

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

TIME IN 8	30	TIME OUT 1030
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NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIO WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED ESTABLISHMENT NAME: THE STORE #2			ED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FAC OD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULA IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OF OWNER: Rahim Kajani					ATORY AUTHORITY, FAILURE TO COMPLY				
ADDRESS: 911 INDEPENDENCE AVE				1				10				
CITY/ZIP: KENNETT, MO 63857 PHONE: 573-888-9524				FAX: P.H. F					H	Λ [ ] L		
ESTABLISHMEN BAKERY RESTAU		C. STOR	E CATERER L SENIOR C				ROCE	RY STOR		STITUTION E	MOBILE VEN	NDORS
PURPOSE  Pre-open	ing	Routine	☐ Follow-up	■ Complaint □	Other							
FROZEN DESSERT  Approved Disapproved PUBLIC PRIVATE  WATER SUPPLY  COMMUNITY NON-COMMUNITY  Date Sampled  Results												
License No. No.	Α			RISK FACT	ORS AND	INTER	NENT	TIONS				
Risk factors a	re food p	reparation pra-	ctices and employee	behaviors most com	monly report	ed to th	e Cente	ers for Dis	ease Control	and Prevention as contr	ibuting factors	in
foodborne illne Compliance	ss outbre	eaks. Public he	ealth interventions	are control measures rivledige	to prevent f	oodborn	e Illnes pliance	ss or injury		otenijaliy Hazardovs Fil		
	DUT	Person in cha and performs	arge present, dernon	strates knowledge,		OUT N/O N/A Proper cooking, time and temperature						
		I	Employee Heat	(t		4		N/A		eating procedures for ho		
OUT Management awareness; policy present OUT Proper use of reporting, restriction and exclusion						N/O N/A	Proper hot l	ing time and temperatur holding temperatures	95			
OUT	N/O			Moestobacco use			TUO 1 TUO	N/A N/O N/A		holding temperatures marking and disposition	n	
■ OUT	N/O	Proper eating, tasting, drinking or tobacco use  No discharge from eyes, nose and mouth				in c	1 TU	V/O 1	Time as a p	ublic health control (pro		
■ OUT	N/O	Prevenun i Utatamination by Händs. Hands clean and properly washed							Consumer a	Come, mer Advisory advisory provided for ray of food		
■ OUT	N/O	No bare hand contact with ready-to-eat foods or				H			Ħ	gily Susceptible Popula	tions	
	DUT	Adequate ha	ernate method prope ndwashing facilities s				OUT N	N/O N/A		I foods used, prohibited	foods not	
	-	accessible	Approved Sci.						offered	Chenecal		
	TUC	Food obtained from approved source		irce				ves: approved and propo ances properly identified		1		
IN OUT	2					-		001	used Conton	nanca with Approved Fr	ocedures	
IN OUT N/O Required records available shellstock tags, parasite				IN	QUT	1	Compliance	with approved Speciali	zed Process			
114 001 1470		destruction	rotection India Corta	eriori peli per		1						1 1
IN T	N/A	Food separa	led and protected			The letter to the left of each item indicates that item's status at the time of the inspection.						f the
IN <b>T</b>	N T N/A Food-contact surfaces cleaned & sanitized				IN = in compliance OUT = not in compliance  N/A = not applicable  N/D = not observed							
IN OUT			sition of returned, pro i, and unsafe food	eviously served,		140	A – no	т аррисасі	<del>-</del>	N/O = Not abserved		
			·'	(95)	OD RETAIL	PRACT	of path	onone ch	emicals and	physical objects into foc	nds.	
IN OUT	1	Good Retail P	ractices are preventa Na Friod and Water	itive measures to con	COS   R	IN	OUT	logens, on	tinicals, and	# Use XV Uters IS		COS R
х	Paste	urized eggs us	ed where required			×		In-use u	tensils: prope	erly stored and linens: properly store		
×	Water		pproved source			×		handled				
		fsoc	l Tamperature Contr	J.		×			se/single-ser used properly	vice articles: properly st	ored, used	
Adequate equipment for temperature control     Approved thawing methods used			(IOI		1			Utersils I	culpment and Vending			
X Thermometers provided and accurate			×			d nantood-co d, constructe	intact surfaces dieanable d, and used	e. properly				
Foog læmification					×	Warewa		s: installed, maintained,	used; test			
×	Food	Food properly labeled; original container					×	Nonfood	I-contact surf	aces dean Lysical Paolitics		
×	Prevention of Food Content attor.  Insects, rodents, and animals not present				×		Hot and	cold water a	vailable; adequate press	sure		
×	Contamination prevented during food preparation, storage and display				×		Plumbin	g installed; p	roper backflow devices			
×	Personal cleanliness: clean outer clothing, hair restraint, fingernals and lewelry				×				ater properly disposed			
×	Wiping doths: properly used and stored				×	×	Toilet fa	cilities: prope e/refuse prop	rly constructed, supplied erly disposed; facilities r	d, deaned maintained		
×					1	X	Physica	l facilities inst	alled, maintained, and c	dean		
Person in Cl	harge /T	Steph	anie Cross	Stepha	u	(1)	1 5	9~C	Dat	e: 3/01/2022		
Inspector:	1//	lehil	111	Teleph 572 Q	one No. 88-9008			EPHS N 1647	o. Fol	low-up:   low-up Date: 3/9/22		No
MO 58 1814 (9-40	A	y a l	me	DISTRIBUTION: WHITE-				CANARY - F		1019-up Date. 3/3/22		E6,3



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ESTABLISHMENT THE STO	T NAME DRE #2	ADDRESS 911 INDEPENDE	NCE AVE	CITY IZIP KENNETT, MO 63857			
	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP. in ° F		
	Walk in cooler	34					
	Pizza Prep	37					
	Warmer/Fried Eggs	146			1		
	Warmer/Gravy	140					
	viaov ovavy						
Code		PRIORITY	ITEMS	and a resolution of the second	Correct by (date)	1 2 12	
Reference	Priority items contribute directly to the eli- or nitry. These items MUST RECEIVE I	rir ation, prevention of recital) MMFDIATE ACTION within I	72 hours or as stated	INSULICION WITH EAST OF THE HEIDER	tualer	ربرر	
3-101.11	1 dent can of cream of chicke			g a return goods area	3/9/22	6	
4-601.11A	Vent hood soiled with dust an	d debris, clean			3/9/22	0	
						-	
						-	
						-	
						-	
		-coasi	TENS		Chyre I by	Initial	
Code Reference	Core ileme relate to general san lation, is	construed controls facilità di cr	structures equipment dealer sters	ral mainterance of sa Heliot	(43(9)		
4-601.11C	standard occurs to procedures (SSOPs) Top of soda fountain machine			n ar salet.	3/9/22	8	
6-501.11	Multiple wet and sagging ceil			renlace	3/9/22	Con 1	
6-501.11	Missing multiple ceiling tiles in			Торгаос	3/9/22	8	
	Pizza prep cooler soiled on in				3/9/22	4	
	3 door cooler not working, so				3/9/22	Ce	
	Unlabled bulk dry good next t		Tillise and samile		3/9/22	8	
3-302.12 4-302.14	No test kit for checking sanitize				3/9/22	a	
	Mops laying on floor in kitche		low them to properly air o	lrv	3/9/22	8	
	Can goods soiled with dust a			-	3/9/22	Se	
3-304.14	Wiping cloths laying on count		in sanitizer when not in u	ise	3/9/22	2	
	Storage room floor soiled with				3/9/22	A	
3-305.11	Mulitple boxes on floor in stor	age room, shall be a	tleast 6 inches off the floo	or	3/9/22	8	
	Outside of fountain machines				3/9/22	8	
5-501.17	Missing lids on trash cans in				3/9/22	8	
	Kitchen floor and floor next to	walk in cooler soiled	d, increase cleaning frequ	iency	3/9/22	82	
J JJ 11 12/1							
	L	EDUCATION PRO	VIDED OR COMMENTS		1		
Person in Ch	narge /Title: Ottoballa in Communication	Car An a	11 000	Date: 3/01/20	22		
	narge /Title Stephanie Cross		LE LEGICALE			□ No	
Inspector	11. 1. 1. 11. 11.	Telephone N 573-888-90	lo. EPHS No. 008 1647	Follow-up:	9/22	H 140	
	WIRANOURAL WY	DISTRIBUTION WHITE-CANER'S C				E6.37A	