

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

TIME IN	12	00	TIME OUT 1400
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MENT DOLLTIME	INSPEC LIMITS MENT N	CTION, OR SU FOR CORRECTIONS	Y, THE ITEMS NOT CH SHORTER PER CTIONS SPECIFIED	TOD OF TIME AS:	MAY BE SP MAY RESU	ECIFIED I	N WKI	HINGBYI	HE REGULA	ALUKY AUTHUR	CHARGE:	CTED B COMPL	Y THE _Y
ADDRESS: 1	315	St Franci	s St	TRDE TROU	Lotato					COUNTY: D	unklin		
CITY/ZIP: Ke	ennet	tt ,MO 63	857	PHONE: 573-888-940	00	FAX				P.H. PRIORI	ITY: 🔳 H	М] L
ESTABLISHMENT BAKERY RESTAU	TTYPE	C. STOR	E CATERE	R D D	ELI JMMER F.P.		GROCE AVERN	RY STOR		NSTITUTION EMP.FOOD	☐ MOBILE V	ENDOR	RS
PURPOSE Pre-openi			Follow-up	☐ Complaint		lessed							
FROZEN DES	SSERT	approved	SEWAGE DISP PUBLIC	OSAL PRIVATI	E W	ATER S	IUNIT	Υ 🗆		npled			
				RISK FA	CTORS A	DINTE	RVEN	TIONS					
Risk factors ar	re food r	reparation prac	ctices and employee	behaviors most co	ommonly rep	orted to th	ne Cent	ers for Dis ss or injury	ease Control /.	and Prevention	as contributing facto	ors in	
Compliance	33 Galbit	E	iemonstration uf Kil	Arkdga.	cos	R Co	mpliance			iking, time and te	fous Foods moerature	CO	S R
	TUC	and performs	irge present, demor duties					N/A			es for hot holding	-	
0	UT		awareness; policy					N/A N/A	Proper coo	ling time and tem	nperatures		
0	UT	Proper use of	reporting, restrictio Good Haglenic Ara	n and exclusion		IN (TUC	N/A N/A		halding temperat d holding tempera			
■ OUT	N/O	Proper eating	, tasting, drinking or	tobacco use				N/O N/A	Proper date	e marking and dis		-	
■ OUT	N/O		from eyes, nose an		070	IN (TUC	N/O 1	rogordal		vistory		_
■ OUT	N/Q	Hands clean	enting Contamination and properly washe	d by Hands d		IN	OUT	T 1	Consumer	advisory provide			_
	N	No bare hand	I contact with ready-	to-eat foods or					undercook H	ed food porty Suscept ble	Populations		\neg
	UT		rnate method propendwashing facilities			-	DUT	N/O N/A	Pasteurize	d foods used, pro	phibited foods not		_
	100	accessible	-	GB		-	JU1	NIO NIA	offered		ai .		-
0	UT		d from approved so	ırce			OUT	Γ <u>N</u> /A		ives: approved ar	nd properly used		
IN OUT	N/A	Food receive	d at proper tempera	turė				OUT	used		dentified, stored and		
	UT		condition, safe and ords available: shell								oved Procedures Specialized Process		
IN OUT N/O	1994	destruction	oteci on Iram Canta			IN	OU"	T 1	and HACC				_
■ OUT	N/A		ed and protected	E100", LORI LORI :				o the left of	f each item ir	ndicates that item	s status at the time	of the	
QUT	N/A	Food-contact	surfaces cleaned &	sanitized				complianc		OUT = not in			
IN OUT	r ie D		sition of returned, pr	oviously served,		N	/A = no	t applicabl	e	N/O = not ob	served		
					10(0)1023(11)	IL PRACI	ICES						
IN OUT	ļ	Good Retail Pr	actices are preventa	ative measures to o	control the in	troduction	of path	iogens, chi	emicals, and	physical objects	into foods.	COS	R
X OU:	Paster	urized eggs use	ed where required			X		In-use u	tensils: propi	erly stored			
×	Water	and ice from a	pproved source			×		Utensils handled		and linens: prope	eny storea, ariea,		
			Temperature Contr for temperature cor			X			se/single-ser		perly stored, used	-	
×	Appro	ved thawing me	ethods used	U 01		1^			Alter alt	Equipment a si 0	femdină:		
×	Therm		ed and accurate			×		designe	d, constructe	d, and used	leanable, properly		
		<u> </u>	ood Identification				х	Warewa		es: installed, mair	ntained, used; test		
×	Food	properly labeled	t: original container			×		Nenfood	l-contact surf	faces dean			
×	Insect	s, rodents, and	in of Food Cordenia animals not presen			×		Hot and	cold water a	vailable; adequat	te pressure	1	
×	Conta and di		nted during food pre	paration, storage		×				roper backflow d			
×	Perso		clean outer clothing	j, hair restraint,		×		Sewage	and wastew	ater properly disp	posed		
X	Wiping	g doths: proper	ly used and stored			X					supplied, deaned cilities maintained	-	
X			washed before use		1	X			facilities ins	talled, maintained	d, and clean	1	
Person in Ch	arge /T	itle: Johnn	y Arenas	duta	her				Dat	te: 06/28/2	2022		
Inspector:	7/	010	1//		phone No.	ı Q		EPHS No 1647	o. Fol	low-up:	Yes	V	No
MC 580-18 1-11-13)	ne	Tyle !!	IV	DISTRIBUTION: WHIT	-888-900 E - OWNER'S C			CANARY - FI		low-up Date:			E6.37



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

TIME IN 1200	TIME OUT 1400
PAGE of	2

STABLISHMEN Cennett	NT NAME Bowling Lanes,LLC	1315 St Francis	St	CITY/ZIP Kennett ,MO 6	33857	
	ODD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCTA			· in ° F
	Deli Prep	36				
	Atosa-1	-1				
	Walk in Cooler	38				
	Coke Cooler	38				
Code Reference	Profity items contribute directly to the or njury These items MUST RECEI	PRIORIT elimination, prevention of reduc- VE IMMEDIATE ACTION within	lion to an acceptable level, hazards :	Besociated With foodsorn	Coresto e iliness (care)	y bris
ign	Opened hotdogs in Atosa	cooler not dated, shall b	oe dated with 7day discard	d date	COS	MA
						-
						-
Code:	Whose tissue regular or endands contain	CORE	TEMS			y :: : : : : : : : : : : : : : : : : :
	-Core tems retale togeneral samlation	r opera sual compols, facililes s 261 . These items are to be com	TEMS: fullkaturās equipmani desigr gara ented by the next regular inspecti	ifal machanara ar saml On or as stated.	ealisc (xealisc)	
501.12A	Floors soiled with food and	o cuara snal controls, tectilies s 36. These items are to be con debris behind bar	TEMS: Park to 85 scipping to select pare extend by the next regular inspecti	ifal na benara ersant. Orior as stades	CIP	WA.
501.12A		o cuara snal controls, tectilies s 36. These items are to be con debris behind bar	TEMS: halakurés egyipmentőeséja geate coled by the next regular aspecia	rsi dananarsi orsani Iroi as sidedi.	ealisc (xealisc)	
501.12A	Floors soiled with food and	o cuara snal controls, tectilies s 36. These items are to be con debris behind bar	TEMS: fulfictures squadre (100年) 質問 edfed by the next regular inspecti	rtinistrationativa on oras ataleot	CIP	WA.
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