

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

TIME IN 900			TIME OUT 1100	
PAGE	1	of	2	

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. PERSON IN CHARGE: ESTABLISHMENT NAME: ERNIES COUNTRY KITCHEN OWNER: Richard Patillo RICHARD PATILLO COUNTY: 069 ADDRESS: 211 S MAIN STREET FAX: CITY/ZIP: MALDEN, MO 63863 PHONE: 573-276-4255 P.H. PRIORITY: H M L ESTABLISHMENT TYPE ☐ CATERER ☐ GROCERY STORE ☐ TAVERN ☐ INSTITUTION DELI
SUMMER F.P. ☐ MOBILE VENDORS ■ BAKERY C. STORE SCHOOL SENIOR CENTER TEMP.FOOD RESTAURANT PURPOSE ☐ Complaint ☐ Other ☐ Pre-opening ☐ Routine Follow-up SEWAGE DISPOSAL WATER SUPPLY FROZEN DESSERT □ PRIVATE □ PRIVATE ☐ NON-COMMUNITY COMMUNITY ☐ Approved ☐ Disapproved PUBLIC Date Sampled Results License No. NA 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 cos Potentially Hazantous Foods Demonstration of Knowledge R Compliance Compliance Proper cooking, time and temperature Person in charge present, demonstrates knowledge, IN OUT I N/A OUT and performs duties Limptoyee Heatin IN OUT N N/A Proper reheating procedures for hot holding IN OUT N N/A Proper cooling time and temperatures OUT Management awareness; policy present Proper hot holding temperatures Proper use of reporting, restriction and exclusion OUT OUT N/O N/A OUT N/A Proper cold holding temperatures Good Hydlenic Practices..... OUT N/O N/A Proper date marking and disposition Proper eating, tasting, drinking or tobacco use OUT N/O Time as a public health control (procedures / No discharge from eyes, nose and mouth IN OUT N/O I OUT N/O records) Consumer Advisory. Prevening Contamination by Hands. Hands clean and properly washed Consumer advisory provided for raw or OUT N/A OUT N/O undercooked food No bare hand contact with ready-to-eat foods or Highly Suasept ble Populations N/O OUT approved alternate method properly followed Adequate handwashing facilities supplied & Pasteurized foods used, prohibited foods not DUT OUT NED N/A offered accessible Approved Source Crienwool OUT N/A Food additives: approved and properly used OUT Food obtained from approved source Toxic substances properly identified, stored and Food received at proper temperature OUT OUT N/A IN Food in good condition, safe and unadulterated Conformance with Approved Procedures QUT Compliance with approved Specialized Process Required records available: shellstock tags, parasite IN OUT N/O THE A OUT and HACCP plan destruction Protection Irom Comamination The letter to the left of each item indicates that item's status at the time of the Food separated and protected OUT N/A inspection. Food-contact surfaces cleaned & sanitized OUT IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed Proper disposition of returned, previously served, ·福 IN OUT 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. Safe Food and Water Projekt Use of Utensils. cos COS IN IN OUT OUT In-use utensils: properly stored X X Pasteurized eggs used where required Utensils, equipment and linens: properly stored, dried, Water and ice from approved source × × handled Single-use/single-service articles: properly stored, used × Food Temperature Control Gloves used properly Adequate equipment for temperature control × under at a ficulty and a real value of the state of the × Approved thawing methods used Food and nonfood-contact surfaces deanable, properly Thermometers provided and accurate × designed, constructed, and used Warewashing facilities: installed, maintained, used; test Food Identification. × strips used Nonfood-contact surfaces clean X × Food properly labeled; original container Physical Facility Prevention of Food Contenination × Hot and cold water available; adequate pressure × Insects, rodents, and animals not present Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage × and display Sewage and wastewater properly disposed Personal deanliness: clean outer clothing, hair restraint, × × fingernails and jewelry х Toilet facilities: properly constructed, supplied, deaned Wiping doths: properly used and stored Garbage/refuse properly disposed; facilities maintained Fruits and vegetables washed before use × Physical facilities installed, maintained, and clean Person in Charge /Title Richard Patillo Date: 02/18/2022 ☐ Yes EPHS No. Follow-up: No Telephone No 573-888-9008 1647 Follow-up Date CANARY - FILE COPY DISTRIBUTION: WHITE-OWNER'S COPY



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TIME IN 900	TIME OUT 1100		
PACE 2	2		

Core Warmer GravyWarmer Turkey Kevinator Whitipool Fridge Left Whitipool Fridge Right Period Production and the state of	ESTABLISHMENT NAME ERNIES COUNTRY KITCHEN		ADDRESS 211 S MAIN STRE	MALDEN, MO 6380	DEN, MO 63863		
Gravy/Warmer Torkey Kevinator Whirpool Fridge Loft Whirpool Fridge Right Principle In the Coverage of the Cove	FOOD PRODUCT/LOCATION		TEMP. in ° F	TEMP. in ° F FOOD PRODUCT/ LOCAT		N TEMP. in ° F	
Turkey Whirlpool Fridge Left Whirlpool Fridge Right Parional Type Research Turkey Planty Research Turkey Right Planty Research Turkey Right Planty Research Turkey Right Rig		CornWarmer		Frigidar	Э		
Whirlpool Fridge Right Code Reference Priority Series contributes circuit from ear instation, prevention of recitation to an acceptable level. 122 and a secretation with flooroome lithese or rightly. These items MUST RECEIVE INMEDIATE ACTION within 72 hours or as stated. Code Reference Code Reference Re							
Whirlpool Fridge Right Code Pressure of a property TEMS Pressure of a p				Kevinato	or		
Code Telegraphy Priority (beneatch throught checkly to the elimination, prevention or fediciator to be a acceptable laive) hazards seemplated with footbooms illness. Connect by check the season of the elimination of the e							
Code			PRIORITY	TEMS	associated with foodbytes libess		b (a)
Reference Code large restale to general sontain on, operational controls, facilities or structures, equipment design general manner are code as stated. 6-50/.11 Multiple ceiling tiles wet and sagging in dining area, repair or replace NRI 6-201.11 FLOORS NOT SEALED IN 3 VAT AREA, MUST BE SMOOTH, NON ABSORBANT AND EASILY CLEANABLE NRI CIP Correction in progress		DINELLY THESE RELIES INC.					
CIP Correction in progress		Co2e Isms relate to general sanitation, standard operal no procedures (SSOPs	operational controls, facilities or s). These items are to be correc	triz tures, equipment design igsno ted by the next regulær inspect i	nal rismesiarea q∵sa itetor on oras statet	(cate)	Tiği eğ
	6-201.11	FLOORS NOT SEALED IN 3 VAT A	AREA, MUST BE SMOOTH, I	NON ABSORBANT AND EAS	SILY CLEANABLE	NRI	
	CIP	Correction in progress					
	cos	CORRECTED ONSITE					
NRI NEXT ROUTINE INSPECTION	NRI	NEXT ROUTINE INSPECTION					
EDUCATION PROVIDED OR COMMENTS DISCUSSED WITH MANAGMENT (IF THERE IS ANY MODIFICATIONS TO 3VAT SINK AND AIR GAP MUST BE PLACED) NRI= NEXT ROUTINE INSPCTION		DISCUSSED WITH MA	NAGMENT (IF THERE IS ANY MODIF	TCATIONS TO 3VAT SINK AND AIR G	SAP MUST BE PLACED)		
Person in Charge /Title: Richard Patill	Person in C	rson in Charge /Title: Richard Patille 7 Date: 02/18/2					
	Inspector	William I	573-888-900	8 1647	Follow-up:		□ No E6.37A