, and unsafe food  GOOD RELAIL PRACTICES  GOOD RELAIL PRACTICES  GOOD RELAIL PRACTICES  A Pasteurized good used, prohibited foods not offered  Compliance with approved Specialized Process and HACCP old in and H	1		No bare hand	contact with ready-t	o-eat foods or	+-	+						ations		
accessible    Approved Source								Pasteuriza			Pasteuriz	ed foods used, prohibited	d foods not		+
OUT N/A Food obtained from approved source OUT N/A Food detained from approved source OUT N/A Food detained from approved source OUT N/A Food detained from approved and properly used OUT N/A Food in good condition, safe and unadulurated OUT N/O Food in good condition, safe and unadulurated Required records available: shellstock tags, parasite destruction Production from Containing from Containin			accessible				_	-	J01 I	N/O N/A	offered	Chensial			+
OUT Food in good condition, safe and unadulterated  Required records available, shellstock tags, parasite destruction  Required records available, shellstock tags, parasite destruction of parasite to the left of each item indicates that item's status at the time of the inspection.  No IT IT letter to the left of each item indicates that item's status at the time of the inspection.  No IT IT letter to the left of each item indicates that item's status at the time of the inspection.  No IT IT letter to the left of each item indicates that item's status at the time of the inspection.  No IT IT letter to the left of each item indicates that item's status at the time of the inspection.  IN IT IT IT LET	DUT Food obtained from approved source			1111			Taxia substances aroundly identified stored and								
Required records available, shellstock tags, parasite destruction    Properties of terms contained in the control of the inspection.   In Out   Compliance with approved Specialized Process and HACCP plan    Properties of the intermination   In Out   In Out   In Out   In Incompliance   In Out   In Compliance   In Com	IN OUT IN N/A Food received at proper temperature					=	used					$\perp$			
destruction    No	Day to discovered a callebra abullate di taga pagasita				-	L	OUT	Parts.	Complian	ce with approved Specia	inocedures: lized Process		$\pm 1$		
The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The left of each item indicates that item's status at the time of the inspection.  The left of each item indicates that item's status at the time of the inspection.  The left of each item indicates that item's status at the time of the inspection.  The left of each item indicates that item's status at the time of the inspection.  The left of each item indicates that item's status at the time of the inspection.  The left of each item indicates that item's status at the time of the inspection.  The left of each item indicates that item's status at the time of the inspection.  The left of each item indicates that item's status at the time of the inspection.  The incompliance  The incompli	IN OUT N/O		destruction				-	IIN	001	1					ᆜ
IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL PRACTICES  Cood Retail Practices are preventative measures to control the introduction of pethogens, chemicals, and physical objects into foods.  IN OUT Pasteurized eggs used where required No In-use utensils: properly stored Utensils, equipment and linens: properly stored Utensils, equipment and linens: properly stored Utensils, equipment and linens: properly stored, dried, handled Single-use/single-service articles: properly stored, used Single-use/single-service articles: properly designed, constructed, and used Single-use/single-service articles: properly designed, constructed, and used Single-use/single-use/single-service deanable. properly designed, constructed and used Single-use/si	IN OTT I	N/A	,,		DD::1L001L001:								- 1		
Proper disposition of returners, perviously served.						1	IN = in compliance OUT = not in compliance								
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    Nout	IN OUT					N/A = not applicable N/O =				N/O = not abserved	di				
Yasteurized eggs used where required   X   In-use utensits; properly stored   X   Utensits, equipment and linens; properly stored, dried, handled   X   Single-use/single-service articles; properly stored, dried, handled   X   Single-use/single-service articles; properly stored, used   X   Adequate equipment for temperature control   X   Gloves used properly   X   Approved thewing methods used   X   Thermometers provided and accurate   X   Food and nonfood-contact surfaces deanable, properly designed, constructed, and used   X   Warewashing facilities; installed, maintained, used; test   Strips used   X   Nonfood-contact surfaces deanable, properly designed, constructed, and used   X   Nonfood-contact surfaces deanable, properly designed, constructed, and used   X   Nonfood-contact surfaces deanable, properly designed, constructed, and used   X   Nonfood-contact surfaces deanable, properly designed, constructed, and used   X   Nonfood-contact surfaces deanable, properly designed, constructed, and used   X   Nonfood-contact surfaces deanable, properly desposed   X   Hot and cold water available; adequate pressure   Y   Personal deaniness; dean outer dothing, hair restraint, fingernals and jewelry   X   Sewage and wastewater properly disposed   X   Tollet facilities; properly constructed, supplied, deaned   X   Fruits and vegetables washed before use   X   Garbage/refuse properly disposed; facilities maintained   X   Physical facilities installed, maintained   X   Physical facilities   Physical facilities   X   Physical facilities   X   Physical facilities   X   Physical facilities   X			11111 111' a. 1' a. 1'		: E	OODIN	FIAL	PACI	ICES.			d abuniasi abiasta into fo	ada	,,,,,,,	
Yasteurized eggs used where required   X   In-use utensits; properly stored   X   Utensits, equipment and linens; properly stored, dried, handled   X   Single-use/single-service articles; properly stored, dried, handled   X   Single-use/single-service articles; properly stored, used   X   Adequate equipment for temperature control   X   Gloves used properly   X   Approved thewing methods used   X   Thermometers provided and accurate   X   Food and nonfood-contact surfaces deanable, properly designed, constructed, and used   X   Warewashing facilities; installed, maintained, used; test   Strips used   X   Nonfood-contact surfaces deanable, properly designed, constructed, and used   X   Nonfood-contact surfaces deanable, properly designed, constructed, and used   X   Nonfood-contact surfaces deanable, properly designed, constructed, and used   X   Nonfood-contact surfaces deanable, properly designed, constructed, and used   X   Nonfood-contact surfaces deanable, properly designed, constructed, and used   X   Nonfood-contact surfaces deanable, properly desposed   X   Hot and cold water available; adequate pressure   Y   Personal deaniness; dean outer dothing, hair restraint, fingernals and jewelry   X   Sewage and wastewater properly disposed   X   Tollet facilities; properly constructed, supplied, deaned   X   Fruits and vegetables washed before use   X   Garbage/refuse properly disposed; facilities maintained   X   Physical facilities installed, maintained   X   Physical facilities   Physical facilities   X   Physical facilities   X   Physical facilities   X   Physical facilities   X	IN OUT	(	Sat	e Foco and Water	(ive measures to co	COS	R	IN	OUT	ogens, cri	ernicais, an	per Use of Use alls.	1005.	cos	R
Adequate equipment for temperature control   X   Single-use/single-service articles: properly stored, used   X   Adequate equipment for temperature control   X   Gloves used properly	X	Pasteu	rized eggs use:	d where required				×		l in-use u	tensils: proi	perly stored			
Adequate equipment for temperature control   X   Gloves used properly	^									handled					
X   Approved thawing methods used   X   Food and nonfood-contact surfaces deanable, properly designed, constructed, and used   X   Y   Y   Y   Y   Y   Y   Y   Y   Y								Gloves u							
A	× .	Approved thawing methods used						A Clausik II adel Directularia (Vencia)							
Strips used   X   Food properly labeled; original container   X   X   Nonfood-contact surfaces clean   Prevention of Fourier and animals not present   X   Hot and cold water available; adequate pressure	×				_	×		designed, constructed, and used							
Prevention of Focus Comment							×	strips us	strips used						
X	X	Food properly labeled; original container  Prevention of Food Container			×					Nontood-contact surfaces dean  Fitys pail Facilities					
and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  X Toilet facilities: properly constructed, supplied, cleaned  X Garbage/refuse properly disposed; facilities maintained  X Physical facilities installed, maintained, and clean	X Insects, rodents, and animals not present							Hot and	cold water	available; adequate pres	sure				
fingernails and jewelry  X Wiping doths: properly used and stored  X Toilet facilities: properly constructed, supplied, deaned  X Garbage/refuse properly disposed; facilities maintained  X Physical facilities installed, maintained, and dean	and display														
Fruits and vegetables washed before use     Garbage/refuse properly disposed; facilities maintained     Physical facilities installed, maintained, and clean	fingernails and jewelry														
Person in Charge /Title:						X		Garbage	refuse pro	perly disposed; facilities	maintained				
Jennifer Black	Person in Char	ge /Til	lle: Jennife	er Black	A	12	la	32		Physical		stalled, maintained, and ate: 06/15/202			
Inspector   Follow-up: Yes   No   No   No   No   No   No   No   N	lyspectory.	1.1	DI	1 A	feler 573-	hone 1 888-9	No. 9008	0	1	EPHS No 1647	o. Fo	ollow-up:			



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

TIME IN 1300	TIME OUT 1500
PAGE of	2

establishmei Kennett	NT NAME Bowling Lanes,LLC	1315 St Francis S	CITY/ZIP Kennett ,MO 6385	57			
	OOD PRODUCT/LOCATION	TEMP. in ° F	LOCATION		. in ° F		
	Deli Prep	38	Atosa		35		
	Maxx Cold	20					
	Walk in Cooler	37					
	Artic Air Freezer	-8					
	Atosa	5					
Code Reference	Priority items contribute directly to the or nearly. These items MUST RECEI	PRIORITY   Belimination, prevention or reduction VE EMMEDIATE ACTION within 72	n to an acceptable level. hazards a	ssociated with foodborne lines	Covrecto ss (come)		
3-302.11	Raw Shelled eggs in Atosa	a cooler above ready to e	eat food		COS		
Code Reference 4-302.14	Core lams rate to general sania a significant operating procedures (SSC No test strips for kitchen o concentration	Psi. These items are to be correct	structures, equipment design, garte ited by the next regular inspect of	n or as stated.	Correct to page 1	ASB	
6-301.11	No Soap at bar handsink Personal food in Atosa co-	alar abali ba aanaratad a	and protocted to prevent	contamination	NRI	470	
3-307.11	Wiping cloths laying on co	uetodon in har area, chal	ll be placed in canitizer w	her not in use	NRI	142	
3-304.14	vviping cloths laying on co	untertop in bai area, shai	n be placed in samuzer w	men not in dae		4019	
3-302.12	Repeat: Bulk dry goods in stor	age not properly labeled			cos	47B	
cos	Corrected onsite	ENFINATION DOWN	IDED OF COMMENTS				
Person in C	Charge /Title: Jennifer Blagg	0 -1	Dlog PHS No. 1647	Date: 06/15/ Follow-up: [ Follow-up Date:	2021 Yes	☑ No	