

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

TIME IN	113	00	TIME OUT 1430
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NEXT ROU!	TIME INSPEC	CTION, OR SU	Y, THE ITEMS NOTE TCH SHORTER PERI CTIONS SPECIFIED	IOD OF TIME AS	MAY BE SPEC	ified i	IN WRITII	NG BY T	HE RE	GULATORY A	JTHORIT	UST BE Y. FAI	CORRE LURE TO	CTED () COMF	BY TH 'LY	ΙE
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MADE: ESTABLISHMENT NAME: L-3 Uptown Skate LLC Daniel Vanc					SULTIN CESSATION OF TOUR TOUS OF				PERS Dan	PERSON IN CHARGE: Daniel Vancil						
ADDRES	^{SS:} 104 W	est Grar	nd			COUNTY: Dunklin										
CITY/ZIP: Campbell, 63933 PHONE: 573-576-2055				FAX: P.H. PRIORITY: H M					L							
ESTABLISHMENT TYPE □ BAKERY □ C. STORE □ CATERER □ DELI ■ RESTAURANT □ SCHOOL □ SENIOR CENTER □ SUMMER F.P.				☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS ☐ TAVERN ☐ TEMP.FOOD												
PURPOSE ☐ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other																
FROZEN DESSERT Approved Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results																
License No	License No. NA RISK FACTORS AND INTERVENTIONS															
Risk facto	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.									211-161						
foodborne Compliance		aks. Public h	ealth interventions a lemonstration of Kilo	are control meas wiedge	ures to prevent	roodbar Co	ne illness mpliance	or injury		Paterhally	Чагаліся	us Fou	is		os	R
	ОИТ		arge present, demons duties	strates knowledg	е,	R Compliance Proper Cooking, time and temperature COS										
-	OUT	Monodomon	Employee Heat awareness; policy p	li i i i i i i i i i i i i i i i i i i		IN OUT No N/A Proper reheating procedures for hot holding IN OUT NO N/A Proper cooling time and temperatures						-	-	_		
	OUT	Proper use of	f reporting, restriction	and exclusion		-	OUT N	N/A	Proper hot holding temperatures							
IIII OL	UT N/O		.:Good H.volenic Prac , tasting, drinking or			IN A	OUT OUT N/	N/A O N/A		r cold holding t r date marking						
III OL	JT N/O		from eyes, nose and			IN OUT N/O N Time as a records)										
■ OL	JT N/O		eniing:Contamination and properly washed			IN	OUT	r a	Consu	imer advisory (cooked food						
■ OL	JT NVO		contact with ready-t					Highly State	epibe Pr	spulatic	148-					
	OUT		ernate method proper ndwashing facilities s			OUT N/O N/A Pasteuriz		urized foods us	ed, prohit	bited fo	ods not					
	001	accessible	Approved Source	.		-	OUT NA	O NIA	offere	d	na wa	Hillian				
	OUT	Food obtaine	d from approved sou	rce			OUT	N/A	Food a	additives: appr	oved and	proper	y used			
IN OUT	N/A	Food receive	d at proper temperati	Jrë				OUT	used	substances pro	-					
	OUT		condition, safe and u					7,		onformanca wi						
IN OUT	N/O	destruction	ords available: shells	tock tags, parasi	TB .	IN	OUT			liance with app ACCP plan	noveu opi	BURITZE	u Floces	<u> </u>		
		Description of the Control of the Co	rotection from Corries ed and protected	mination		The	letter to t	he left of	each it	om indinates th	nat itam'e	etatue :	of the time	e of the		
OL				sanitizari	_	The letter to the left of each item indicates that item's status at the time of the inspection.										
OUT N/A Food-contact surfaces cleaned & sanitize Proper disposition of returned, previously				IN = in compliance OUT = not in compliance N/A = not applicable N/O = not abserved												
IN OL	UT NED		, and unsafe food			1	descrip									
		Good Retail Pr	ractices are prevental		GOOD RETAIL control the intro		of nathor	rens che	micals	and physical	objects int	to foods	i.			
	UT	Sa	te Fost and Water		COS R	IN	OUT !!!			Proper Use of	ulansis.			cos	R	
X	Paster Water	rized eggs use and ice from a	ed where required pproved source			l x				properly stored rent and linens		stored	dried.	+	+	_
×						×		handled						-	1	_
×			Temperature Contro for temperature cont			×		Gloves u	ised pro	e-service articl operty				_		_
X	Appro	ved thawing m	ethods used						iller	sils E'u Imer	dand Var	dina				
×	Therm	ometers provid	ded and accurate			×		designed	d. consti	od-contact suri ructed, and usi	ed					
		1	Food Identification			×		Warewa	shing fa	icilities: installe	d, mainta	ined, us	sed; test			
×	Food	properly labele	d; original container			×			-contac	t surfaces dea						
			on of Fried Contamin			l x				Physical Fe				4	+	
X			animals not present nted during food prep			×				iter available: a ed: proper bac			<u> </u>	1	1	
×	and di	splay				-		Sewaga	and wo	stewater prope	rly dienos	ed		-	+	
X Personal deanliness: clean outer dothing, hair restraint, fingernails and jewelry				X Sewage and wastewater properly disposed												
Wiping cloths: properly used and stored Fruits and vegetables washed before upe				×				properly construction properly dispo					-	_		
						Î	X Physical facilities installed, maintained, and dean									
Person in	n Charge /T	^{itle:} Daniel	l Vancil ♥	0)~	0				Date: 07/0	06/20)22				
Inspector	11/	///	1/1/		ephone No.			PHS N	· ·	Follow-up:			es	V	No	
1 lung a 1 le 573-888-9008					·	-	347 MARY - FII	F CODV	Follow-up D	ate:				E6.	.37	
MO 58	(b-13)			PROTRIDOTTON, WH	III - OWNER - COP		C.F	2002/21 - 0.0	LL 000F1						1.0	-44



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

TIME IN 1300	TIME OUT 1430
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ESTABLISHMEN L-3 Upto	NT NAME WIN Skate LLC	ADDRESS 104 West Grand	City /zip Camp	bell, 63933	
	OD PRODUCT/LOCATION	TEMP. in ° F	TARE TRANSPORTED AND A TRANSPORTED A TRANSPORTED AND A TRANSPORTED A TRANSPORTED AND A TRANSPORTED AND A TRANSPORTED AND A TRANSPORTED A TRANSPORTED AND A TRANSPORTED AND A TRANSPORTED A TRANS		
	Refrigerator	35			
	Freezer	-5			
	Pepsi	40			
Cwe		PROPETYTY	AS:	Correction in se	
Meletica Reference	Priority items contribute directly to the	e elimination, prevention or tecuclion to	ar arceptatve level frazards associated urs or as stated.	with focusion te illness (care)	
3-501.17	Opened hotdogs in whirlp	ool refrigerator not dated, sh	all be dated with 7 day disca	rd date COS	
	- J				
Code Reference	Constitute entries to Property entries	COREITEMS	n nos en inment design deneral mainter	Correct by Initial hamps or sanitation (pare)	
AVERTICAL SE		JPs). These items are to be corrected	by the next regular inspection or as s	ated.	
		EDUCATION PROVIDE	D OR COMMENTS		
	No. and CTM .	1		Date: 07/00/0000	
Person in C	Charge /Title: Daniel Vancil	10		Date: 07/06/2022	
Inspector:	11/1/11	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: ☐ Yes ☑ No Follow-up Date:	
150 5	wyhell 12	DISTRIBUTION, WHITE - CANER'S COPY	CANARY – FILE COPY	F6.37A	