



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

TIME IN 930 TIME OUT 1055
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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: WENDY'S		OWNER: MERITAGE HOSPITALITY, LLC		PERSON IN CHARGE: Tina Snipes	
ADDRESS: 1320 FIRST STREET				COUNTY: 069	
CITY/ZIP: KENNETT, MO 63857		PHONE: 573-888-3535	FAX:	P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP. FOOD					
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 checked="" type="checkbox"/> Approved <input checked="" 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 <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____	
License No. 069-15366					

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
<input checked="" type="checkbox"/>	OUT Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/>	OUT N/O N/A Proper cooking, time and temperature		
<input checked="" type="checkbox"/>	OUT Management awareness; policy present			<input checked="" type="checkbox"/>	OUT N/O N/A Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/>	OUT Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/>	OUT N/O N/A Proper cooling time and temperatures		
<input checked="" type="checkbox"/>	OUT N/O Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/>	OUT N/O N/A Proper hot holding temperatures		
<input checked="" type="checkbox"/>	OUT N/O No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/>	OUT N/O N/A Proper cold holding temperatures		
<input checked="" type="checkbox"/>	OUT N/O Hands clean and properly washed			<input checked="" type="checkbox"/>	OUT N/O N/A Proper date marking and disposition		
<input checked="" type="checkbox"/>	OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input checked="" type="checkbox"/>	OUT N/O N/A Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/>	OUT Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/>	OUT N/O N/A Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/>	OUT Food obtained from approved source			<input checked="" type="checkbox"/>	OUT N/A Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/>	OUT Food received at proper temperature			<input checked="" type="checkbox"/>	OUT N/A Food additives: approved and properly used		
<input checked="" type="checkbox"/>	OUT Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/>	OUT Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>	OUT Required records available, shellstock tags, parasite destruction			<input checked="" type="checkbox"/>	OUT Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/>	OUT N/A Food separated and protected			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			
<input checked="" type="checkbox"/>	OUT N/A Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/>	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	Food Temperature Control	COS	R
<input checked="" type="checkbox"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Approved thawing methods used			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Thermometers provided and accurate			<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input checked="" type="checkbox"/>		Food properly labeled; original container			<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>		Insects, rodents and animals not present			<input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
					<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge / Title: Tina Snipes		Date: 02/16/2022	
Inspector: <i>[Signature]</i>	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date: _____	

