

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

TIME IN	10	00	TIME OUT 1100			
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NEXT POLITINE INSPECTION, OR SUCH SHORTER PERM			NOD OF TIME IN THIS NOT OWNER:	D BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FAC OD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULA IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OF OWNER: Angela Cross						OPERATION AU DOPERATION PERSO Ange	ATORY AUTHORITY. FAILURE TO COMPLY PERATIONS. PERSON IN CHARGE: Angela Cross					
ADDRESS: 201 A Douglass										COUN	COUNTY: Dunklin					
CITY/ZIP: Malden, MO 63863			PHONE: 573-61	PHONE: 573-614-2590 FAX:					P.H. PRIORITY: H M L							
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DEL RESTAURANT SCHOOL SENIOR CENTER SUM] DELI SUMMEI	R.E.P.	GROCERY STORE INSTITUTION MOBILE VENDORS						RS				
PURPOSE Pre-open	ıng	Routine	☐ Follow-up	Complair	at 🔲 C	Other										
FROZEN DESSERT Approved Disapproved SEWAGE DISPOSAL PRIVATE COMMUNITY NON-COMMUNITY Date Sampled Results																
License No.		· · · · · · · · · · · · · · · · · · ·		Filsk	FACTOR	RS AND	INTE	RVENT	TONS						:**** :7'	
Risk factors a	re food n	reparation pra-	ctices and employee	e behaviors mo	est commor	nly report	ed to th	e Cente	ers for Dis	ease Co	ntrol and Previ	ention as o	contrib	outing fact	ors in	
foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury. Compliance Demonstration street interventions are control measures to prevent foodborne illness or injury. COS R Compliance Public Hazardious Foodbas COS R																
	TUC	Person in cha and performs	arge present, demon siduties	istratės knowle	edge,		IN OUT N/O Proper cooking, time and temperature									
	OUT	Manadement	Einstoyes Had t awareness; policy :	tosent			IN OUT N/O Proper reheating procedures for hot holding IN OUT N/O Proper cooling time and temperatures									
	DUT	Propertuse of	f reporting restriction	n and exclusio	эг ,		IN OUT N/O NA Proper ho				hot holding te	mperature	5			
IN OUT	働	Proper eating, tasting, drinking or tobacco use					OUT N/A Proper cold holding temperatures IN OUT N/O N/A Proper date marking and disposition									
IN QUT		No disobaras from ouce, nova and mouth					records)				il	oublic health control (procedures /				
		Preventing Contamination by Hands					Consume			Chilk in all nativisory ner advisory provided for raw or						
M OUT	N/O						IN OUT undercoo			ooked food						
IN OUT		No bare hand contact with ready-to-eat foods or approved alternate method properly followed											,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			
	TUC	Advantable and making familia, guardied 8					OUT N/O N/A offered			rized foods us						
	Approved Scance:			er er i		OUT N/A Food additives: approved and properly used										
) N/A	Food obtained from accroved source Food received at proper temperature					OUT Toxic sub				stances properly identified, stored and					
		Food in good	condition safe and	unadulterated			₩-			used """ Co	nformalica wit	Approve	#P4	cedures:		
OUT Food in good condition, safe and unadulterated IN OUT N/O Required records available shellstock tags, parasite destruction					IN OUT Compliance with approved Specialized Process and HACCP plan					5						
IN OUT	-					-	The letter to the left of each item indicates that item's status at the time of the							в of the	3	
122	OUT N/A Food-contact surfaces cleaned & sanitized					inspection. IN = in compliance OUT = not in compliance										
Proper disposition of rotumed, previously served,					N/A = not applicable N/C = not observed											
IN OUT Proper disposition of reduction, previously served, reconditioned, and unsafe food GDOD RETAIL PRACTICES."																
		Good Retail P	ractices are prevents	ative measure:			duction	of path	ogens, ch	emicals,	and physical c	bjects into	food	s.	cos	S I R
IN OUT	Paste	rized edds us	tte Food alto Walter ed where required		COS	R	IN X	OUT	In-use u	tensils: p	reperly stored				11 000	
x	Water	Water and ice from approved source					Utensils, equipment handled		ent and linens	nt and linens: properly stored, dried,						
		Food Terrograpuse Control					×		Single-u	se/single	-service artido	es: properl	y stor	ed, used	1	
×		uate equipment for temperature control oved thawing methods used					×		Gloves	used pro	oerly H. Divipmen	tand Vend	lina .			
Approved thawing methods asset Thermometers provided and accurate						×		Food an	d nonfoc	d-contact surf	aces dean	nable.	properly			
निवहर विकास किसीरा						×	Warewa	shing fac	cilities: installe		ned, u	sed; test				
×	Food properly labeled; original container					×		Nonfood	strips used Nonfood-contact surfaces dean							
		Prevention of Food Contentination: nsects rodents and animals not present					×		Hot and	and cold water available; adequate pressure						
Contamination prevented during food preparation, storage				age		×		Plumbing installed; proper backflow devices								
×	and display Personal dearliness: clean outer dothing hair restraint,				t,		×		Sewage and wastewater properly disposed							
×	fingernals and jewelry Wiping doths: properly used and stored						×			Toilet facilities: properly constructed, supplied, deaned						
X		Fruits and vegetables washed before use					l x		Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean							
Person in Ch	narge /T	itle: Angel	a Cross	Amont	20/1/	000					Date: 08/2					
Inspector	1/	6/1	1/1	A ISCH	Telephone 73-888			-	EPHS N 647		Follow-up: Follow-up D			Yes	V	No
MO SAD-1 (J.	que	1111	/ - /	DISTRIBUTION.	WHITE - OW	MER'S COP	Y		CANARY - FI	LE COPY						E6.37



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Properly before a distributed density for the electron recompleted by the Control by the following of the control of the contr			0						
Protection in progress CORETEINS CORETEINS		Whirlpool	38						
Protection in progress CORETEINS CORETEINS									
Person in Charge /Title: Angela Cross Telephone No. EPHS No. Follow-up: Yes No.	Reference		e elimination, preventinos redicipanto to establica de action within 72 ho	a sneplate ses hazard, essue.					
Person in Charge /Title: Angela Cross Telephone No. EPHS No. Follow-up: Yes No.	CIP	Correction in progress							
Person in Charge /Title: Angela Cross Telephone No. EPHS No. Follow-up: Yes No.		9							
Person in Charge /Title: Angela Cross Telephone No. EPHS No. Follow-up: Yes No.			THE PART OF A THE PART OF THE	TO POST POZNEKO ZETKUTEN					
Inspector Telephone No. EPHS No. Follow-up: Yes No.									
Inspector Telephone No. EPHS No. Follow-up: Yes No.	Person in C	Person in Charge /Title: Angela Cross \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \							
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