

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

TIN	AE IN	90	Q	TIME OUT 1100	
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WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. ESTABLISHMENT NAME: OWNER: PERSON IN CHAI	FAILURE TO COMPLY										
MO202 Sardar Aman/USA Investments Sandy Bloni	Sandy Bloniarz, MGR										
ADDRESS: HWY J AND 25											
CITY/ZIP: MALDEN, MO 63863 PHONE: 573-276-3314 FAX: P.H. PRIORITY:	H M L										
□ BAKERY ■ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION □ RESTAURANT □ SCHOOL □ SENIOR CENTER □ SUMMER F.P. □ TAVERN □ TEMP.FOOD	MOBILE VENDORS										
PURPOSE Pre-opening Routine Follow-up Complaint Other											
FROZEN DESSERT Approved Disapproved Disapproved Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY Date Sampled	PRIVATE Results										
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 CCS R Compliance Potentially Hazandon's R											
OUT Person in charge present, demonstrates knowledge, and performs duties IN OUT N/O Proper cooking, time and temperate	ure										
OUT Management awareness; policy present IN OUT N/O N/O N/O Proper reheating procedures for his											
OUT Proper use of reporting, restriction and exclusion IN OUT N/O III Proper hot holding temperatures	100										
OUT N/O Proper eating, tasting, drinking or tobacco use IN OUT N/O t Proper date marking and dispositio											
OUT N/O No discharge from eyes, nose and mouth IN OUT N/O Im Time as a public health control (pro											
Preventing Contamination by Hands											
OUT N/O No bare hand contact with ready-to-eat foods or 用頭外系統例用于POPU	itiones:										
approved alternate method properly followed OUT Adequate handwashing facilities supplied & IN OUT N/O Pasteurized foods used, prohibited offered	foods not										
Approved Source Cheneral											
OUT Food obtained from approved source IN OUT Food additives: approved and proposed IN OUT Toxic substances properly identified OUT Toxic substances properly id											
OUT Food in good condition, safe and unadulterated used Confirmance with Approved Fr	vocedures										
IN OUT N/O Required records available: shellstock tags, parasite destruction IN OUT IN OUT Compliance with approved Special and HACCP plan	zed Process										
OUT N/A Food separated and protected The letter to the left of each item indicates that item's statu	s at the time of the										
OUT N/A Food-contact surfaces cleaned & sanitized inspection. IN = in compliance OUT = not in compliance	ance										
IN OUT Proper disposition of returned, previously served, N/A = not applicable N/O = not observed											
reconditioned, and unsafe food BOOD RETAIL PRACTICES											
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foc IN OUT Safe Faire and Wilder Cos R IN OUT Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foc	ods.										
X Pasteurized eggs used where required X In-use utensits: properly stored											
Water and ice from approved source Water and ice from approved source Water and ice from approved source X Utensils, equipment and linens: properly store handled	ad, dried,										
Kondi Temperature Control Adequate equipment for temperature control Adequate equipment for temperature control Adequate equipment for temperature control	ored, used										
X Approved thawing methods used Usasia: Comprehensive Management (Comprehensive Management Manageme	Litterisets Collineent a will vehicling.										
Thermometers provided and accurate x Food and nonfood-contact surfaces deanable designed, constructed, and used											
「元のは「法典的版会議員等」 X Warewashing facilities: installed, maintained, strips used	used; test										
X Food properly labeled; original container X Nonfood-contact surfaces clean Prevention of Food Contamination: X Nonfood-contact surfaces clean Priving in the contact surface surfaces clean Priving in the contact surface surface surface surfaces clean Priving in the contact surface surfac											
X Insects, rodents, and animals not present X Hot and cold water available; adequate press	ure										
and display	Plumbing installed; proper backflow devices										
X fingernails and jewelry	d dansed										
X Wiping cloths: properly used and stored X Toilet facilities: properly constructed, supplied X Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities n	maintained										
X Physical facilities installed, maintained, and c											
Inspector: Telephone Date: 04/22/2022 Date:	Yes No										



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TIME IN 900	TIME OUT 1100
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establishment name MO202 FOOD PRODUCT/LOCATION Pepsi Cooler		HWY J AND 25	MALDEN, MO 63	MALDEN, MO 63863		
		TEMP. in " F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
		38				
	RIPIT COOLER	37				
WALK IN COOLER		39				
Coxie Roterence	Promise Basic englishme directly to the	PRIORITY ITE e elimination, prevention or reduction to the symmetricate action within 72 hz	ends of an explain the relation of the second second with folk owners with some second	Correctly. # tel		
Cod⊭ Reference	Core tems relate to general san lat grandard operating procedures (SS)	COREITEM an	is schres squipme it sesson general maintenance of sanitation of by the next regular inspection of as stated.	Correct by Iralial (care)		