

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

TIME IN	14	00	TIME OUT 1500			
PAGE	1	of	2			

MOTHAM THE UNIT'S DOCUSTRECTIONS SPECIAL SPECIAL SITE OF THE WATER SUPPLY  DOMINO'S  STABLISHMENT NAME  DOMINO'S  STABLISHMENT NAME  TY MICHAEL TURNER  STABLISHMENT NAME  STABLISHMENT	NEXT DOLITIME INCOM	CTION THIS DAY, THE ITEMS NOTE CCTION, OR SUCH SHORTER PERI SEOR CORRECTIONS SPECIFIED	OD OF TIME AS MA	VY BE SPEC	JETED I	N WRI	TING BY T	HE KEG	BULAT OKY AUTHORIT	UST BE CORRECTY. FAILURE TO	COMP	Y THE LY
ADDRESS GSO Cottonwood Plaza  CITY/7P   Kennett, MO 63857   \$73.559-1600   FAX:	ESTABLISHMENT	OWNER:	VNER:					Krystal W	Krvstal Ward			
Color   Colo									COUNTY: Du	ınklin		
SAREEY   SOUNDER   CATEFOR   Death   SAREEY	CITY/ZIP: Kennett, MO 63857 PHONE: 573-559-16				FAX:			P.H. PRIORIT	Ү: 🔲 Н 🔳	М	] L	
PREOPERING RESIDENCE SERT PUBLIC PRIVATE PUBLIC PRIVATE COMMUNITY Date Sampled Results Service Services are employee behaviors most commonly specially as the control of th	ESTABLISHMENT TYPE  BAKERY  C. STORE  CATERER  DELI				- Street, Stories				RS			
ROZEN DESSERT   Approved   Disapproved   Disapproved   PUBLIC   PRIVATE   COMMUNITY   Date Sampled   PRIVATE   PUBLIC   PRIVATE   COMMUNITY   Date Sampled   PRIVATE   PUBLIC	PURPOSE											
Risk Factors are food proposation predices and employee betwelve a most commonly reported to the Centrus for Tessase Cortrol and Proposation (Factors for the Centrus for Tessase Cortrol and Proposation (Factors for the Centrus for Tessase Cortrol and Proposation (Factors for the Centrus for Tessase Cortrol and Proposation (Factors for the Centrus for Tessase Cortrol and Proposation (Factors for the Centrus for Tessase Cortrol and Proposation (Factors for the Centrus for Tessase Cortrol and Proposation (Factors for the Centrus for Tessase Cortrol and Proposation (Factors for the Centrus for Tessase Cortrol and Proposation (Factors for Tessase C	FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY NON-COMMUNITY PRIVATE Date Sampled Results											
Considerate												
Dut   No   Proper eating a person, demonstrates shoulded.   No UT   NO   Proper coloning, and temperature   No UT   NO   Proper coloning and temperature   NO UT   NO	Risk factors are food	preparation practices and employee	behaviors most com	monly report	ted to th	e Cent	ers for Dis	1				
and performs duties  Brighyee if light  OUT Mongament awareness; price; presents  OUT Price of the performance of the fielding  OUT Price of the performance of the fielding  OUT NO DIT		Demonstration of Kno	wiedge	COS R	Cor	npliance	00 01 11 10 1				CC	OS R
OUT NO NAL Process but folders and exclusion OUT NO NAL Process but folders temporatures and exclusion OUT NA Process and records in OUT NA Process and records a process and records and	TUO	Person in charge present, demons	strates knowledge,		IN C	IN OUT N/O Proper cooking, time and temperature						
OUT Poper use of reporting, vesticidin and exclusion  Cond Having Pipelines  No OUT NO Proper estima, stating, drinking or observed with the property of the helding rempeatures  No OUT NO No. A Proper estima, stating, drinking or observed with the property with the property of the helding rempeatures  No OUT NO No. No. A Proper estima, stating, drinking or observed with the property of lower and property with property of lower and lower and property with property of lower and lower and lower and property with property of lower and lower and property with property of lower and	CULT	Engloyee Heat	l):								-	-
N OUT   December		Proper use of reporting, restriction	and exclusion		-	UT I	N/O N/A	Proper	hot holding temperatur	es		
CUT NO   Hands clean and properly washed   IN OUT   NO Dare nand contact with ready-th-eat floods or seproved elements method properly followed seproved elements method groperly followed seproved elements followed elements followed seproved seproved seproved elements followed seproved s	IN OUT	Proper eating, tasting, drinking or	tobacco use					Proper	date marking and dispe	osition		
No Out   No   No bare hand contact with ready-to-est foods or approved all preather method properly followed a part of the properly followed all preather method properly followed a part of the properly followed all preather method properly followed accessable   Out   No   No   Pasteurized foods used, prohibited foods not defrace   Out   No   No   Pasteurized foods used, prohibited foods not defrace   Out   No   No   Pasteurized foods used, prohibited foods not defrace   Out   No   No   Pasteurized foods used, prohibited foods not defrace   Out   No   No   Pasteurized foods used, prohibited foods not defrace   Out   No   No   Pasteurized   Out   No   No   Pasteurized   Out   No   Pasteurized   Out   No   Pasteurized   Out   No   Pasteurized   Out   No   No   Proper disposition for fetured, previously served, recorditions, and unsafe food   Out   Proper disposition of returned, previously served, recorditioned, and unsafe food   Out   Proper disposition of returned, previously served, recorditioned, and unsafe food   Out	IN OUT				IN C	DUT I	N/O 📠	record	s)			
No Dut   No hare hand contact with ready-to-est foods or approved alternate method properly followed approved alternate method properly followed approved alternate method properly followed approved and approved source   Out N/A   Food additives approved and properly used   Out N/A   Food received at proper temperature   Out   N/A   Food additives approved and properly used   Out N/A   Food received at proper temperature   Out   N/A   Food additives approved and properly used   Out N/A   Food additives approved and properly used   Out N/A   Food additives approved and properly used   Out N/A   Food additives approved and properly used   Out N/A   Food-contact surfaces deaned & smittzed   N/A   Out   Image: I		Henda alaga and granesty washed	b Hanss		1							
OUT Adequate hardwarbing facilities supplied & accessible  OUT Pood obtained from sportoved source  OUT NA Food additives approved and properly used accessible  OUT Pood obtained from sportoved source  OUT NA Food additives approved and properly used used  OUT NA Food additives approved and properly used used  OUT NA Food additives approved and properly used used  OUT NA Food additives approved and properly used used  OUT NA Food additives approved and properly used used  OUT NA Food additives approved and properly used used  OUT NA Food additives approved and properly used used  OUT NA Food additives approved and properly used used  OUT NA Food additives approved and properly used used  OUT NA Food additives approved and properly used used  OUT NA Food additives approved and properly used used  OUT NA Food additives approved and used  OUT NA Food additives approved and used  IN OUT NA Food additives approved specialized Process  IN OUT Food in good condition, safe and unadulterated  IN OUT Food in good condition, safe and unadulterated  IN OUT Food in good condition, safe and unadulterated  IN OUT Food in good condition, safe and unadulterated  IN OUT Food in good condition, safe and unadulterated  IN OUT Food in good condition, safe and unadulterated  IN OUT Food in good condition, safe and unadulterated  IN OUT Food in good condition of the temperature and the time of the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Food on approved source  IN OUT Food in good condition of pathogens, chemicals, and physical objects into foods.  IN OUT Food in good condition of pathogens, chemicals, and physical objects into foods.  IN OUT Food in good condition of pathogens, chemicals, and physical objects into foods.  IN OUT Food in good condition of pathogens, chemicals, and physical objects into foods.  IN OUT Food in good condition of pathogens, chemicals, and physical objects into foods.  IN OUT Food in good condition of pathogens, chemicals, and physical objects into foods.  IN OUT Fo	OUT N/O				IN OUT undercooks				cooked food		nna -	
Approved Sixting.  OUT Food obtained from approved source  OUT NA Food additives: approved and properly used used from approved source out of the introduction of the left of each literal from approved Specialized Process and In OUT NO Food in good condition, safe and unadulterated used observation.  NOUT Food in good condition, safe and unadulterated in OUT NO Food separates are safe and unadulterated in OUT NO Food separates and properly used observation.  Proposition train Confiamination  NOUT Food separates are provided and properly used used observation.  NOUT Food separates and protected in Properly intend Confiamination  NOUT Food separates and protected in Properly intend Confiamination.  NouT Food-contact surfaces cleaned & samitized in In OUT In Intended Int	IN OUT				1			l		,,,,,,,,,		
Nout	■ OUT	Adequate handwashing facilities s	upplied &			DUT I	N/O N/A	offered	1			
IN OUT NO important proper temperature	OUET	Approved Source	e:		-	OLIT	Γ ΔΙ/Δ					_
OUT Food in good condition, safe and unadulterated  Required records available, shell stock tags, parasite and provided process and HACCP plan  Frode-contact surfaces deamed & sanitized  IN OUT N/O Food-contact surfaces deamed & sanitized  IN OUT N/A Food-contact surfaces deamed & sanitized  IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL HERCETICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Safe Food and White COS R IN OUT State Last objects into foods.  IN OUT Safe Food and White COS R IN OUT State Last objects into foods.  IN OUT Safe Food and White COS R IN OUT State Last objects into foods.  IN OUT Safe Food and White Requirement and Immiss properly stored, dried, handled included inclu	720000000000000000000000000000000000000	Food received at proper temporature			1-	00		Toxic :				
Requirect records available, shell stock tags, parasite   IN OUT   Compliance with approved Specialized Process and HACCP plan   HAC	(Sime)	Food in good condition, safe and u	unadulterated		1				anformations with Approx	ed Procedures		
The letter to the left of each item indicates that item's status at the time of the inspection.   IN OUT   NA Food-contact surfaces cleaned & sanitized   Inspection.   IN = in compliance   N/A = not applicable   N/D = not observed   N/D =	IN OUT N/O Required records available: shell stock tags, parasite				IN	OUT	T (===			ecialized Process		
Nout			nination:						- All		5.0	
Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL HEACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Safe Final Airst Walter  X Pasteurized eggs used where recuired  X Usersills, equipment and linens; properly stored, dried, handled  X Usersills, equipment and linens; properly stored, dried, handled  X Adequate equipment for temperature control  X Adequate equipment for temperature control  X Approved them's methods used  X Thermoneters provided and accurate  X Food and nonlood-contact surfaces deanable, properly designed, constructed, and used  X Area of the properly labeled; original container  X Food properly labeled; original container  X Contamination prevented during food preparation.  X Insects, rodents and animals not present  X Contamination prevented during food preparation, storage and display  X Personal clean interess clean outer clothing, hair restraint, fingemals and jewely  X Gersonal Califies: properly disposed; facilities: installed; properly disposed  X Fords in State (files) properly disposed  X Gersonal clean during food preparation, storage  X Personal clean filess: clean outer clothing, hair restraint, fingemals and jewely  X Gersonal deanliness: clean outer clothing, hair restraint, fingemals and jewely  X Gersonal deanliness: clean outer clothing, hair restraint, fingemals and jewely  X Gersonal deanliness: clean outer clothing, hair restraint, fingemals and jewely  X Gersonal deanliness: clean outer clothing, hair restraint, fingemals and jewely  X Gersonal deanliness: clean outer clothing, hair restraint, fingemals and jewely  X Gersonal deanliness: clean outer clothing, hair restraint, fingemals and jewely  X Gersonal deanliness: clean outer clothing, hair restraint, fingemals and jewely  X Gersonal deanliness: clean outer clothing, hair restraint, fingemals and jewely  X Gersonal deanliness: clean outer clothing, hair restraint, fingemals	IN OUT											
Cood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    Cood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    N OUT   Sate Food and William   Cook   N   N   OUT   The pathogens   Cook   N   N	OBT INA				IN = in compliance OUT = not in compliance							
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT State Food and TWARE COS R IN OUT Project Uses of Pathogens (Project Uses)	IN OUT reconditioned, and unsafe food											
N OUT   Sale Fixed sind Mate: COS R IN OUT   Stripe Uses Base Auters Is COS R In Indicate Is COS Auters Auters Is COS R In Indicate Is COS Auters In Indicate Is COS Auters Auters In Indicate Is COS Auters In Indicate Is COS Auters In Indicate Is COS Auters Auters In Indicate Is COS Aute		Good Retail Practices are prevents	tive measures to con	DD:RETAIL	HRACI duction	of path	ogens, ch	emicals.	and physical objects in	to foods.		
X	IN OUT	Sale Food and Wallet	(4,6,110,000,000,000,000,000,000,000,000,0		IN				Project Use of Users is		COS	R
Adequate equipment for temperature control   X   Single-use/single-service articles: properly stored, used   X   Adequate equipment for temperature control   X   Gloves used properly   X   Approved thewing methods used   X   Food and nonfood-contact surfaces deanable, properly designed, constructed, and used   X   Food properly labeled; original container   X   Nonfood-contact surfaces dean   X   Properly labeled; original container   X   Nonfood-contact surfaces dean   X   Insects, rodents and animals not present   X   Insects, rodents and animals not present   X   Hot and cold water available; adequate pressure   Plumbing installed; proper backflow devices   Animals and jewelry   X   Personal cleanliness: clean outer clothing, hair restraint,   X   Sewage and wastewater properly disposed   X   Fruits and vegetables washed before use   X   Garbage/refuse properly disposed; facilities maintained   X   Physical facilities: installed, maintained   Date: 03/02/2022   Inspectivity   Telephone No.   EPHS No.   Follow-up:   Yes   No.   Yes   Yes   Yes   Inspectivity   Yes	X Past	eurized eggs used where required			1					stored, dried,	-	+
X	×	<u>``</u>		_						dy etared 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   Insects, rodents and animals not present  X   Contamination prevented during food preparation, storage and display  X   Personal deanliness: clean outer clothing, hair restraint, fingernals and jewelry  X   Wilping doths: properly used and stored  X   Wilping doths: properly used and stored  X   Garbage/refuse properly disposed; facilities maintained  Person in Charge / Title: Krystal Ward  Telephone No.   EPHS No.   Follow-up: Yes   No							Gloves u	used pro	perly			
Contamination prevented during food preparation, storage and display   Personal deanlines: clean outer clothing, hair restraint, fingernals and jevelry   X   Wiping doths: properly used and stored   X   Wiping doths: properly used and stored   X   Wiping doths: properly used and deanlines   X   Wiping doths: proper	X Apor	Approved thawing methods used					Food an	and nonfood-contact surfaces deanable, properly				
Strips used	^	×			-		designe	d, constr	ructed, and used	ined used test		-
Prevention of Foot Solitaria Island   Plumbing installed; proper backflow devices		. HOWG (ISBNI)					strips us	sed				
X					I X		Nonfood	d-contact surfaces dean				
x and display x Personal cleanliness: clean outer clothing, hair restraint, fingernals and jewelry x Wiping doths: properly used and stored x Fruits and vegetables washed before use x Fruits and vegetables washed before use x Person in Charge /Title: Krystal Ward x Toilet facilities: properly constructed, supplied, deaned x Garbage/refuse properly disposed; facilities maintained x Physical facilities installed, maintained, and clean x Date: 03/02/2022 x Telephone No. EPHS No. Follow-up: ☐ Yes No.	X Insects, rodents, and animals not present				1	Hot and cold water available; adequate pressure			-			
X   Fruits and jewelry   X   Toilet facilities: properly constructed, supplied, deened   X   Garbage/refuse properly disposed; facilities maintained   X   Physical facilities installed, maintained   Person in Charge /Title: Krystal Ward	and display				×							
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: Krystal Ward	fingernails and jewelry											1
Person in Charge /Title: Krystal Ward / Land Company   Person in Charge /Title: Krystal Ward / Land Company   Person in Charge /Title: Krystal Ward / Land Company   Person in Charge /Title: Krystal Ward / Land Company   Person in Charge /Title: Krystal Ward / Land Company   Person in Charge /Title: Krystal Ward / Land Company   Person in Charge /Title: Krystal Ward / Land Company   Person in Charge /Title: Krystal Ward / Land Company   Person in Charge /Title: Krystal Ward / Land Company   Person in Charge /Title: Krystal Ward / Land Company   Person in Charge /Title: Krystal Ward / Land Company   Person in Charge /Title: Krystal Ward / Land Company   Person in Charge /Title: Krystal Ward / Land Company   Person in Charge / Title: Krystal Ward / La	X Wiping doths: properly used and stored				X	×						
Inspect Telephone No.   EPHS No.   Follow-up:   Yes   No.			1/6		ĺΧ				s installed, maintained.	and clean		
Inspect Telephone No.   EPHS No.   Follow-up:   Yes   No.	Person in Charge /	Krystal Ward	Sall Cex						Date: 03/02/20	022		
573-888-9008 1647 Follow-up Date:	1 4 11	8.1 Della	Teleph 573-8	one No. 88-9008			1647				V	



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

TIME IN 1400	TIME OUT 1500
PAGE of	2

ESTABLISHMENT NAME Domino's		ADDRESS 630 Cottonwood	Plaza	Kennett, MO 63857			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/	OCATION	TEMP. in ° F		
Code Reference	I	PRIORITY	TEMS		Correct by (cate)	Ir se	
	Pronty items contribute directly to the or name. These items MUST RECE	VERMINE PATERACTION WITH THE	Thours or as stated.				
Cwe		COREIT	EMS		Correct by	initisi	
5-501.15	Core tems refere to general sanial strandard operating procedures (SSC No lids on outside dumpst		From the next regular inspection	Tarretance of salitation	NRI)	N	
3-30 1.10	No lius off outside dumpsi	51					
,							
NRI	Next Routine Inspection						
IVIXI	THE THOUSE OF THE POST OF THE						
		EDUCATION PROV	IDED OR COMMENTS				
		7 7					
Person in Charge /Title: Krystal Ward W / W Date: 03/02/20							
Inspector	hubb Done	Telephone No 573-888-900	08   1647	Follow-up:  Follow-up Date:	Yes	✓ No E6.37A	