

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

TIME IN	12	00	TIME OUT 1330
PAGE	1	of	2

AMERICAN LEGION POST 293 AMERICAN LEGION POST 293 Mitchell Faulkner COUNTY: 069 CITY/ZIP: Malden ESTABLISHMENT TYPE BAKERY RESTAURANT SCHOOL SENIOR CENTER DELI RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. FOID FOR COMMUNITY FROZEN DESSERT Approved Disapproved Disapproved Disapproved License No. NA 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.	NEXT	ROUTINE	INSPE	CTION OR SU	Y, THE ITEMS NOTE CH SHORTER PER CTIONS SPECIFIED	IOD OF TIME IN THIS NO	E AS MAY TICE MAY	BE SPEC	IFIED I	N WRIT	TING BY T	HE RE	GULATORY A DD OPERATIO	AUTHORIT ONS.	Y. F	AILURE 1	RECTED TO COM	BY TH PLY	Œ
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Person in Charge /Title: Mitchell Faulkner Inspector: Date: 12/01/2022			Wiping	cloths: proper	rly used and stored													-	
Person in Charge / Title: Mitchell Faulkner Inspector: Date: 12/01/2022 Telephone No. 573-888-9008 EPHS No. 1647 Follow-up Date: Yes No Follow-up Date:	×		Fruits	and vegetables	s washed before use		_												
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 1200 TIME OUT 1330

PAGE 2 of 2

ESTABLISHMEN	TNAME	ADDRESS		CITY/ZIP				
AMERIC	AN LEGION POST293	PO BOX 203 BUS	SINESS HWY 25	Malden				
FO	OD PRODUCT/LOCATION	TEMP. in ° F	LOCATION	TEMP. ii	n°F			
	Kenmore	-5						
	Amana	-10						
	Kenmore	39						
	Walk in Cooler	35						
					Correct by	Initial		
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.							
3-302.11	Raw whole eggs above ready		COS	AUR				
3-701.11	Bay valley jalepenos and Alw	ays Save Kosher dill	spears opened on count	er, package states	cos			
	to refrigerate once opened							
					Correct by	Initial		
Code Reference								
4-204.112	No thermometer in Kenmore	refrigertor			CIP	CME		
NRI	Next Routine Inspection							
CIP	Correction in progress							
cos	Corrected onsite							
-								
		EDUCATION PRO	/IDED OR COMMENTS					
		NRI= NEXT RO	DUTINE INSPCTION					
Person in Ch	narge /Title: Mitchell Faulkner	MR		Date: 12/01/2	n22			
	IVIII.CITEII FAUIKITEI	Telephone N	o. EPHS No.	Follow-up:		☑ No		
Inspector:	hered the	573-888-90	08 1647	Follow-up Date:	. 00			
MO 580-1814 (9-13		DISTRIBUTION: WHITE - OWNER'S CO	OPY CANARY - FILE COPY			E6.37A		