

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

TIME IN 1000			TIME OUT 1130
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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: Mystic Nutrition OWNER: SHM Family LLC					PERSON IN CHARGE: Agnes Drewery				rewerv							
ADDRESS: 12	DDRESS: 120 W. Main Street															
CITY/ZIP: Malden, MO 5			PHONE: 573-281-6380			FAX:			P.	P.H. PRIORITY: H M L						
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP.FOOD																
PURPOSE Pre-opening Routine Follow-up Complaint Other																
FROZEN DESSERT Approved Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results																
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.																
foodborne illness Compliance	s outbre		emonstration of Kala	wiedge.	COS	nt too	Con	e ilines ipliance	s or injury				œis Foods	CC	os	R
M 0	UT	Person in cha and performs	rge present, demons duties	trates knowledge,				1 TUC	√0 M■	Proper cooking, time and temperature Proper reheating procedures for hot holding						
ot ot		Management	Elithoyee lleati awareness: policy or	esent			IN C	1 TU	1/O N	Proper	cooling t	ime and tem	peratures			
Ol Ol	UT	Proper use of	reporting restriction Good Hydlenic Prac	and exclusion			IN OUT N/O NA Proper hot holding temperatures OUT N/A Proper cold holding temperatures									
IN OUT		Proper eating	tasting, drinking or t from eyes, nose and	obacco use			IN C		V/O ()			e marking and disposition public health control (procedures /				
IN OUT			mor, i Chintamination			\vdash	IIV C)O1	4/0	records		ons mě At	ivistory			
■ out	N/O		and properly washed				IN	OUT	M		cooked for					
IN OUT	NED.	approved alter	contact with ready-to mate method proper	y followed						ļ		Suscept die				
I 01	UT	Adequate han accessible	dwashing facilities s	upplied &				TUC	N/O N/A	Pasteu offered			hibited foods not			
■ OL	п		Approved Sound I from approved sour			\Box		OUT	N/A	Food a	additives:	Chemaca approved ar	d properly used			
	N/A		l at proper temperatu				-	1	OUT				dentified, stored an	1		
■ OL	JT		condition, safe and u ards available: shells							Ca			oved Procedures Specialized Proces			H
IN OUT N/O	·	destruction	ologion Indin Contox			\vdash	IN	OUT			ACCP pla		Problemed 1 10000			Щ
IN OUT	1981		ed and protected	(F)::(CR(CDR):		\Box			the left o	f each ite	em indica	tes that item	's status at the time	of the		
■ □	IN = in compliance OUT = not in compliance OUT = not in compliance															
IN OUT	OUT Proper disposition of returned, previously served, reconditioned, and unsafe food N/A = not applicable N/O = not observed															
		Good Retail Pro	actices are preventat		DOD RET				ogens, ch	emicals.	and phys	ical objects	into foods.			
IN OUT		Sat	a Food alto Water	THE MICHIGAN CO.		R	IN	OUT			Project U	\$6 CF L 16 16	(\$	cos	R	
X	Paster	urized eggs use	d where required proved source			\dashv	×		Utensils	, equipm	properly s ent and li	torea inens: prope	rly stored, dried,		\top	
×	***************************************	#and	Temperature Contro			-	handled X Single-use/single-service articles: properly stored, used									
X	Adequ	Adequate equipment for temperature control X Gloves used properly				_										
×		ved thawing me cometers provid	ed and accurate				×		Food an	d nonfoc	od-contac	t surfaces d	eanable, properly			
	designed, constructed, and used Good Setting as Constructed Warewashing facilities: installed, maintained, used; test															
×	Strips used Strips used X Nonfood-contact surfaces dean															
×		Private in Cord Private in Pr														
×	Contamination prevented during food preparation, storage and display															
×	Personal deanliness: clean outer clothing, hair restraint, fingernails and jewelry Sewage and wastewater properly disposed															
X	Wilping doths: properly used and stored Note: Tollet facilities: properly constructed, supplied, deaned Section 2															
				.la	A		X			I facilities	s installed	l, maintained	d, and clean			_
Person in Charge /Title: Agnes Drewery Person in Charge /Title: O2/19/2021																
Telepitore No. 573-888-9008 1647 Follow-up Date: 2/25/22																
MO 580-		/		DISTRIBUTION: WHITE	- OMMERS	UUPT			OPERALLY F	ILL OUPT					Lu	



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ESTABLISHMEN Mystic No		120 W. Main Stre	et Chryzie Malden, MO	0			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F			
	Roper	38					
Code Reference	Promy Same computate threathy to the	PRIORITY	o for an acceptable level. hazards associated with footbories i	Cores by Brief			
190901011051	or yeary. These items MUST RECE	IVE MINEDIATE ACTION within /	hours or as stated. eady to eat food and drinks	cos 🗫			
	Naw Whole Shell eggs in i	oper remigerator above re	day to dat loca and allimo	000 47			
Code Reference	Cive terre relies to negeral sania:	COREIT	structuras, equipment destor general maintenance or santal.	Correction milital or (case)			
220000000000000000000000000000000000000	standard operating procedures (SS)	Ps. These items are to be corre	cted by the next regular inspection or as etaled. er of room, shall be atleast 6 inches off the				
	No test strips for checking	sanitizer					
4-603.1 6A	A Incorrect order for manual washing labeled from left to right as wash, sanitize and rinse, shall be						
4-501 114	wash rinse and sanitize	h heing used for sanitizer	use regular bleach with not scent for sanit	zing 2/25/22			
3-304.14	 observed no splash bleach being used for sanitizer, use regular bleach with not scent for sanitizing Wiping cloths not stored in sanitizer 						
			A SALVE DOS FIRST				
	Djscussed willi managmer	EDUCATION PROV It before opening restroom and handsink	ADED OR COMMENTS nust be supplied with papertowels and soap, along with restroom signage	e			
		$(\Lambda \cap A)$					
Person in Cl	harge /Title: Agnes Drewei	y Deprey 150,	CTU Date: 02/1	9/2021			
Inspector	7/1/1/1/1/	Trieprone N 573-888-90	o. EPHS No. Follow-up:	☑ Yes ☑ No e: 2/25/22			
MO 580-1 14 (9-1)	Hary apro	DISTRIBUTION: WHITE - OWNER'S CO		E6.37A			