

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

TIME IN	14	00	TIME OUT 1600			
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY TH NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. ESTABLISHMENT NAME: OWNER: ON The Rockz PERSON IN CHARGE: Bridgettee Russom								BYTHE PLY							
ADDRESS: 37016 State Hwy 25										COUNTY: Dunklin					
CITY/ZIP: Malden, MO 63863 PHONE: 573-276-0065				065		FAX:			P.H. PRIORIT	Υ: [] H []м[L		
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI						F.P.	☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS P. ■ TAVERN ☐ TEMP.FOOD								
RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP.FOOD PURPOSE Pre-opening Routine Follow-up Complaint Other															
FROZEN DESSERT Approved Disapproved PRIVATE PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results															
License No.				RISK	ACTOR	SAND	INTER	CVENT	IONS					p Yre	1 h
Risk factors are f	food pre	eparation prac	tices and employe	e behaviors most	commonl	y report	ed to th	e Cente	ers for Dis	ease Contro	ol and Prevention as	s contri	buting fac	ors in	
Compliance			emoretration of Kr	culedge	CO	S R	Con	pliance			Poterčally Hozardo			0	COS R
11 OU	1	and performs	rge present, demo duties				IN OUT NO N/A Proper cooking, time and temperature								
OUT	T I	Management	awareness; policy	present											
OUT	T F	Proper use of	reporting, restriction Geografic lenic Pra	on and exclusion			IN OUT N.D N/A Proper holding temperatures OUT N/A Proper cold holding temperatures								
1 TUO	N/O F	Proper eating	, tasting, drinking o	r tobacco use	-	-	OUT N/O N/A Proper da				te marking and disp			-	
TUO	NO	No discharge from eyes, nose and mouth				_	IN OUT N/O I Time as a public health control (grecords)								
OUT N	N/O I	Prevenior a Contamination by Haxios. Hands clean and properly washed				+	IN OUT Consume			r advisory provided	for raw	o r			
No bare hand contact with ready-to-eat foods or				+	undercooked food				opulati	21%:					
OUT N/O approved alternate method properly followed approved alternate method properly followed OUT Adequate handwashing facilities supplied &			-	+	OUT N/O N/A Pasteurized foods used, prohibited foods not										
301	' la	accessible				-	- `	101	AINI OIN	offered	Chemical				
Approved Source OUT Food obtained from approved source					OUT N/A Food additives: approved and properly used										
IN OUT	N/A		d at proper tempera				10		OUT	used					
OUT Food in good condition, safe and unadulterated Required records available, shellstock tags, parasite				site	-	IN OUT Compliance with approved Specialized Process					-				
IN OUT N/O	THE C	destruction			********	-	184	-001	7	and HACC					
Protection in Contamination OUT N/A Food separated and protected						The letter to the left of each item indicates that item's status at the time of the								•	
OUT N/A Food-contact surfaces cleaned & sanitized					inspection. IN = in compliance OUT = not in compliance										
IN OUT	IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food N/A = not applicable N/O = not observed														
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.															
IN OUT	G	ood Retail Pr Sa	actices are prevent for Foco and Valet	ative measures t	o control ti	ne introd	IN	of path OUT	ogens, che	emicals, and	o physical objects in the Use of Decisis	nto food	S.	cos	6 R
X Pasteurized eggs used where required					×		In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,					1			
X Water and ice from approved source			114444		×		handled						-		
Food:Temperature Control X Adequate equipment for temperature control					X		Gloves u	ngle-use/single-service articles: properly stored, used oves used properly							
X Approved thawing methods used Thormometers provided and accurate						×		Food and nonfood-contact surfaces deanable, properly							
X Food Identification				*****		\vdash			esigned, constructed, and used farewashing facilities: installed, maintained, used; test					-	
			1111111	-	X		strips us	sused					4-4		
X Food properly labeled; original container Prevention of Reco Contementum						×		::	od-contact surfaces dean						
X Insects rodents and animals not present X Hot and cold water available; adequate pressure															
and display Personal clean outer clothing, hair restraint Sewage and wastewater properly disposed								-							
fingernalis and jewelry Wiping doths: properly used and stored					×	Toilet facilities: properly constructed, supplied, deaned									
X Fruits and vegetables washed before use X Garbage/refuse properly dispo					perly disposed; facil	ities ma	iintained								
Person in Charge /Title: Bridgettee Russom Shung Rudky Date: 11/05/2021															
Inspector	1	10	101	Te	elephon 3-888-9	No.			EPHS No 647	o. Fo	illow-up:		es .	V	No
wolfan will to	1	out)	111	DISTRIBUTION: W			,		CANARY - FI		llow-up Date:	_			F6.37



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TIME IN 1400 TIME OUT 1600

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establishme On The	NT NAME Rockz	37016 State Hwy 2	n, MO 63863			
FOOD PRODUCT/LOCATION		TEMP. in ° F	TION TEMP. in ° F			
			Kenmore	-3		
			Avatco	36		
			Walk in Cooler 2 Door	36		
			2 0001	30		
Cxië Reference	Pronty tems obliftbute directly to h	PRIORITY IT	EMS To an acceptable lener hazards associated w	Corea by Inital		
	or nating These items MUST RECE	VE IMMEDIATE ACTION WITHIN 72	hours or as stated.			
		COREITE				
Code Reference	Core ilems rotate to general santa: 1 anandard operating procedures (\$30	CORETTE n. operational compols, factines of st PSI. These items are to be correct	vs: Lactures: explibate the easign igentate, manifert ext by the mast regular disspection on as sta	Moderan Agricultur (comes by Traile) Moderan Agricultur Notes		
4-101/19	REPEAT: Raw wood expo	sed in walk in cooler, no a	ıbsorbent materials in high mois	ture areas NRI		
6-202.15	Visible daylight showing a	round rear outer door		NRI		
cos	Corrected On Site					
VRI	Next Routine Inspection					
		The second secon	NOTES ON THE PROPERTY OF THE PERSON.			
		EDUCATION PROVI	SECURITY CASHAMENTO:			
Person in C	harge /Title: Bridgettee Rus	som Chiani	Rudkes	ate: 11/05/2021		
Inspecto	The stage of the	Telephone No.	EPHS No. F	ollow-up: ☐ Yes ☑ No		
MO 580-1	helybell fel	573-888-900	8 1647 F	ollow-up Date:		