



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

TIME IN 915 TIME OUT 1100
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: **Tasty Snow Crab** OWNER: **Terrell Butler** PERSON IN CHARGE: **Terrell Butler**
ADDRESS: **118 North Madison** COUNTY: **Dunklin**
CITY/ZIP: **Malden, MO 63863** PHONE: **573-281-8047** FAX: P.H. PRIORITY: H M L

ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS
 RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP. FOOD

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT Approved Disapproved
SEWAGE DISPOSAL PUBLIC PRIVATE
WATER SUPPLY 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	Personnel Knowledge	Management Awareness	Good Hygienic Practices	Approved Sources	Food Temperature Control	Food Identification	Prevention of Food Contamination	Physical Facilities	COS	R
OUT	Person in charge present, demonstrates knowledge, and performs duties		Proper eating, fasting, drinking or tobacco use No discharge from eyes, nose and mouth	Food obtained from approved source Food received at proper temperature	Adequate equipment for temperature control Approved thawing methods used Thermometers provided and accurate	Food properly labeled; original container	Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use	Proper cooking, time and temperature Proper reheating procedures for hot holding Proper cooling time and temperatures Proper hot holding temperatures Proper cold holding temperatures Proper date marking and disposition Time as a public health control (procedures / records) Consumer advisory provided for raw or undercooked food Pasteurized foods used, prohibited foods not offered Food additives: approved and properly used Toxic substances properly identified, stored and used Compliance with approved Specialized Process and HACCP plan		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Compliance	Personnel Knowledge	Management Awareness	Good Hygienic Practices	Approved Sources	Food Temperature Control	Food Identification	Prevention of Food Contamination	Physical Facilities	COS	R
X		Pasteurized eggs used where required								In-use utensils: properly stored		
X		Water and ice from approved source								Utensils, equipment and linens: properly stored, dried, handled		
X		Adequate equipment for temperature control								Single-use/single-service articles: properly stored, used		
X		Approved thawing methods used								Gloves used properly		
X		Thermometers provided and accurate								Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
X		Food properly labeled; original container								Warewashing facilities: installed, maintained, used; test strips used		
X		Insects, rodents, and animals not present								Nonfood-contact surfaces clean		
X		Contamination prevented during food preparation, storage and display								Hot and cold water available: adequate pressure		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry								Plumbing installed; proper backflow devices		
X		Wiping cloths: properly used and stored								Sewage and wastewater properly disposed		
X		Fruits and vegetables washed before use								Toilet facilities: properly constructed, supplied, cleaned		
										Garbage/refuse properly disposed; facilities maintained		
										Physical facilities installed, maintained, and clean		

Person in Charge / Title: **Terrell Butler** Date: **06/30/2022**

Telephone No. **573-888-9008** EPHS No. **1647** Follow-up: Yes No
Follow-up Date: _____

