

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

TIME IN	10	30	TIME OUT 1130			
PAGE	1	of	2			

MINISTER NAME OR COORSECTIONS SECURITION OF WATER AND THE	NEXT ROUTINE	NSPECTION THIS DAY, THE TIEMS NO INSPECTION, OR SUCH SHORTER PE LIMITS FOR CORRECTIONS SPECIFIE	RIOD OF TIME AS MAY	BE SPEC	JFIED I	N WRI	TING BY TH	HE RE	GULATORY AUTHORI			
ADDRESS 320 Independence CTY/7/P* Kennett, MO 63857 SCHOOL STORE ADDRESS RR ROAD CATEGOR SCHOOL STORE SANGER P. P. H. PRORITY: H M L.	ESTABLISHM	OWNER:	WNER:					Jamie Gr	PERSON IN CHARGE: Jamie Graue			
ETYCZIP*KENDET, MO 63857 ETYCLE SEMENT LYW SCHOOL CATEFOR DRIAD CATEFOR DR	ADDRESS: 320 Independence			le Graue					GOUNTY: DI	GOUNTY: Dunklin		
BERNATIVE BORREYN SCHOOL SENIOR SENIOR SENIOR SENIOR SENIOR SENIOR SENIOR SENIOR SENIOR SENIO	CITY/ZIP: Kennett, MO 63857		PHONE: 573-344-2395		FAX:							
Properties Rousse Follow-up Complaint Other PROPERTO PROSENT Approved Dispersoned PUBLIC PRIVATE WATER SUPPLY COMMUNITY Date Sampled PUBLIC PRIVATE PRIVATE COMMUNITY Date Sampled PUBLIC PRIVATE PRIVATE PRIVATE PRIVATE PUBLIC PRIVATE PRIVATE PRIVATE PRIVATE PRIVATE PUBLIC PRIVATE PRIVATE PRIVATE PRIVATE PRIVATE PUBLIC PRIVATE PRIVATE PRIVATE PRIVATE PRIVATE PRIVATE PUBLIC PRIVATE	ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI									S		
Desproyed Desproyed PUBLIC PRIVATE COMMUNITY NON-COMMUNITY Results Sampled PRIVATE Results Resul	PURPOSE	_		Other								
Risk factors are food preparation practices and unplayes belief with most commonly reported to the Control for Disease Control and Prevention as contributing factors in foodbornal limited or introl. Risk factors are food preparation practices and unplayes belief with most control. OUT Disease of the properties of t				- St 1								
Risk factors are food preparation practices and emplayee behaviors most commonly veptored to the Centres for Disease Control and Provention as contributing foodors in foodors in incompliance. Central Cen	The restrict of the		DISK SWATA	DG AND		SAZEKI	TIONS			-		The Sant
Demonstrate of Richardecing Cook R Complainment Destination Testing present, demonstrate knowledge, IN OUT NO IN OUT NO Proper cooking and demonstrates IN OUT NO IN OUT NO Proper cooking and demonstrates IN OUT NO IN O	Risk factors are	e food preparation practices and employe	e behaviors most commo	only report	ted to th	e Cent	ers for Dise	ase Co	ontrol and Prevention a	s contributing facto	ors in	
OUT No Proper cocking, time and importative and performed utilises IN OUT NO Proper rocking, time and importative and performed utilises IN OUT NO Proper rocking time and importative IN OUT NO Proper rocking and disposition IN OUT NO Proper rediffering final disposition IN OUT Proper rediffering final disposition IN OUT IN OUT Proper rediffering final dis	foodborne illness	s outbreaks. Public health intervention	s are control measures to	prevent f	oadbarı	re illne:	ss or injury.					\$ R
No CUT No Proper enthesting proceed res for hot holding No CUT No Proper enthesting proceed res for hot holding No CUT No Proper enthesting proceed res for hot holding No CUT No Proper enthesting proceed res for hot holding is mustatures No CUT No Proper enthesting proceed res for hot holding is mustatures No CUT No Proper enthesting proceed res for hot holding is mustatures No CUT No Proper enthesting proceed residence No CUT No Proper enthesting is mustatures No CUT No Proper enthesting proceed residence No CUT No Proper enthesting is mustatures No CUT No Proper enthesting proceed residence No CUT No Proper enthesting is mustatures No CUT No Proper enthest is mustatures No CUT No Proper e	120	Darcon in abores procent demo		000 1	1	_	-					
OUT Proper read of regularing restrictions and exclusion IN OUT Proper read of regularing restrictions and exclusion IN OUT Proper read of regularing restrictions and exclusion IN OUT Proper read of regularing restrictions and exclusion IN OUT Proper read of regularing restrictions and exclusion IN OUT Proper read of regularing restrictions and		and herforms duties						Prope	r reheating procedures	s for hot holding	-	+
Nour Proper cold holding temperatures Nour No Proper cold holding temperatures Nour No Nour Nour Nour Nour Nour Nour Nour Nour	OI OI	UT Management awareness; policy	present									
IN OUT NO IN Procer eating, familing, or industrial support of the process of the	Ol Ol	UT Proper use of reporting, restrict	on and exclusion						-			
Person in Charge Place and and provided starting and intervention of the Importance and Importan	IN OUT	Proper eating, tasting, drinking	or tobacco use		IN OUT N/O I Proper dat			Prope	r date marking and dis	position		
Nount No Hands clean and properly washed No No No No No Hands clean and properly followed No No Hands clean and properly followed No No No Required foods used, prohibited foods not Required foods used, prohibited foods not No No Required foods used, prohibited foods not No No Required foods used proper temperature No No No Required food source No No No Required records and used used No No No Required records and protected No Requi	IN OUT No discharge from eyes, nose and mouth				IN C					or (procedures /		
No Dut No bare hand contact with ready-to-eat foods or approved alternate method properly followed properly followed a properly designed and properly used a casesable												
approved alloranto method properly followed sproved and accessible accessible accessible and washing facilities surplied & accessible accessible accessible and properly seed and accessible accessibl	OUT N/O Hands clean and properly washed				IN	IN OUT undercooked food						
Adequate hendwashing facilities supplied & accessible and accessible and accessible and accessible and accessible and accessible and approved source and the food and the food separated and protected approved source and the food separated and protected approved source and the food separated and protected approved source and the food separated and protected and approved separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated and protected and approved source and the food separated approved source and separated approved source and the food separated approved sourc												
Court Food obtained from approved source Court Toxic substances properly used Court Toxic substances Court Toxic	OUT Adequate handwashing facilities supplied &					DUT I	ALC: NIVA	-45	4			
IN OUT NO Food received at proper temperature OUT Food in good condition, safe and unadulerated destruction IN OUT NO Food separated and protected destruction IN OUT NO Food separated and protected destruction IN OUT NO Food separated and protected Separated and protected destruction IN OUT NO Food separated and protected Separated Separate Separated Separa									Chemica			
No OUT Required records available shellstock tags, parasite IN OUT Required records and HACCP clan N/2 = not observed N/2 = not ob	OUT Food obtained from approved source				1111	OUT					1	_
IN OUT NO Required records available, shellstock tags, parasite destruction No OUT No Food-separated and protected Protection into in Cohlamination Protection	A. 1000.0	N/A			- used							
In Out Procession trans-Commentation In Out Proof separated and protected In Out Proof separated and protected In Out Proof separated and protected In Out Proper disposition of returned, previously served, recording and unsafe food In Out Proper disposition of returned, previously served, recording and unsafe food In Out Proper disposition of returned, previously served, recording and unsafe food In Out Proper disposition of returned, previously served, recording and unsafe food In Out Proper disposition of returned, previously served, recording and unsafe food In Out Proper disposition of returned, previously served, recording and projects in the interest in the intere	Required records available, shellstock tags, parasite				Compliance with approved Specialized Process					+		
The letter to the left of each item indicates that item's status at the time of the inspection. In Superior of Proper disposition of returned, previously served. Proper disposition of returned, previously served. Proper disposition of returned, previously served. N/A = not applicable N/A	IN OUT N/O	destruction		_	114	001	, =	and H	ACCP plan			_
Nounce N	INI OUT	Food accorded and protected	28 137 (28 (28)		The	letter to	the left of	each it	em indicates that item's	s status at the time	of the	
Proper disposition of returned, previously served, reconditioned, and unsafe food Reconditioned, and unsafe food Reconditioned, and unsafe food	To device device de la contract				inspection.							
Reconditioned, and unisate food Reconditioned Reconditio	Proper disposition of returned, previously served, N/A = not applicable											
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. N OUT Sate Flavial All (Walter) COS R N OUT Project Vastor Use of the pathogens of the pathog	IN OG1	reconditioned, and unsafe food		\$.00#E#17#1	apayx	Ines:			graver in the large way in the large			
No OUT Safe Folial also Tables Cos R In OUT In		Good Retail Practices are prever	tathia magazinas to contra	d the intro	duntion	of noth	anone cha	micals	, and physical objects i	nto foods.		
Year and ice from approved source X Utensils, equipment and linens; properly stored, dried, handled X Sinde-use/single-service articles; properly stored, used X Adequate equipment for temperature control X Gloves used properly X Approved thawing methods used X Thermometers provided and accurate X Food and nontoof-contact surfaces deanable, properly X Agency to the provided and accurate X Food and nontoof-contact surfaces deanable, properly X Agency to the provided and accurate X Warewashing facilities; installed, maintained, used; test Strips used X Warewashing facilities; installed, maintained, used; test X Food properly labeled; original container X Warewashing facilities; installed, maintained, used; test X Insects, rodents, and animals not cresent X Hot and cold water available; adequate pressure Y Personal cleanliness; clean outer clothing, hair restraint, fingernals and jewelry X Personal deanliness; clean outer clothing, hair restraint, fingernals and jewelry X Wiping doths; properly used and stored X Tollet facilities; properly constructed, supplied, deened X Fruits and vegetables washed before use X Garbageriefuse properly disposed; facilities maintained Physical facilities Physical facilities Physical facilities Physical facilities Physical facilities	IN OUT	Sale Food alki Wale	co	S R	IN	OUT			Piche Use of Jiers	\$	COS	R
Adequate equipment for temperature control X Single-use/single-service articles: properly stored, used X Adequate equipment for temperature control X Gloves used properly X Approved thaving methods used X Food and nonfood-contact surfaces deanable, properly designed, constructed, and used X Food around properly designed, constructed, and used X Warewashing facilities: installed, maintained, used; test X Food properly labeled; original container X Nonfood-contact surfaces dean X Nonfood-contact surfaces deanable, properly X Nonfood-contact surfa	×	Pasteurized eggs used where required			X		i in-use uu	ensiis.	property stored			
Adequate equipment for temperature control X Gloves used properly X Approved thawing methods used X Equipmentalisis Mandical X Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used X Warewashing facilities: installed, maintained, used; test strips used X Nonfood-contact surfaces clean X Nonfood-contact surfaces cl					handled					-		
Approved thawing methods used X						-						
designed, constructed, and used Varewashing facilities: installed, maintained, used; test strips used X Food properly labeled; original container X Nonfood-contact surfaces dean Preventantial Facel Contamination X Nonfood-contact surfaces dean Preventantial Facel Contamination X Nonfood-contact surfaces dean X Insects, rodents, and animals not present X Hot and cold water available; adequate pressure X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingernails and lewelry X Wiping cloths: properly used and stored X Toilet facilities: properly constructed, supplied, cleaned X Fruits and vegetables washed before use X Physical facilities installed, maintained Physical facilities installed, maintained Yes No					: Hensis Couppenisis Vender:							
Warewashing facilities: installed, maintained, used; test strips used X Food properly labeled; original container X Nonfood-contact surfaces dean	X Thermometers provided and accurate			×		Food and designed	l nanfa const	od-contact surfaces de ructed, and used	eanable, properly			
X Food properly labeled; original container X Nonfood-contact surfaces dean	Face Gentilication					×	Warewas	hing fa	icilities: installed, maint	tained, used; test		
Prevention of Food Content and animals not present X Insects, rodents, and animals not present X Hot and cold water available; adequate pressure X Contamination prevented during food preparation, storage and display X Personal deanliness; clean outer clothing, hair restraint, fingernails and jewelry X Wiping cloths; properly used and stored X Tollet facilities; properly constructed, supplied, deaned X Fruits and vegetables washed before use X Physical facilities installed, maintained X Physical facilities installed, maintained, and clean Date: 05/24/2022	X Food properly labeled; gridinal container				×		Nonfood-	contac	t surfaces dean			
Contamination prevented during food preparation, storage and display Plumbing installed; proper backflow devices	: Prevention of Food Contentration							Frincal Facilities			-	
and display X	Contaction provented during food proporation storage				Hot and cold water available; adequate pressure				1			
X Fruits and jeweiry X Wiping cloths: properly used and stored X Toilet facilities: properly constructed, supplied, deaned X Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean Person in Charge / Title: Jamie Graue Telephone No. 573-888-9008 EPHS No. Follow-up: Yes No. Follow-up Date: No. Follow-up Date: No. Follow-up Date: No. Follow-up Date: No. Pollow-up Date:	and display				×						-	-
X Wiping cloths: properly used and stored X Tollet facilities: properly constructed, supplied, deaned X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained X Physical facilities installed, maintained, and clean						×						
Person in Charge / Title: Jamie Graue / Date: 05/24/2022 Inspector / Telephone No. 573-888-9008 EPHS No. 1647 Follow-up: Tellow-up: Tellow-up: No. Follow-up: Date: No. 1647 Follow-up: Date: N	X Wiping doths: properly used and stored									-		
Inspector Telephone No. 573-888-9008 EPHS No. Follow-up: ☐ Yes ☑ No Follow-up Date:							Physical	facilitie	s installed, maintained	, and clean		
Inspector Telephone No. 573-888-9008 EPHS No. Follow-up: ☐ Yes ☑ No Follow-up Date:	Person in Cha	arge /Title: Jamie Graue	Kmy =	~					Date: 05/24/2	022		
573-888-9008 1647 Follow-up Date:		11/11/11	Telephon	ne No.							U I	No
	MO SADURIL STO	ulgh 11/1	573-888	8-9008				E COBY	Follow-up Date:			E6.37



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

TIME IN 1030		TIME OUT 1130				
PAGE	of	2				

ESTABLISHMEI MudSline	nt NAME gers Coffee	320 Independence	e Ke	y _{ızıp} ennett, MO 6385	7
	OOD PRODUCT/LOCATION Avantico	TEMP. in ° F	FOOD PRODUCT/ LOC	CATION	TEMP. in ° F
Code Reference	Priority beins continuute directly for it of incident. These items MUST RECE	PRIORITY IT	to ar acceptable level. hazards assoc	istaci Wilh foodior se linees	Core a by let so
Code Reference	Core tares relate to rennial sental t	in issera coal controls facilities of sh	MS Lictures equipment cosson general m ed by the next regular inspection or	ainteriance or sanitation	Correct by Initial (cata)
4-302.14 3-304.14	No test strips for checking		sanitizer when not in use		NRI JU
Person in C	harge /Title: Jamie Graue	Telephone No.	EPHS No.	Date: 05/24/20	022 Yes 🖸 No
	all the little	573-888-900	8 1647	Follow-up Date:	E6,37A