

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

 TIME IN
 830
 TIME OUT
 1000

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 2

BASED ON AN INSPECTION THIS DAY, THE ITEMS NEXT ROUTINE INSPECTION, OR SUCH SHORTE WITH ANY TIME LIMITS FOR CORRECTIONS SPE	R PERIOD OF TIME AS MAY B	BE SPECIF	FIED in	I WRIT	'ING BY T	HE REGU	JLATORY AUTHORITY - I	BE CORREC	TED BY COMPL	Y THE	
	cener	NGEO	SATIO	NOFIO	JAT 000	Cynthia Stracener					
ADDRESS: 927 Independence											
CITY/ZIP:Kennett, MO 63857 PHONE: 344-7517			FAX:				P.H. PRIORITY :	Пн	м 🔳] L	
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUMMER F			GROCERY STORE INSTITUTION MOBILE VENDORS								
PURPOSE Pre-opening Routine Follow-	up 🔲 Complaint 🔲 O	Other									
FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY Approved Disapproved PUBLIC PRIVATE COMMUNITY Date Sampled Results											
License No	RISK FACTOR										
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 Demonstration							Potentially Hazardous P		COS	S R	
OUT Person in charge present, and performs duties			IN OUT N/O M Proper o			,	boking, time and temperature				
Ehrptoye							reheating procedures for I cooling time and temperate		-		
OUT Management awareness; OUT Proper use of reporting, res	striction and exclusion		IN OUT N/O Proper ho			Proper h	ot holding temperatures	ot holding temperatures			
OUT N/O Proper eating, tasting, drin	Gese Hydenic Placitics		OUT N/O N/A Proper			Proper d	old holding temperatures late marking and dispositi	on		_	
OUT N/O No discharge from eyes, no	o discharge from eyes, nose and mouth					Time as a public health control (procedures / records)					
Revenue a contar	ninalior by Hands				1.000	Consum	er advisory provided for ra			_	
OUT N/O			IN OUT Mundercon		oked food Highly Susceptible Popul			-			
OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed											
OUT Adequate handwashing facilities supplied & accessible			IN OUT N/O Resteuria		zed foods used, prohibited	a loods not		_			
Approved Source				OUT	N/A	Food ad	Cheruscal ditives: approved and pro	perly used		_	
OUT Food obtained from a prov IN OUT N/O				1	OUT Toxic subs		bstances properly identifie	ed, stored and			
OUT Food in good condition, safe and unadulterated			line Ocal		kinnance with Approved	hoced unes:					
IN OUT N/O Required records available: shellstock tags, parasite destruction Protection Contemportation					nce with approved Specia CCP plan	lized Process					
IN OUT Food separated and protect	ted				the left of	each iten	n indicates that item's stat	us at the time	of the		
OUT N/A Food-contact surfaces cleaned & senitized			IN = in compliance OUT = not in compliance								
	Proper disposition of returned, previously served, N/A = not applicable N/O = not observed										
reconditioned, and unsafe	GOOD	RETAILS	RACT	ICES							
Good Retail Practices are pr	eventative measures to control	the introdu	uction	of path OUT	ogens, chi	emicals, a	nd physical objects into fo	oods.	COS	R	
N 001 Safe::tio:degs used where requ			×	001	In-use u	tensils: pr	nberly stored				
Water and ice from approved source			×		handled		nt and lineus: properly sto				
Food Temperature	//////////////////////////////////////	_	× ×		Single-u		service articles; properly s arty	stored, used			
Adequate equipment for temperature Approved thawing methods used	Adequate equipment for temperature control Approved thawing methods used		~			Jansi	s Equipment and Vendin				
Thermometers provided and accurate			×		designed	d. constru	l-contact surfaces deanat cted, and used				
Food Igent & castor			x		Warewa strips us	shing facil	lities: installed, maintained	l, used; test			
K Food properly labeled; original con	C Food properly labeled; original container		x		Nonfood	-contact s	urfaces dean				
Prevention of Food Cx Insects, rodents, and animals not	Inevenion of Food Contenination		x	-	Physical Facilities Hot and cold water available: adequate pressure						
Contamination prevented during food preparation, storage			×				; proper backflow devices				
Personal cleanliness: clean outer clothing, hair restraint,			×		Sewage	and wast	ewater properly disposed				
Wiping doths: properly used and a	pernails and jewelry ping doths: properly used and stored			×			perly constructed, supplie				
Fruits and vegetables washed before	bre Use		X		Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and dean						
Person in Charge /Title: Cynthia Strace	ener A // (An	C.C.	~				Date: 06/25/202				
									Na		
Inspector Mo 580-1 (H 15-5) Tell-phone No. 573-888-9008 DISTRIBUTION: WHITE-OWNER'S COPY					647 canary – fi		Follow-up Date:			E6.37	



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ESTABLISHMENT NAME Kennett Kravin FOOD PRODUCT/LOCATION		927 Independence	÷	Kennett, MO 63857			
		TEMP. in ° F	FOOD PRODUCT			TEMP. in ° F	
Refrigerator		36					
Code		PRORTY	TEMS	sector affer with finantiautors	Correct by	tr isi	
Reference	Priority items contribute directly to the or injury. These items MUST RECE	IVE IMMEDIATE ACTION within 72	hours or as stated.				
						_	
						_	
) 	
					Correct by	1.00	
Code Reference	الماليونية المربوبين باللا مناحكين ويترجع المراجع	CORETT on operational controls, facilities of t OPs) These items are to be correct	trightes en inment ceston den	eral maintenance or sanital	ion (gate)	1199619-8	
			A A A A A A A A A A A A A A A A A A A				
						-	
	Approved for opening						
		EDUCATION PROV Discussed with owner that restroom w	DED OR COMMENTS	ning			
		10					
Person in C	^{Charge /Title:} Cynthia Strac	rge /Title: Cynthia Stracener / Ang C Date: 06/25/2					
Inspector	10 LI NU	573-888-900	0, EPHS No. 08 1647	Follow-up: Follow-up Da	Tes Yes	₽ No	
MO 580-1	stan 19 m 1 1 of	DISTRIBUTION: WHITE - OWNER'S CO				E6.37A	