

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

TIME IN	10	00	TIME OUT 1200				
PAGE	1	of	2				

The Store #1 USA Investments, LLC Tamara Boyds COUNTY: 069 COUNTY: 069 COUNTY: 069 COUNTY: 069 FAX: P.H. PRIORITY:	NEXT ROUTINE WITH ANY TIME	INSPEC	CTION, OR SU FOR CORRE	Y, THE ITEMS NOTI ICH SHORTER PER CTIONS SPECIFIED	IOD OF TIME AS IN THIS NOTICE	MAY BE S	PECIFIED	IN WRI	TING BY T	HE REGUL	ATORY AUTHORIT PERATIONS.	Y. FAILURE TO	TED B'	Y THE Y
TYZEP KENNELL, MO 63857	ESTABLISHMENT NAME: The Store #1			OWNER:						PERSON IN CHARGE: Tamara Bovds				
REARBARAYT C. STORE CATERIER OBLIVER O										COUNTY: 069				
BASERY SCHOOL CATERIAN CATERI	CITY/ZIP: Kennett, MO 63857			PHONE: 573-717-7713 FAX:			:			P.H. PRIORIT	Y: 🔳 H 🗌	М] L	
Proceedings Routine Complaint Other WATER SUPPLY Date Sampled PRIVATE PRIVATE Date Sampled Date Sampled PRIVATE Date Sampled PRIVATE Date Sampled	☐ BAKERY ☐ RESTAU				ENTER S							☐ MOBILE VE	NDOR	s
Disapproved Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Results		ing	Routine	☐ Follow-up	☐ Complaint	☐ Other								
License No. NA	□ Approved □ Disapproved ■ PUBLIC □ PRIVATE ■ COMMUNITY □ NON-COMMUNITY □ PRIVATE													
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Person in Charge /Title: Tamara Boyds Telephone No. Physical facilities installed, maintained, and clean									strips us	sed				
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Person in Charge /Titte: Tamara Boyds Telephone No. EPHS No. Follow-up: Yes No.	x x	Wiping doths: properly used and stored												
Inspector: Telephone No. EPHS No. Follow-up: Yes No							×	×		l facilities in	stalled, maintained.	and clean		
Inspector: Telephone No. EPHS No. Follow-up: Yes No	Person in Ch	arge /T	Tama	ra Boyds	Jan	220	, 4	3		Da	ote: 04/12/20	022		
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 1000 TIME OUT 1200

PAGE 2 of 2

establishment name The Store #1		ADDRESS 1702 First Steet	ett, MO 63857					
FO	DD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCAT	CATION TEMP. in				
	Walk in Cooler	39	39 True 3 daor			40		
					39			
	Sausage Mix/Hot Hold	137						
	Brocc mixture/Hot hold		148 Eggs/Countertop					
	icken/Nuggets/HOt Hold	156 PRIORITY	PERM		Corrapy	fr'isi.		
Code Reference	Pipaly tens controlled Pedyla te	enimiration ofeverflor of fecutalis	nto an acceptable level inazards associate	s with followers in eas	(date)			
4-703.11	No sanitizer for 3 vat sink		4/19/22 4/19/22	1.6				
3-501.17	No dating on ready to eat foods in 3 door True cooler (Sliced Bologna, Smoked sausage)							
	Can Opener soiled with food and debris, wash rinse and sanitize							
4-703.11	Not sanitizing dishes, must wash, rinse and sanitize							
4-502.13	Reusing single serve dishes, shall not reuse single serve Raw whole shell eggs on countertop , temp at 48 degrees, shall be held 45 or below							
3-302.11	Raw liver in walk in cooler above drinks							
3-302.11	Water leaking from ceiling in middle walk in cooler, creating the potential for contamination							
Code Reference	standard operating processines (SSO	Ps) These items are to be corre	EMS Structures exulpris 1 Jessyn gersiel risht Oteo by the next regular respection or as	enanca or sa Hallor Stated.	Content by (state)	Tall		
	Floors behind box soda sy				4/19/22 4/19/22	TB		
	Fan in kitchen soiled with		llow them to properly air dry		4/19/22	TB		
6-501.16 3-305.11	Mops laying in floor or in bucket, shall be hung to allow them to properly air dry							
	Whole onions laying on floor in walk in cooler, shall be atleast 6inch off the floor							
	A Floors soiled in walk in cooler, clean A Repeat: Floors soiled behind Fountain vendors in main lobby, clean							
	Wiping cloths laying on co				4/19/22 4/19/22	7.B		
			e blocks, shall be sealed to in k	itchen	4/19/22	TB		
	Repeat: Behind Traulsen cooler soiled with food and debris, clean							
6-501.12A	2A Repeat: Return vents in kitchen and main lobby soiled with dust and debris, clean							
		EDUCATION PROX	ADED OR COMMENTS					
		NRI Next R	outine Inspection					
	narge /Title: Tamara Boyds	7 ama/ Telephone N	o. EPHS No.	Date: 04/12/20		■ No		
Inspector MO 580- 614	Jargh Ille	573-888-90 DISTRIBUTION: WHITE-OWNER'S CO	08 1647	Follow-up Date: 4/1		E6.37A		