



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

TIME IN 1330	TIME OUT 1430
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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 THE 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: <b>Hiro 1 Hibachi Express</b>	OWNER: <b>Amir Syarit</b>	PERSON IN CHARGE: <b>Cecep Idayat</b>
ADDRESS: <b>318 Independence Street</b>		COUNTY: <b>Dunklin</b>
CITY/ZIP: <b>Kennett, MO</b>	PHONE: <b>501-454 1806</b>	FAX:
P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L		

ESTABLISHMENT TYPE

<input type="checkbox"/> BAKERY	<input type="checkbox"/> C. STORE	<input type="checkbox"/> CATERER	<input type="checkbox"/> DELI	<input type="checkbox"/> GROCERY STORE	<input type="checkbox"/> INSTITUTION	<input checked="" type="checkbox"/> MOBILE VENDORS
<input type="checkbox"/> RESTAURANT	<input type="checkbox"/> SCHOOL	<input type="checkbox"/> SENIOR CENTER	<input type="checkbox"/> SUMMER F.P.	<input type="checkbox"/> TAVERN	<input type="checkbox"/> TEMP. FOOD	

PURPOSE

<input type="checkbox"/> Pre-opening	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Follow-up	<input type="checkbox"/> Complaint	<input type="checkbox"/> Other
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FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled _____	<input type="checkbox"/> PRIVATE Results _____
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License No. \_\_\_\_\_

**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 outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Compliance	COS	R	Compliance	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			IN		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			OUT		
IN	Proper eating, tasting, drinking or tobacco use			IN		
IN	No discharge from eyes, nose and mouth			IN		
<input checked="" type="checkbox"/> OUT	Hands clean and properly washed			IN		
IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
IN	Adequate hand-washing facilities supplied & accessible			OUT		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			OUT		
IN	Food received at proper temperature			OUT		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated					
IN	Required records available, shellstock tags, parasite destruction			IN		
IN	Food separated and protected					
IN	Food-contact surfaces cleaned & sanitized					
IN	Proper disposition of returned, previously served, reconditioned, and unsafe food					

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Compliance	COS	R	IN	OUT	Compliance	COS	R
X		Pasteurized eggs used where required			X		In-use utensils: properly stored		
X		Water and ice from approved source				X	Utensils, equipment and linens: properly stored, dried, handled		
X		Adequate equipment for temperature control			X		Single-use/single-service articles: properly stored, used		
X		Approved thawing methods used					Gloves used properly		
	X	Thermometers provided and accurate				X	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
X		Food properly labeled; original container				X	Warewashing facilities: installed, maintained, used; test strips used		
	X	Insects, rodents, and animals not present				X	Nonfood-contact surfaces clean		
	X	Contamination prevented during food preparation, storage and display				X	Hot and cold water available; adequate pressure		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				X	Plumbing installed; proper backflow devices		
X	X	Wiping cloths: properly used and stored				X	Sewage and wastewater properly disposed		
X		Fruits and vegetables washed before use				X	Toilet facilities: properly constructed, supplied, cleaned		
						X	Garbage/refuse properly disposed; facilities maintained		
						X	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <b>Cecep Idayat</b>	Date: <b>11/09/2021</b>
Inspector: <i>[Signature]</i>	Telephone No. <b>573-888-9008</b>
EPHS No. <b>1647</b>	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: <b>11/16/2021</b>



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ESTABLISHMENT NAME <b>Hiro 1 Hibachi Express</b>		ADDRESS <b>318 Independence Street</b>		CITY / ZIP <b>Kennett, MO</b>	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True 2 Door		36			
True 2 Door		36			
Maxx Cold Storage		37			
Crosley		6			
Rice		189			

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Corrected by (date)	Initial
5-202.13	Water hose directly hooked up to city water supply, shall have a hose bib vacuum breaker installed to prevent cross connection	11/16/21	CH
6-501.111	Multiple flies throughout kitchen	11/16/21	CH
3-501.17	Coleslaw and cooked noodles not dated in double door cooler, shall be dated with a 7 day discard	11/16/21	CH
3-302.11	Raw chicken next to vegetables in bottom on True cooler	11/16/21	CH
4-601.11A	Dishes laying under 3 vat sink plumbing	11/16/21	CH

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Corrected by (date)	Initial
5-203.13	No running water to Mop sink	11/16/21	CH
5-205.11A	Handsink block with screen netting laying in basin, shall be used for handsink only	11/16/21	CH
6-501.12A	Double door wall soiled with food and debris	11/16/21	CH
6-501.12A	Cabinets below handsink soiled with food and debris, wash rinse and sanitize	11/16/21	CH
	Wooden pallet being used as a table for steamer, no raw wood in high moisture areas	11/16/21	CH
3-304.14	Wiping cloths laying on counter, shall be stored in sanitizer when not in use	11/16/21	CH
4-601.11C	Both coolers in mobile unit soiled with food and debris, wash rinse and sanitize	11/16/21	CH
4-2-4.112	No thermometer in Maxx cold cooler	11/16/21	CH
6-202.15	Door and window open, must be sealed to protect from pest	COS	CH
		11/16/21	CH

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: **Cecep Idayat** *[Signature]* Date: **11/09/2021**

Inspector: *[Signature]* Telephone No. **573-888-9008** EPHS No. **1647** Follow-up:  Yes  No  
 Follow-up Date: **11/16/2021**