

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

TIME IN 1030			TIME OUT 1200
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Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. N OUT Proper Use of Uterails COS R N OUT			reconditioned,	and unsale lood	Ð	DOD RE	121	PRACI	ICES							П
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Thermometers provided and accurate X	Adequate equipment for temperature control							Gloves	sed prop	perly						
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Food properly labeled; original container					×				ilities: installed, mair	ntained, used; test						
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and display Personal deanliness: clean outer dothing, hair restraint, fingernals and jewelry Wijzing doths; properly used and stored X Toilet facilities: properly constructed, supplied, deaned X Garbage/refuse properly disposed; facilities maintained X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and dean Person in Charge /Title: Percy Jefferson Telephone No. 573-888-9008 EPHS No. Follow-up: Follow-up Date:	×				8190			×		Hot and	cold wate	er available; adequal	te pressure			
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Person in Charge /Title: Percy Jefferson Telephone No. 573-888-9008 Date: 06/08/2022 EPHS No. 1647 Follow-up: Yes No. Follow-up Date:					_											
Inspector: Telephone No. EPHS No. Follow-up: Yes No. Follow-up Date:	Person in Ch	arge /Ti	Percy .	lefferson	Dont	AN	A		-	lEuri						
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 103	30 TIME OUT 1200
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establishment name Percy's Pizza		824 N Bypass		ennett, MO 63857			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCA		in ° F		
	Crosley	35					
	Crosley	5					
	Crosley Chest	0					
	Mutar	39					
	Insiginia	40					
Code Reference	Pronty tems contribute directly to the nighty. These items MUST RECE	PRIORITY (re-elimination, prevention or reduction rive investigate action within 72	TEMS 115 an ecceptable le rei, frazards essocia Thours or as stated.	Sep with floodoorne illness (gate)	* [14]		
3-302.11	Raw whole shell eggs about	ove ready to eat rood		COS			
Code Reference	Core lams relate to general sen la sender Lopera III, proceduses, 350	CORETTE on parational completification of the correct OPs) These items are to be correct	MS tructures expensed besturn general ra fad by the next regular inspection or a	matiental ursanitation (Galari s stated.	1-2112		
		EDUGATION PROVI	DED OR COMMENTS				