



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

TIME IN 900 TIME OUT 1130
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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: THE STORE #2		OWNER: Rahim Kajani		PERSON IN CHARGE: Sam Muhamad	
ADDRESS: 911 INDEPENDENCE AVE				COUNTY: 069	
CITY/ZIP: KENNETT, MO 63857		PHONE: 573-888-9524		FAX:	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> MOBILE VENDORS		PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other			
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled _____	
License No. NA		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				Demonstration of Knowledge		COS	R	Compliance			Potentially Hazardous Foods		COS	R		
IN				Person in charge present, demonstrates knowledge, and performs duties					OUT	N/O	N/A	Proper cooking, time and temperature				
				Employee Health					IN	OUT	N/O	N/A	Proper reheating procedures for hot holding			
		OUT		Management awareness; policy present					IN	OUT	N/O	N/A	Proper cooling time and temperatures			
		OUT		Proper use of reporting, restriction and exclusion						OUT	N/O	N/A	Proper hot holding temperatures			
				Good Hygienic Practices						OUT	N/A		Proper cold holding temperatures			
	OUT	N/O		Proper eating, tasting, drinking or tobacco use					IN		N/O	N/A	Proper date marking and disposition			
	OUT	N/O		No discharge from eyes, nose and mouth					IN	OUT	N/O		Time as a public health control (procedures / records)			
				Preventing Contamination by Hands									Consumer Advisory			
	OUT	N/O		Hands clean and properly washed					IN	OUT			Consumer advisory provided for raw or undercooked food			
	OUT	N/O		No bare hand contact with ready-to-eat foods or approved alternate method properly followed									Highly Susceptible Populations			
IN				Adequate handwashing facilities supplied & accessible						OUT	N/O	N/A	Pasteurized foods used, prohibited foods not offered			
				Approved Source									Chemical			
		OUT		Food obtained from approved source						OUT	N/A		Food additives: approved and properly used			
IN	OUT	N/A		Food received at proper temperature					IN				Toxic substances properly identified, stored and used			
IN				Food in good condition, safe and unadulterated									Conformance with Approved Procedures			
IN	OUT	N/O		Required records available: shellstock tags, parasite destruction					IN	OUT			Compliance with approved Specialized Process and HACCP plan			
				Protection from Contamination					The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed							
IN		N/A		Food separated and protected												
IN		N/A		Food-contact surfaces cleaned & sanitized												
IN	OUT			Proper disposition of returned, previously served, reconditioned, and unsafe food												

GOOD RETAIL PRACTICES

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

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

Person in Charge /Title: Sam Muhamad		Date: 10/24/2022	
Inspector: <i>Christopher D. Pitts</i>	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: <input checked="" type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date: 11/1/22	



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ESTABLISHMENT NAME THE STORE #2		ADDRESS 911 INDEPENDENCE AVE		CITY / ZIP KENNETT, MO 63857	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk in cooler		39	Hoshizaki Freezer		1
Pizza Prep		36			
Warmer/Green Beans		135			
Warmer/Mashed Potatoes		135			
Warmer/ Tomato Noodles		136			
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				Correct by (date)
6-501.111	Multiple knots around returned goods				11/1/22 SM
7-102.11	Unlabeled spray bottle next to pizza prep cooler				11/1/22 SM
3-501.16B	Open jars of bannana peppers and jalepeno peppers sitting on shelving, containers stated refrigera				COS SM
	once opened				11/1/22 SM
3-501.17	Multiple items not dated in walk in cooler (Boiled Eggs, Baked Beans)				11/1/22 SM
3-302.11	Raw beef laying on top of hotdogs				11/1/22 SM
3-302.11	Precooked scrambled eggs sitting below raw ground beef				11/1/22 SM
7-102.11	Unlabeled pump sprayer on kitchen floor				11/1/22 SM
4-601.11A	Microwave soiled with food and debris				11/1/22 SM
4-601.11A	Can opener soiled with food and debris				11/1/22 SM
4-601.11A	Multiple can goods sitting on bottom shelf in kitchen, soiled with food and debris				11/1/22 SM
3-302.11	Raw shell eggs next to ready to eat cheese in walk in cooler				11/1/22 SM
3-501.17	Mulitple opened items in pizza prep cooler not dated				11/1/22 SM
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.				Correct by (date)
5-501.15	Missing lid to dumpster				11/1/22 SM
4-601.11C	customer cooler doors seals soiled with debris				11/1/22 SM
5-501.116	Trash overflowing in mens restroom				11/1/22 SM
6-301.12	No paper towels in mens restroom				11/1/22 SM
4-601.11C	Togo fountain soiled with syrup				11/1/22 SM
6-501.11	Missing ceiling tiles in rear storage area				11/1/22 SM
4-302.14	No test kit for checking sanitizer				11/1/22 SM
4-601.11C	Shelving in kitchen soiled with food and debris				11/1/22 SM
4-601.11C	Floor fan in kitchen soiled with dust and debris				11/1/22 SM
6-501.11	Missing ceiling tiles in kitchen				11/1/22 SM
3-304.14	Wiping cloths laying on counter in kitchen, shall be place in sanitizer when not in use				11/1/22 SM
3-305.11	Bags of flour on floor in kitchen				11/1/22 SM
3-302.12	Unlabeled dry goods in kitchen,				11/1/22 SM
6-501.11	Water leaking onto floor next to 3 vat, repair				11/1/22 SM
6-201.11	Floors soiled behind hoshizaki freezer				11/1/22 SM
6-501.11	Missing floor tiles in walk in cooler				11/1/22 SM
4-601.11C	Pizza prep cooler soiled with food and debris				11/1/22 SM
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: Sam Muhamad					Date: 10/24/2022
Inspector:	Telephone No. 573-888-9008		EPHS No. 1647		Follow-up: <input checked="" type="checkbox"/> Yes <input checked="" type="checkbox"/> No
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