



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

TIME IN 1100 TIME OUT 1200  
 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.

ESTABLISHMENT NAME: **Mystic Nutrition** OWNER: **SHM Family LLC** PERSON IN CHARGE: **Travis Abernathy**  
 ADDRESS: **120 W. Main Street** COUNTY: **Dunklin**  
 CITY/ZIP: **Malden, MO** PHONE: **573-281-6380** FAX: \_\_\_\_\_ 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  
 SEWAGE DISPOSAL  PUBLIC  PRIVATE  
 WATER SUPPLY  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.

Compliance		Demonstration of Knowledge		COS	R	Compliance		Potentially Hazardous Foods		COS	R
<input checked="" type="checkbox"/>	OUT		Person in charge present, demonstrates knowledge, and performs duties			IN	OUT	N/A	Proper cooking, time and temperature		
<input checked="" type="checkbox"/>	OUT		Management awareness; policy present			IN	OUT	N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/>	OUT		Proper use of reporting, restriction and exclusion			IN	OUT	N/A	Proper cooling time and temperatures		
IN	OUT	<input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			IN	OUT	N/A	Proper hot holding temperatures		
IN	OUT	<input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN	OUT	N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/>	OUT	N/A	Hands clean and properly washed			IN	OUT	N/A	Proper date marking and disposition		
IN	OUT	<input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed						Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/>	OUT		Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/>	OUT	N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/>	OUT		Food obtained from approved source			<input checked="" type="checkbox"/>	OUT	N/A	Pasteurized foods used, prohibited foods not offered		
IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature			<input checked="" type="checkbox"/>	OUT		Food additives: approved and properly used		
<input checked="" type="checkbox"/>	OUT		Food in good condition, safe and unadulterated						Toxic substances properly identified, stored and used		
IN	OUT	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN	OUT	<input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
IN	OUT	<input checked="" type="checkbox"/>	Food separated and protected								
<input checked="" type="checkbox"/>	OUT	N/A	Food-contact surfaces cleaned & sanitized								
IN	OUT	<input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food								

The letter to the left of each item indicates that item's status at the time of the inspection.  
 IN = in compliance      OUT = not in compliance  
 N/A = not applicable      N/O = not observed

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safety and Health	COS	R	IN	OUT	Proper Use of Utensils	COS	R
X		Pasteurized eggs used where required			X		In-use utensils: properly stored		
X		Water and ice from approved source			X		Utensils, equipment and linens: properly stored, dried, handled		
X		Adequate equipment for temperature control			X		Single-use/single-service articles: properly stored, used		
X		Approved thawing methods used			X		Gloves used properly		
X		Thermometers provided and accurate			X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
X		Food properly labeled; original container			X		Warewashing facilities: installed, maintained, used; test strips used		
X		Insects, rodents, and animals not present			X		Nonfood-contact surfaces clean		
X		Contamination prevented during food preparation, storage and display			X		Hot and cold water available: adequate pressure		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Plumbing installed; proper backflow devices		
X		Wiping cloths: properly used and stored			X		Sewage and wastewater properly disposed		
X		Fruits and vegetables washed before use			X		Toilet facilities: properly constructed, supplied, cleaned		
					X		Garbage/refuse properly disposed; facilities maintained		
					X		Physical facilities installed, maintained, and clean		

Person in Charge / Title: **Travis Abernathy** Date: **03/24/2022**  
 Inspector: **Cheryl R. [Signature]** Telephone No. **573-888-9008** EPHS No. **1647**  
 Follow-up:  Yes  No  
 Follow-up Date: \_\_\_\_\_

