

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

TIME IN 830			TIME OUT 1000
PAGE	1	of	2

NEXT ROUTINE WITH ANY TIME	INSPEC LIMITS	CTION, OR SU FOR CORRE	Y, THE ITEMS NOT CH SHORTER PER CTIONS SPECIFIED	IOD OF TIME AS I IN THIS NOTICE	MAY BE SPEC	IFIED IN	N WRIT	TING BY TH	HE REGI	ACILITIES WHICH M JLATORY AUTHORI OPERATIONS.	IY. FAILURE IC	CTED E	BY THE PLY
JOHNS WAFFLE&PANCAKE HOU JOHN RAMADANI							PERSON IN CHARGE:						
ADDRESS: 424 INDEPENDENCE AVE						COUNTY: 069							
CITY/ZIP: KENNETT, MO 63857					FAX:				P.H. PRIORIT	Y: 🔳 H	М	] L _	
ESTABLISHMENT BAKERY RESTAUF		C. STOR			ELI IMMER F.P.	☐ G	ROCE	RY STORE		INSTITUTION TEMP.FOOD	☐ MOBILE \	/ENDO	RS
PURPOSE  Pre-opening Routine Follow-up Complaint Other													
FROZEN DESSERT  □ Approved □ Disapproved  □ PUBLIC □ PRIVATE □ PRIVATE □ Date Sampled  □ PRIVATE □ PRIVATE													
License No. NA  RISK FACTORS AND INTERVENTIONS													
Risk factors at	e fond n	reparation prac	ctices and employee	behaviors most co	immonly report	ed to the	e Cente	ers for Dise	ase Con	trol and Prevention a	s contributing fact	ors in	
foodbarne illnes Compliance	s outbre	aks. Public he	ealth interventions Demonstration of Kill	are control measur	es to prevent f	oodborn Com	e Illnes pliance	s or injury.		Praemitially Hazards	us Foods	C	OS R
1 32	OUT Person in charge present, demonstrates knowledge,				IN C	IN OUT N/A Proper cooking, time and temperature							
	UT		Employee lied awareness; policy s			IN C	OUT ND N/A Proper reheating procedures for hot holding OUT ND N/A Proper cooling time and temperatures						-
	UT	Proper use of	f reporting, restriction	and exclusion		-	UT N	VO N/A	Proper I	not holding temperatu	res		
OUT	N/O	Proper eating	.cood H. Jenic Pra tasting drinking or	riloestobacco use		0	TUO 1 TUO	N/A N/A	Proper o	cold holding temperat date marking and disp	osition		
OUT	N/O	Proper eating, tasting, drinking or tobacco use  No discharge from eyes, nose and mouth				IN C	IN OUT N/O Time as a public health control (proce records)						
■ OUT	N/O	Prevening Contamination of Hands.  Hands clean and properly washed				OUT N/A Consumer			Consum	ner advisory provided oked food	for raw or		
OUT	N/O	No bare hand contact with ready-to-eat foods or								Hogy Suscept De F			
	approved atternate method property followed  DUT Adequate handwashing facilities supplied &			OUT N/O N/A Pasteurize		ized foods used, proh	ibited foods not						
accessible ::::::::::::::::::::::::::::::::::::					Grenical								
0	UT	Food obtained from approved source				OUT N/A Food additives: approved and pro				d	-		
IN OUT	N/A Food received at proper temperature				OUT Used Used Confirmance with Approved Procedures								
OUT Food in good condition, safe and unadulterated  IN OUT N/O I Required records available: shell stock tags, parasite destruction				IN OUT Compliance with approved Specialized Process and HACCP plan									
		: Pi	rotection Insini Carto	mination		The N		the left of	nach itan	n indicates that itam's	etatue at the time	a of the	
OUT					The letter to the left of each item indicates that item's status at the time of the inspection.							1	
■ OUT	N/A	N/A Food-contact surfaces cleaned & sanitized  Proper disposition of returned, previously served,				IN = in compliance  N/A = not applicable  OUT = not in compliance  N/O = not observed							
IN OUT			i, and unsafe food										
		Good Retail Pr	ractices are prevents	dive measures to c	ontrol the intro	duction	of path	oaens, che	micals, a	nd physical objects in	nto foods.		
IN OUT		Sa	te Focal and Water.		COS R	IN	OUT		C	"共同的"。以多数的"以现代数"		cos	R
X	Paster	urized eggs use	ed where required pproved source			×		Utensils,	ensiis: pr equipme	operly stored nt and linens: properl	y stored, dried,		
X				1		×		handled Single-use/single-service articles: properly stored, used				+	
Food Temperature Control      Adequate equipment for temperature control				x		Gloves u	oves used properly						
X Approved thawing methods used						Food and	Jiensi	E College mentale Ve I-contact surfaces de	anable properly		-		
X Thermometers provided and accurate				×		designed	l. constru	cted, and used					
Food dentification				×		Warewas strips use	arewashing facilities: installed, maintained, used; test ps used						
★ Food properly labeled; original container				×		Nonfood-	onfood-contact surfaces clean  Physical Pacilities						
Prevention of Float Contamenton  X Insects, rodents, and animals not present				x		Hot and cold water available; adequate pressure							
Contamination prevented during food preparation, storage and display				×		Plumbing installed; proper backflow devices							
Personal cleanliness; dean outer dothing, hair restraint, fingernails and jewelry				×		Sewage and wastewater properly disposed							
X Wiping doths: properly used and stored				×				operly constructed, su roperly disposed: faci			-		
X	Fruits and vegetables washed before use				Î		Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean						
Person in Cha	arge /T	1	edin	1						Date: 02/15/2		pages.	
Inspector:	lul	ek III	I.C	573-	phone No. -888-9008		1	EPHS No 647	F	-ollow-up: -ollow-up Date:	☐ Yes	<u> </u>	No E6.37
THO CROSSOS TON	- 2	-		DISTRIBUTION: WHIT	E_ OWNER'S COP	Y		CANARY - FIL	E COPY				F0'31



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ESTABLISHMENT NAME JOHNS WAFFLE&PANCAKE HC	ADDRESS 424 INDEPENDE	NCE AVE KE	NNETT, MO 638	357		
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOC	RODUCT/ LOCATION			
Prep Cooler	34	WALK IN FREEZER		-20		
Double Door Right	36					
Stand up freezer	-3	WALK IN COOLER	₹	35		
		Egg Cooler		38		
CXIa	PRIORITY	ITEMS		Correct by	W DOL	
Reference Priority Rems contribute directly to the el- or garry These items MUST RECEIVE	mmation prevention of regulation	in to an acceptable level, hazarda associ-	ated with foodborne liness.	(kiate)		
Code Reference Core terms refate to general sentiation of	COREIT perat onal controls, facilités on	structures equipment design deneral ma	enteriance or sanitation	Correct by (cate)	res	
standard operating procedures (SSOPs)	These items are to be corre	cied by the next regular inspection or	as stated.			
The state of the s						
	EDUCATION PROV	ADED OR COMMENTS				
	EECONINS IN THE	and a service and a service and the service and a service				
Person in Charge /Title: Deduct Date: 02/15/2						
Person in Charge /Title:	Telephone N	o. EPHS No.	Follow-up:		₽ No	
MO 580 1814 (913)	Telephone No. 573-888-90	08 1647  DPY CANARY—FILE COPY	Follow-up Date:		E6.37A	