

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

ſ	TIME IN	93	0	TIME OUT 1100				
Ī	PAGE	1	of	2				

NEXTE	COUTINE	INSPEC	CTION, OR SU	Y, THE ITEMS NOTE ICH SHORTER PERI CTIONS SPECIFIED	OD OF TIME AS M	AY BE SPEC	IFIED I	N WRI	ITING BY T	THE REG	BULATORY AUTH	H MUST E	BE CORRE ALLURE TO	CTED E COMP	BY THE
ESTABLISHMENT NAME: MR. T's Express				IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OF OWNER: Brian Poyner					Kassy	PERSON IN CHARGE: Kassy Caudle					
ADDF	RESS: 5	25 S	tate Hwy	F							COUNTY:	Dunkl	in		
CITY	^{ZIP:} Ca	ardwe	ell, MO 6	3829	PHONE: 573-654-2313	3	FAX				P.H. PRIO	RITY:	Н]м[] L
	LISHMEN BAKERY RESTAU		C. STOR			LI MMER F.P.		GROCE AVERN	ERY STOR		INSTITUTION TEMP.FOOD		MOBILE \	ENDO	RS
PURPO	ose Pre-openi	ing	Routine	☐ Follow-up	☐ Complaint [Other									
☐ App			approved	SEWAGE DISPO	SAL PRIVATE		TER S COMM				COMMUNITY Sampled		PRIVATE Results		
Licens	e NO	12 11			- RISK FAC	TORS AND	INTE	RVEN	TIONS						
Risk f	actors a	re food p	reparation prac	ctices and employee	behaviors most con	nmonly repor	ted to th	ne Cent	ters for Dis	ease Co				ors in	
Compli		ss autore	aks. Public ne	ealth interventions a lemonstration of Kno	are control measure wledge:	S to prevent		ne IIIne mpliance			Potentially Haz	ardaus Fo	ads.	Ci	OS R
	Ć	TUC	Person in cha and performs	arge present, demons duties	strates knowledge,		IN (IN OUT No N/A Proper cooking, time and temperature					ure		
-	_	UIT	Managana	Elviptoyse Healt awareness; policy or	(i		-						-	-	
		OUT TUC	Proper use of	f reporting, restriction	and exclusion		-	TUC	N/O N/A	Proper	hot holding tempe	ratures	63		
	OUT	N/O		Good Hwilenic Frac tasting, drinking or t				OU" OUT	T N/A N/O N/A		cold holding temporal date marking and		n	-	-
	OUT	N/Q		from eyes, nose and						s a public health control (procedures /					
				enum i Contamination							Chrisumer Advisory				
	OUT	N/O	Hands clean	and properly washed			undercoo			mer advisory provid ooked food					
	OUT	N/O No bare hand contact with ready-to- approved alternate method properly								HIGHLY SUBSECTION	de Popula	tiones:			
	C	OUT Adequate handwashing facilities suppart accessible			upplied &			OUT N/O N/A offered			rized foods used, p				
_	Approved Source OUT Food obtained from approved source					-	OU-	UT N/A Food additives: approved and properly used							
IN O	OUT N/A Food received at proper temperature							ubstances properly			d l	1			
	OUT Food in good condition, safe and unadulterate					Conformati			oformancs with Ab						
IN O	JT N/C	4	destruction	ords available, shellst			IN	OU	T /		ance with approve ACCP plan	d Speciali:	zed Process	6	
-	OUT	N/A	Protection train Contamination Food separated and protected				- The	letter te	o the left of	f each ite	m indicates that its	em's statu:	s at the time	of the	
	OUT	N/A		surfaces cleaned &	sanitizad	1		ection. IN = in		۵.	OUT = not	in compli	ance		
IN	OUT	Proper disposition of returned, previously served,			viously served,		IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed								
11.4			reconditioned	l, and unsafe food	480	jöneretali.	PRACI	ICES:						11-11-1-1-1	
				actices are preventat	ive measures to co	ntrol the intro	duction	of path	logens, ch	emicals,	and physical object				
IN X	OUT	Paster	urized eggs use	te Foco and Valet ed where required		COS R	IN X	OUT			erchar Usa of Usa roperly stored	1818		COS	R
×		Water and ice from approved source					×	X Utensils, equipmen handled		ent and linens: pro	perly store	ed, dried,			
	Food Temperature Contic			44.734.744.744.744.744.444.444.744.744.7			×		Single-u	se/single	e/single-service articles: properly stored, user				
×		Adequate equipment for temperature cont Approved thawing methods used			rol		X Gloves used prop			erly H. Edulonwintians Vendina:					
×		Thermometers provided and accurate					×		Food and nonfood-contact surfaces deanable, properly						
			Food Identification ::-				1	×	Warewa	shing fac	ucted, and used cilities: installed, ma	aintained,	used; test		
×	X ! Food properly labeled; priginal container				-	×		strips used Nonfood-contact surfaces dean							
		Prevention of Food Contamination.					-			Frysical Facilities				-	-
×	Insects, rodents, and animals not present Contamination prevented during food preparations					×		Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices			ul G				
×		and display Personal cleanliness: clean outer clothing, hair re				-	×		Sewage and wastewater properly disposed						
×	Wiping doths: properly used and stored					×		Toilet facilities: properly constructed, supplied, dieaned							
×		Fruits	and vegetables	s washed before use	2		I X		Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and dean						
Perso	n in Ch	arge /T	^{itle:} Kassy	Caudle +	Xamil	Thu	1	20	1 Hysiodi		Date: 04/04				
Inspe		1	1//	1 Part	7/W Tee	none No. 88-9008		٧.	EPHS No 1647	0.	Follow-up: Follow-up Date:		Yes	V	No
MO 580-	18 (# 3)	un	y un X	110000	DISTRIBUTION, WHITE-				CANARY - FI		. 511011 3 150101				E6.37



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TIME IN 930	TIME OUT 1100				
PAGE of	2				

establishme MR. T's	nt name Express	ADDRESS 525 State Hwy F	Cardwell, MO 638	rdwell, MO 63829			
	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	/ LOCATION	TEMP	. in ° F	
	Walk in Cooler	36	Avantico Counte	ertap Cooler	3	9	
	Deli Prep Cooler	36					
	Warmer	150					
	Avanitico Freezer	6.9					
	Avantico Cooler	39					
Cixie Reference	Printly items contribute directly to to or nighty. These items MUST RECE	PRIORITY IT THE INMEDIATE ACTION WITHIN 72	FEMS Visian acceptable leirel, hazards hours or as stated.	assincated with foodborne line	ss (care)	ir işi	
7-102.11	Unlabeled spray bottle un	der Capinet			COS	AC	
Code Reference 4-302.14	Core (terme relate to general samilar) shandard operating procedures (85) No test strips for checking	COREITE or partonalionums facilissions OPS. These tems are to be correct psanitizer	MS Fixtures Starpmari Gest, priger Ger by Decreating war respect	etatinainietakokoj sa ^{nt} etor oja et se etulet	Correcting (calls)	KC	