

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

TIME IN 915			TIME OUT 1100
PAGE	1	of	2

SED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCO. EXT ROUTINE INSPECTION. OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN THIS NOTICE MAY RESULT ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT AND THE LIMITS FOR CORRECTIONS SPECIFIED IN THE LIMITS FOR CORRECTIONS SPECIFIED IN THE LIMITS FOR THE LIMITS FOR CORRECTIONS SPECIFIED IN THE LIMITS FOR THE LIMITS FOR THE LIMITS FOR THE LIMITS FO					IN OCCUPANT			Terrell Butler								
asty Snow Crap										COUNTY: Dunklin						
DDRESS: 118 North Madison					FAX:				P.H. PRIORIT	Y:	н 🗌 м [
CITY/ZIP: Malden, MO 63863 PHONE: 573-281-8047								ПІ	ISTITUTION		MOBILE VEND					
STABLISHMENT TYPE BAKERY C. STORE CATERER DELI SUMMER F SUMMER F				E	TAVER	N .	TONE	TE	MP.FOOD							
Pose Pre-o	pening		Routine	☐ Follow-up	☐ Complaint ☐	Other Other	TER	R SUPPL	Υ				_	PRIVATE		
OZEN Approve	DESSE	Disap	proved	SEWAGE DISPO	PRIVATE	100	CO	INUMM	ΓΥ		Date Sar	MMUNITY npled	-7	Results		-
nse No		Less SIII			RISK FACTO	RS AND) IN	ITERVE	ITION	S			e contri	buting factors in		
	604	ad pre	naration nra	actices and employee	RISK FACTO behaviors most comm are control measures to	only repo	rted	to the Cer	nters for	or Dise Injury	ase Contro	and Prevention a	S COITE		cos	Î R
k facto dborne	rs are roo illness ou	tbrea	ks. Public h	ealth interventions	behaviors most comm are control measures to suicidate	COS	R	Complian	ce			Pateritetty Hearing oking, time and ten	¥is Poï nneratu	re	-	
npliance		-	Person in ch	arge present, demor	strates knowledge,		1	IN OUT		N/A					_	-
	OUT				##		1	IN OUT	N	N/A	Proper re	heating procedures oling time and tem	s for no peratur	es es		
	OUT		3 4	* AUGRAPANASS HORUV	LI ESEIN		+	IN OUT	N/O		Dropper ho	t holding temperate	ures			+
	OUT		Proper use	of reporting, restriction	and exclusion			0	UT	N/A	- 1-	ld holding tempera ite marking and dis	:nositioi	1		F
0	UT I	D	Decree patie	tastine drinking o	r topatito use			IN OUT			Time as a	public health cont	roi (pro	cedules;		1
		10	No discharg	ge from eyes, nose a	no modui		_	IN COT	14/0	-	records)	Consumer Ac	luistiry.			+
			Pre	wenning Godfaminati n and properly wash	om by Hands		寸	IN C	UT		Consume	er advisory provided	d for ra	W OI		1
O	UT N	/0					-	V	_			Hoghly Subterplies				
C	UT N	10	- Haramad A	nd contact with read liternate method prop	ett i follomen						Pasteuriz	zed foods used, pro	hibited	foods not		
IN	den		Adequate h	nandwashing facilities	s supplied &			OUT	N/C	N/A	offered	Cherik	al .			1
154			accessible	A moved Sox	166				DUT	N/A		PAUL BROWNER 2	na stoi	BILL RZGO		+
	OUT		Food obtail	ned from approved 5	ource					OUT	Taxic su	bstances properly	identilie	o, stoled and		1
OUT		N/A		ved at proper lemper					_		THE REAL PROPERTY.	famaines with App nee with approved	Social	lized Process	-	+
	OUT		Food in go	od condition, safe ar	elistock tags, parasite			IN (TUC	1	Complia	nce with approved CCP plan	Specia	IIZGG T TEEL		
OUT	N/O	圖	destruction	1	The second secon						-		m'e stai	us at the time of	f the	
			Ennd sona	Protection train Cur grated and protected	16-94-1- IEEE ESC.			The lett	er to th	ne left o	of each iten	n indicates that iter				
-		N/A	Food-cont	lact surfaces cleaned	l & sanitized	-		I IN	= in co	mplian	ce	OUT = not i N/O = not o	in comp observe	illance d		
L	TUO	N/A	Droper dis	enosition of returned,	previously served.			1		pplicat			***************************************			11811
	OUT)OD::EEI	AL	PRACTIC	E9:		hemicals :	-t aborisol object	ls into f	oods.		
			Good Retai	il Practices are preve	entative measures to co	ntrol the i	intro	duction of	pathor	gens, c	hemicals,	and physical object purposed with the roperty stored	#IX		COS	F
IN	OUT			Sale Fox and Wat	entative measures to co	003		X		In-use	utensils: p	roperly stored ent and linens: prop	perly st	ored, dried,		
×				used where required mapproved source				×		CECTION	ioi adama					-
×		- Control		and Tammershire Co	articl			X				e-service articles: p				F
×		Ado	wiste equipm	nent for temperature	control			×				perly id: Edulumentials od-contact surfaces	Vendi	ma:		+
x		A mark	round thawin	g methods used rovided and accurate				×		Food	and nontoo	od-contact surfaces	, a cam			-
×				······································	* .		-	×		Ware	washing fa	cilities: Installed, In	aintain	ed, used; test		1
				,				×		Nonfo	od-contact	surfaces dean	4165 W			+
×		Foo	d property la	beled, unique Conta	minetion			×								Ŧ
×								×		Plum	bing install	ed; proper backflov	w devic	es		
×		Cor	itamination p	prevented annual root	bi-abaration, oterage			+		Sewa	age and wa	istewater properly (dispose	ed		
×		Dor	eonal deanli	iness: clean outer clo	thing, hair restraint,			×					ad sup	lied, deaned		1
×	-	SACE.	ernails and j	ronerty used and sto	red			×							-	1
÷		Fru	its and vege	tables washed before	ė use			X		Phys	ical facilitie	es installed, mainta	illeu. a	na croan		
^												(~~~ () () () () () ()	11 / []	//		



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BAOE -	. 2		

ESTABLISHMENT NAME		118 North Madison	Malden, MO	Malden, MO 63863				
FO	DD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F				
	Hot Hold	165						
		-0						
	Artic Air	-u						
Code Reference	Priority de na contribute directly fait	PRICRITY ITE a eliculation, preventing or facilistic at	an acceptable level hazards associated with footbor:	Correct by Irrus (carte)				
	or many. These items MUST RECE	IVE INMEDIATE ACTION WITHIT 72 IN	urs of as stated					
			**	Expension India.				
Code Reference	Core terms relate to general senita:	COREITEM on operational controls facilities of stru	S ctures equipment design general maintenance or sam d by the next regular inspection or as stated.					
6-301.12	No papertowels at handsi		11.5 10.080.130.000.0000.0000.0000.0000.0000.	cos 7				
6-301.11	No soap at handsink			CIP TA				
4-601.11C	Fans soiled with dust and	debris, clean		CIP 75				
4-601.11C	Vent hood filters soiled wi	th dust		OIP JB				
000	Corrected onsite							
COS	Correction in progress							
OII	Software in progress		Value and the second se					
		EDUCATION PROVID	ED OR COMMENTS					
Doroon in C	narge /Title: ·	¬ //.	Date: O.C.	/30/2022				
	narge /Title: Terrell Butler	Telephone No.	EPHS No. Follow-up:	/3U/2U22 □ Yes ☑ No				
Inspector	Larlah A.	573-888-9008 DISTRIBUTION: WHITE - OWNER'S COPY	1647 Follow-up I					