

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

TIME IN 900			TIME OUT 1030		
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPIDANCE IN OPERATIONS OF PACILITIES WHICH MIGST 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: Nanas Cafe OWNER: Gary Brown						PERSON IN CHARGE:	PERSON IN CHARGE: Gary Brown			
ADDRESS: 416 Main Street						COUNTY: Dunklin	COUNTY: Dunklin			
CITY/ZIP: Hornersville, 63855 PHONE: 573-316-66			FAX:				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 SEWAGE DISPOSAL WATER SUPPLY										
□ Approved □ Disapproved □ PUBLIC □ PRIVATE □ COMMUNITY □ NON-COMMUNITY □ PRIVATE □ Results □ Results □ PUBLIC □ PRIVATE □ Date Sampled □ Results □ PUBLIC □ PRIVATE										
	License No RISK FACTORS AND INTERVENTIONS									
Risk factors are food preparation practices and employee foodborne illness outbreaks. Public health interventions	are control measures to pr	ly report revent fo	ed to the badbarn	e Centers for E e illness or inju	isease Co ıry.	ntrol and Prevention as contributing factor				
Compliance Demonstration of King	wildigis CC	OS R	Com	pliance		Potentially Hazandaus Foods	COS R			
OUT Person in charge present, demon and performs duties			1	UT N/O Proper cooking, fime and temperature						
OUT Management awareness; policy o		_	_	UT N/O M	2	r reheating procedures for hot holding r cooling time and temperatures	+			
OUT Proper use of reporting, restriction	and exclusion		IN OUT N/O Proper hat holding temperatures							
IN OUT D Proper eating, tasting, drinking or			OUT N/A Proper cold holding temperatures IN OUT N/O NA Proper date marking and disposition							
IN OUT No discharge from eyes, nose and	d mouth		IN C	UT N/O N		as a public health control (procedures /				
Prevenung Contamination	ty Manda			Consumer Advisory						
ODI NO	V/O Hands clean and properly washed			IN OUT Consumer advisory provided for raw or undercooked food						
IN OUT No bare hand contact with ready- approved alternate method prope										
OUT Adequate handwashing facilities supplied & accessible			OUT N/O N/A Pasteurized foods used, prohibited foods not offered							
Approved Sour				OUT N/A	Food a	Cilishwal additives: approved and properly used				
OUT N/A Food received at proper temperature				OUT	Toxic used	substances properly identified, stored and				
OUT Food in good condition, safe and						a formance with Approved Flocedures iance with approved Specialized Process				
IN OUT N/O IN Required records available: shell stock tags, parasite destruction Proved it ion is Garage in a constant of the			IN OUT and HACCP plan							
IN OUT Food separated and protected	11//11/MIANIANIA		The letter to the left of each item indicates that item's status at the time of the							
OUT N/A Food-contact surfaces cleaned & sanitized			inspection. IN = in compliance OUT = not in compliance							
IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food										
				ĈES.						
Good Retail Practices are prevents IN OUT Sate Tack and Water	tive measures to control t	the introd	duction (of pathogens,	chemicals,	and physical objects into foods.	COS R			
X Pasteurized eggs used where required			×	In-use	utensus:	properly stored				
Water and ice from approved source			×	Utens handle		nent and linens: properly stored, dried,				
Food Temperature Contix			×		Single-use/single-service articles: properly stored, used					
Adequate equipment for temperature con Approved thawing methods used	tral		×	Glove	Gloves used properly Justinian Coulomain and Vending					
Thermometers provided and accurate			×	Food	and nonfo	od-contact surfaces deanable, properly				
X Food (Ain) (Sealor)			×	Ware	led, constructed, and used washing facilities: installed, maintained, used; test					
X Food properly labeled; original container			×	Nonfo	os used nfcod-contact surfaces clean					
	Prevention of Food Containmetup			Hot a	Privaical Pacilities. Hot and cold water available; adequate pressure					
Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display			×	Plumbing inetalled: proper backflow devices						
Personal cleanliness; clean outer dothing, hair restraint, fingernails and jewelry			×		Sewage and wastewater properly disposed					
Wiping doths: properly used and stored Fruits and vegetables washed before use			X			properly constructed, supplied deaned properly disposed; facilities maintained				
			x			s installed, maintained, and clean				
Person in Charge /Title: Gary Brown Telephone No. 573-888-9008 Date: 04/11/2022 EPHS No. Follow-up: Yes No. Follow-up Date:										
Inspector: Malela All	Telephone 573-888-	No. 9008		1647	No.	Follow-up:	✓ No E6.37			



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establishment name Nanas Cafe		ADDRESS 416 Main Street	CITY IZIP Hornersville, 63855			
FOOD PRODUCT/LOCATION Frigidaire Frigidaire		TEMP. in ° F FOOD PRODUCT 35 34			TEMP. ii	n°F
Coxe Reference	Printy beins continue directly to not in the These Heins MUST RECE	PRICEITY IS E ENTINATION, PREVENUE TO PERICULA IVE EMMEDIATE ACTION WITHIN 72	PMS To an acceptance level hazards as hours or as stated.	Scriated with floory for siness	Correct by (care)	
Cisce Reference	Core isms relate to peneral sonial.	COREITE on. Sperational contrus. facilities on st SPs). These items are to his commo	MS vacuus es estapment besign gener ed by the next regular inspection	si manterance o santero 1 or as diated.	Correct by (Late)	172011
	Approved for opening	EDUCATION PROVI	DED OR COMMENTS			
Person in C	harge /Title Gary Brown	Amy Prov. Pelephone No. 573-888-900 DISTRIBUTION: WHITE - CAMBER'S COP	8 1647	Date: 04/11/2 Follow-up: □ Follow-up Date:	2022 Yes	☑ No E6.37A