

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

Ī	TIME IN 1200			TIME OUT 1330			
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## STARLES - MENT NAME   Control   C	BASED ON AN INSPECTION THIS NEXT ROUTINE INSPECTION, OR WITH ANY TIME LIMITS FOR COR	SUCH SHORTER PERI	OD OF TIME AS MA	Y BE SPEC	IFIED I	N WRIT	ING BY T	HE REGULA	PERATIONS.	FAILURE TO	TED BY COMPLY	THE
CITY/ZIP Senath, MO 63876    PASSENT   PASSENT	Ricks Outback BBQ OWNER: Rick Traine								Elizabeh Brooks			
CITY/TPS Senath, MO 63876    CATERR   SAMMER P.   GAVERN   GROCERTY STORE   MINITED   MOBILE VENDORS   GROCERT STORE   GROCERTY STORE   MINITED   MOBILE VENDORS   GROCERT STORE   GROCERT STORE   GROCERT STORE   MINITED   MOBILE VENDORS   GROCERT STORE   GROCERT STORE   MINITED   MOBILE VENDORS   MOBILE VENDORS	ADDRESS: 13574 Hwy I						COUNTY: 069					
SACCERY STORE   SANCER   SANCER   SANCERY   SANCER   SANCERY   SANCER   SANCERY   SANCER	CITY/ZIP: Senath, MO 63876 PHONE: 573-559-6054				FAX:				P.H. PRIORITY	: H	М	L
Perspeciation   Routine   Solution   Complaint   Other	BAKERY CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP.FOOD									;		
Department   Despitored   Despitored   PUBLIC   PRIVATE   COMMUNITY   Date Sampled   PRIVATE   Results   Public   PRIVATE   Results   Public   PRIVATE   Results   Public   PRIVATE   Results   Public   PRIVATE   P	PURPOSE  Pre-opening Routine Follow-up Complaint Other											
Risk factors are locd proposal practices and employee bell whose most commonly sponted to the Centres for Diseases Control and Prevention as contributing feators in facothorne lines outerwises. Public health interventions are control measures to grower footborner lines outerwise. Public health interventions are control measures to grower footborner lines or intrus.    Comparison of Large present, demonstrates knowledge, and performed utilises.   Cost   R   Footborner lines or intrus.   Proper codeing, time and desperature and desperature.   Court   No. Out   No.	Approved Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results											
footborne illness outbreaks. Public health interventions are curried measures to revent footborne illness or krum.  Out Peacon in diagno present, demonstrates knowledge, and performe illness and a constraint of the constraint of	License No. NA											
Continues   Demonstrates knowledge   CoS   R Constitution   Passon in refrage present, demonstrates knowledge   No OUT	Risk factors are food preparation	practices and employee !	pehaviors most comm	nonly report	ed to th	e Cente	ers for Dis	ease Control	and Prevention as o	ontributing factor	s in	
and performs dulies  Management awareness; jolicy yearent  OUT NO Proper ceeding procedures for hot holding  OUT NO Proper ceeding procedures for hot holding  OUT NO Proper ceeding two acts comments  OUT NO Dates had contained by proceed  OUT NO Dates had contained by proceed  OUT NO Dates had contained by proceed to comment to comments and two property comments and the comments of the comments	foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.											
DUT NO   No destand from perved source   No UT NO NO   Proceed the procedures for had helding   No UT NO NO   Proceed from and temperatures   No UT NO NO   Proceed from the procedure is no UT NO NO   Proceed from the procedure is no UT NO NO   Proceed from the procedure is no UT NO NO   Proceed from the procedure   Proce			trates knowledge,		IN C	IN OUT N/A Proper cooking, time and temperature						
CUT NO NO Proper leafing, testing, direkting or tobaceouse Cut No		Endoyse Heatl			-							+
OUT NO NO Host-arrey from eyes, nose and mouth  NO Hands clear and properly washed  OUT NO NO No bare hand contact with ready-to-set tools or approved alternate management of the control	OUT Proper us	e of reporting restriction	and exclusion			UT_N	VO N/A	Proper hot h	nolding temperatures	,		$\blacksquare$
OUT NO No discharge from eyes, nose and mouth  OUT NO Heards does and properly washed  IN OUT NO Heards does and properly washed  IN OUT NO No bare hand contact with ready-to-east tools or approved allowed properly discharge from the properly designed and the properly designed allowed properly designed and the properly designed and designed a								Proper date	marking and disposi	ition		
OUT N/O No bare hand contact with ready-to-ed foods or approved alternate method properly followed approved alternate method properly followed accessible Adequate handwashing facilities surplied & accessible Approved. Special facilities surplied & accessible Approved Specialized Specialized Approved Specialized Food Union N/O N/O N/O Pood received at proper temperature Union N/O Pood received and protected East union N/O Pood Required records available, shellstock tags, parasitie destruction Proper disposition from Companiance Union N/O Pood Required Records available Shellstock tags, parasitie destruction Proper disposition of returned, previously served.  OUT N/O Proper disposition of returned, previously served.  The Cod Retail Practices are preventative measures to control the introduction of pathogers, clienticals, and physical objects into foods.  N/O UNION N/O Proper disposition of returned, previously served.  The Cod Retail Practices are preventative measures to control the introduction of pathogers, clienticals, and physical objects into foods.  N/O UNION N/O Proper disposition of returned, previously served.  The Cod Retail Practices are preventative measures to control the introduction of pathogers, clienticals, and physical objects into foods.  N/O UNION N/O Properly stored.  Water and ice from approved Specialized Properly stored. An analysis objects into foods.  N/O UNION N/O Properly stored.  Water and ice from approved source and stored.  X Adequate equipment of temperature control.  X	OUT N/O No discha	rge from eyes, nose and	mouth		IN C	N TUC	₩ O\	Time as a p	ublic health control (	procedures /		
OUT   NO   Adequate hardwasting facilities surpliced & accessible   OUT   NO   NA   Adequate hardwasting facilities surpliced &   OUT   NO   NA   Food additives approved and properly used   OUT   NO   NA   Food additives and properly used   OUT   OUT   NA   Food additives and properly used   OUT	- Hande de	Hands clean and properly washed LN OUT Con			Consumer a	advisory provided for						
Adequate handwashing facilities supplied & accessible approved Security and accessible approved Security approved Security approved Security approved and properly used control to approve and properly used and unadulterated and unadulterated and unadulterated approved and properly used and unadulterated and unadulterated and unadulterated and unadulterated and unadulterated approved and propoved Security and Approved Security and Approved Security and unastrated approved Security and HACCP plan are security and unastrated approved Security and HACCP plan and HACCP plan are security and unastrated approved Security and HACCP plan and HACCP plan are security and unastrated approved Security and HACCP plan and HACCP plan are security and unastrated approved Security and HACCP plan and HACCP pla					Highly: Statica (1154) Populations							
Approved Security   Food abtimed from approved source   OUT   N/O   Food abtimed from approved source   OUT   N/O   Food additives: approved and properly used	approved alternate method properly followed  OUT Adequate handwashing facilities supplied &				OUI N/O N/A offered							
Nout   No   Food received at proper temperature   Out   Touck substances properly identified, stored and used   Carfornane and Augurees Foodalures   Out   Sequired records available, shellstock tags, parable   Nout   Nout   Carfornane and Augurees Foodalures   Out   Nout   Required records available, shellstock tags, parable   Nout   Nout   Carfornane and Augurees Foodalures   Out   Nout   Required records available, shellstock tags, parable   Nout   Nout   Carfornane and Augurees Foodalures   Out   Nout   Required records available, shellstock tags, parable   Nout   Nout   Required records and protected   The letter to the left of each item indicates that item's status at the time of the inspection.   Nout   No	(1000)	Approved Source	***************************************									$\Box$
OUT NO Pood in good condition, safe and unadulterated  NOUT NO Pood in good condition, safe and unadulterated  Required records available, shellstock tags, parasite destruction  Proper disposition from Consummation  Nout Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL PRACTICES  Cood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Nout Pasteurized eggs used where required  Water and ice from approved source  Water and ice from approved source  Adequate equipment for remperature control  X Adequate equipment for remperature control  X Adequate equipment for remperature control  X Approved thaving methods used  X Food groupely labeled; original container  X Insects rodents, and physical objects into foods.  Water and ice from approved source  X Approved thaving methods used  X Approved thaving methods used  X Ecological transportation of returned, properly stored, direct, and physical objects into foods.  X Proper Justice (Cost R IN OUT Proper stored Insecting Inse	Food son				Toxic substances properly identified, stored and					+1		
Required records available, shellstock tags, parasite destruction   Compliance with approved Specialized Process and HACCP plan   Compliance with approved Specialized Process and HACCP	IN OUT INO				-		001		names with Assertives	Flored res		
OUT N/A Food separated and protected  OUT N/A Food-contact surfaces deaned & sanitized  N/A Food specific food  GOOD RETAIL PRACTICES  Good Retail Proteins are preventative measures to control the introduction of the	IN OUT N/O Required records available: shellstock tags, parasite				IN OUT Compliance with approved Specialized Process							
OUT N/A Food-contact surfaces cleaned & sanitized   Inspection.  IN OUT   Proper disposition of returned, previously served.   Proper disposition of returned properly served.   Proper disposition of returned properly served.   Property served.	- OUT N/A Food sen		niki pati can		The	letter to	the left of	f each item in	dicates that item's st	atus at the time	of the	
Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL PRACTICES  Cood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    NA	OUT N/A	· · · · · · · · · · · · · · · · · · ·	sanitized		inspection.							
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    N	IN OUT Proper di	Proper disposition of returned previously served										
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    N OUT   State from High Walter   COS   R   IN OUT	recondition	ned, and unsafe food	GOO	DD RETAIL	PRACI	ICES						
Pasteurized eggs used where required   In-use utensile: properly stored   Utensile, equipment and linens: properly stored, dried, handled   Utensile, equipment and linens: properly stored, dried, handled   X   Single-use/single-service articles: properly stored, used   X   Adequate equipment for temperature control   X   Gloves used properly   Approved thawing 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   Food properly labeled; original container   X   Nonfood-contact surfaces clean   Prevention and Foot. Contamination.   Prevention and Foot. Contamination.   Prevention and Foot. Contamination prevented during food preparation, storage and display   X   Personal cleanliness: clean outer dothing, hair restraint, fingernals and jewelry   X   Personal cleanliness: clean outer dothing, hair restraint, fingernals and jewelry   X   Personal cleanliness: dean and stored   X   Contamination properly used and stored   X   Contamination properly used and stored   X   Contamination properly used and stored   X   Contamination properly constructed, supplied deanad   X   Physical facilities maintained   X   Physical facilities   X   Y   Physical facilitie			ive measures to cont	trol the intro	duction	of path	ogens, ch	emicals, and	physical objects into	foods.	cos	В
Water and ice from approved source   X	X Pasteurized eggs	used where required	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	308 R	114	Out	In-use u	tensils: prope	rly stored		000	ı,
X Adequate equipment for temperature control X Approved thawing methods used X Approved thawing methods used X Thermometers provided and accurate X Food and nonfood-contact surfaces deanable, properly designed, constructed, and used X Food properly labeled; original container X Insects, rodents, and animals not present X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer dothing, hair restraint, fingernals and jewelry X Wiping doths: properly used and stored X Fruits and vegetables washed before use X Character (Title: Elizabeh Brooks Schaabeth Brooks)  X Single-use/single-service articles: properly stored, used X Gloves used properly X Gloves used properly X Gloves used properly X Gloves used properly X Warevashing facultiers: food and nonfood-contact surfaces deanable, properly designed, constructed, and used X Nonfood-contact surfaces dean X Prevention of Faculties and present X Hot and cold water available; adequate pressure X Plumbing installed; proper backflow devices X Sewage and wastewater properly disposed X Garbage/refuse properly constructed, supplied deaned X Fruits and vegetables washed before use X Physical facilities: installed, maintained, and clean X Physical facilities installed, maintained, and clean X Physical facilities installed, maintained, and clean	× Water and ice fro	m approved source			×				and linens: properly s	tored, dried,		
X Approved thawing methods used  X Thermometers provided and accurate  X Food and nonfood-contact surfaces deanable, properly designed, constructed, and used  X Food properly labeled; original container  X Nonfood-contact surfaces dean installed, maintained, used; test strips used  X Insects, rodents and animals not present  X Nonfood-contact surfaces dean  X Presents and animals not present  X Hot and cold water available: adequate pressure  X Plumbing installed; proper backflow devices  X Personal deanliness: dean outer dothing, hair restraint, fingemals and jewelry  X Wiping doths: properly used and stored  X Tollet facilities: properly constructed, supplied deaned  X Fruits and vegetables washed before use  X Physical facilities installed, maintained  Date: 01/13/2022							Single-u	gle-use/single-service articles: properly stored, used				
Thermometers provided and accurate  X Food and nonfood-contact surfaces deanable, properly designed, constructed, and used  X Food properly labeled; original container  X Nonfood-contact surfaces dean  X Nonfood-contact surfaces deanable, properly dean  X Present Plumbing installed; proper backflow devices  X Sewage and wastewater properly disposed  X Sewage and wastewater properly disposed  X Tollet facilities: properly constructed, supplied deanad  X Serbage/refuse properly disposed; facilities maintained  X Physical facilities installed, maintained, and dean  Pate: 01/13/2022					×			Utersels I	iquipment and Vend			
Warewashing facilities: installed, maintained, used; test strips used   X   Food properly labeled; original container   X   Nonfood-contact surfaces clean   Yes verified in Food: Contamination   Yes verified in Food: Contamination prevented during food preparation, storage and display   Yes verified earliers; clean outer dothing, hair restraint, fingernals and jewelry   Yes verified earliers; clean outer dothing, hair restraint, fingernals and jewelry   Yes verified earliers; properly used and stored   X   Yes verified earliers; properly constructed, supplied dearned   X   Yes verified earliers   Yes verified ear	The manufact of	Thermometers exceeded and acquirate			×					able, properly		
Person in Charge / Title: Elizabeh Brooks   Procession of Foods			111			×	Warewa	shing facilitie	s: installed, maintain	ed, used; test		
X	X Fcod properly labeled; original container			×		Nonfood	lonfood-contact surfaces clean					
X				×		Hot and	cold water av	ailable; adequate pr	essure			
Personal deanliness: clean outer dothing, hair restraint, fingernals and jewelry   Fingernals and jewelry	Contamination prevented during food preparation, storage			×		Plumbin	g installed; pr	oper backflow device	es			
X   Fruits and vegetables washed before use   X   Garbage/refuse properly disposed; facilities maintained   X   Physical facilities installed, maintained, and clean   Person in Charge /Title: Elizabeh Brooks   Diabeth Brooks   Date: 01/13/2022	Personal cleanliness: clean outer clothing, hair restraint,											
Person in Charge / Title: Elizabeh Brooks Flinghath Brooks Date: 01/13/2022	X Wiping doths: properly used and stored			-							-	
The state of the s								facilities inst	alled, maintained, an	d clean		
The state of the s												
Inspector:    Selephone No.   EPHS No.   Follow-up:   Yes   No.   No.   1647   Follow-up Date:   No.   String of the follow-up Date:   CANARY - FILE COPY												



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

TIME IN 12	00 TIME OUT 1330
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ESTABLISHMEN	IT NAME Itback BBQ	13574 Hwy P	Se	CITY/Z <sup>IP</sup> Senath, MO 63876			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOC	ATION	TEMP. in ° F		
	Baked Beans/Hot Hold	161					
	Chili/Hot Hold	158					
	Fridgidare	36					
	Estate Fridge	39					
Code Reference Reference 4-302.14	at the y These tems MUST RECF	CORETTE	tvar arseplate here Trazards associ- nours on as stated.	ettoriance-o salitation	Correct by (care)	Wildell William Co.	
Person in C	harge /Title: Elizabeh Brook	EDUCATION PROVIDE  KS Elizabeth  Telephone No. 573-888-900	Browns	Date: 01/13/20 Follow-up:		No	