

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

TIME IN 950			TIME OUT 1130
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NEXT BOUTING	= INSPE	CTION OR SU	JCH SHORTER PE	RIOD OF TIME A	S MAY BE SPË	CIFIED I	N WRI	TING BY T	HE REGU	ACILITIES WHICH MUST PLATORY AUTHORITY OPERATIONS.	ST BE CORRE	CTED B	Y THE LY
ESTABLISHMENT NAME: MALDEN COUNTRY CLUB			OWNER:	IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OF OWNER: MALDEN COUNTRY CLUB CORP.						PERSON IN CHARGE: Linda Naiar			
ADDRESS: P.O. BOX 291 MALDEN INDU			NDUSTRIA						COUNTY: 069				
CITY/ZIP: MALDEN, MO 63863 PHONE: 573-276-999			991	FAX:				P.H. PRIORITY	: 🔳 н [М] [
ESTABLISHMEN BAKERY RESTAU	,	C. STOR		R	DELI SUMMER F.P.		GROCE AVERN	RY STOR	E 🛮	INSTITUTION TEMP.FOOD	MOBILE	VENDOF	เร
PURPOSE Pre-oper		Routine	☐ Follow-up	☐ Complaint	☐ Other								
FROZEN DE	SSERT		SEWAGE DISI	POSAL PRIVA		COMM				OMMUNITY ampled	☐ PRIVAT	E S	
License No. N	A			RISK F	ACTORS ANI	D INTE	RVEN	TIONS	634,17	A 1255 July 1		1713	1105
Risk factors a	re food p	preparation pra	actices and employe	e behaviors most	commonly repo	rted to th	ne Cent	ers for Dis	ease Cont	rol and Prevention as o	contributing fac	tors in	
foodborne illne Compliance	ess outbro		nealth intervention Demonstration of K			foodbor R Co	ne Illne mpliance	ss or injury	/.	Potentially Hazardous	Foods	CC	S R
	OUT	Person in ch	arge present, demo		2-0025	IN (_	N/A	Proper co	ooking, time and tempe			
	-	and performs	s duties Employee He	alth		IN 0		N N/A	Proper r	eheating procedures for	or hot holding	_	
	DUT		t awareness; policy	present		IN 6	TUC	N/A Proper cooling time and temperatures					
	TUC	Proper use of	of reporting, restricti Good Hygienic Pr					T N/O N/A Proper hot holding temperatures OUT N/A Proper cold holding temperatures					
OUT	N/O	Proper eatin	g, tasting, drinking	or tobacco use		IN (N/O N/A	Proper d	ate marking and dispos	sition		
III OUT	N/O	No discharge	e from eyes, nose a	nd mouth		IN (TUC	N/O 1	Time as records)	a public health control	(procedures /		
			venting Contaminat							Consumer Advise			
■ OUT	OUT N/O Hands clean and properly washed				100	OUT	N/A Consumer advisory provided for raw or undercooked food						
■ OUT	OUT N/O No bare hand contact with ready-to-eat foods or						Highly Susceptible Populations						
approved alternate method properly followed OUT Adequate handwashing facilities supplied &					OUT N/O N/A Pasteurized foods used, prohibited foods not								
		accessible	Approved Sou			-	001	14/0	offered	Chemical			-
	OUT Food obtained from approved source					OU	Γ N/A		ditives: approved and p				
IN OUT N	Egod received at proper temperature						OUT	Toxic sul	bstances properly ident	tified, stored a	nd		
	DUT	Food in good	d condition, safe an	d unadulterated					Conf	formance with Approve			
IN OUT N/	C 📠	destruction	cords available: she		iite	IN	OUT	T N	Compliar and HAC	nce with approved Spe CCP plan	cialized Proce	5S	
OUT	N/A		ated and protected	ammaton		The	letter to	the left o	f each item	indicates that item's s	tatus at the tin	ne of the	
IN COT	Food soutest surface placed 9 contined				inspection. IN = in compliance OUT = not in compliance								
	-	Proper dispo	osition of returned, p	reviously served,				t applicabl		N/O = not obser			
IN OUT	MID		d, and unsafe food		COOR DETAIL	DDAOT	1050			CHICAGO CONTRACTOR			
		Good Retail P	ractices are preven	tative measures to	GOOD RETAIL			ogens, ch	emicals, ar	nd physical objects into	foods.		
IN OUT			afe Food and Wate		COS R	iN	OUT		Pr	roper Use of Utensils		cos	R
×			sed where required approved source			×		In-use u	tensils: pro	pperly stored nt and linens: properly s	stored, dried.	+-	+
×	vvaler					×		handled					-
×	Adam	Food Temperature Control Adequate equipment for temperature control				×			se/single-s used prope	service articles: properl	y stored, used		+
â		ved thawing m		and or		Ë			Utensils	s, Equipment and Vend		2	
×	The magnetic provided and contrate				×		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
			Food Identification	17:17:11			×	Warewa	shing facili	ities: installed, maintain	ned, used; test		
-					-	×	strips us		urfaces clean			-	
×	Food properly labeled; original container Prevention of Food Contamination						^	Nonfood-contact surfaces clean Physical Facilities					
×	Insects, rodents, and animals not present					×		Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices				-	-
Contamination prevented during food preparation, storage and display				×							_		
×	Personal cleanlinese: clean outer clathing hair restraint					×		Sewage and wastewater properly disposed					
×	Wiping cloths: properly used and stored					×		Toilet facilities: properly constructed, supplied, cleaned					
X	Fruits	ruits and vegetables washed before use				×	×			operly disposed; facilitionstalled, maintained, ar			-
Person in Ch	narge /T	itle:	Major	1	0 (1)		^	1 nysical		oate: 02/09/20			-
10		Linda	ivajar	WALL A	X Y	\nearrow		EDITO N					No
Inspector	1	1 has	1) 11.1	57	lephone No. 3-888-9008			EPHS No 1647		ollow-up: ollow-up Date: 2/16		V	140
MO 585 1814 (9-13	7	July !	the first		HITE - OWNER'S COI			CANARY - FI					E6.37



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ESTABLISHMEN		ADDRESS		CITY/ZIP	00			
MALDEN	COUNTRY CLUB	P.O. BOX 291	MALDEN INDUSTRIAL		63			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ L	OCATION	TEMP. ii	ı°F		
	Crosley	36						
WHIF	RLPOOL CHEST FREEZER	10	Cosley					
SLICED	TOMATOES/ PREP COOLER	41	ovetop	202				
	True Prep	39	Rice/Stovet	ор	169	l .		
LE	TTUCE/PREP COOLER	41	× .					
Code		PRIO	ORITY ITEMS	aciated with feedbarns illness	Correct by (date)	Initial		
Reference	or injury. These items MUST RECEIVE II	MMEDIATE ACTION with	eduction to an acceptable level, hazards assithin 72 hours or as stated.	sociated with loodborne liliness	(date)			
4-703.11	No sanitizer for auto dishwash	2/16/23 2/16/23	S					
4-601.11A	A can opener soiled with food and debris, wash rinse and sanitize							
3-501.17	Multiple items in prep cooler r	ot dated (Boiled	eggs, chopped ham) shall be	dated with 7 day disca	2/16/23 2/16/23	SO		
	A Pots and pans laying on floor across from dishwasher							
	Using lemon scented bleach f				2/16/23	CO		
	Cutting board heavily scarred on prep table, repair or replace							
4-601.11A	Ice maker baffles soiled, clear	າ			2/16/23	CD		
Code		CO	DRE ITEMS		Correct by	Initial		
Reference	Core items relate to general sanitation, op	erational controls, faciliti	ies or structures, equipment design, genera	I maintenance or sanitation	(date)			
4 GO1 11C	Shelving below prep table soil		corrected by the next regular inspection	or as stated.	2/16/23	W		
					2/16/23	V		
	1C Top shelving aove prep table soiled with food and debris							
	A Floor in dishwashing area soiled A Floor behind and below stove/deep fryers soiled with grease, clean							
0-30 1. 12A	Floor berlind and below stove.	deep li yers solle	with grease, oldan		2/16/23	CO		
						-		
						-		
O.I.D.	0							
	Correction in progress							
NRI	Next Routine Inspection							
		EDUCATION F	PROVIDED OR COMMENTS					
	Λ	1 0	A					
Person in Ch	^{arge /Title:} Linda Najar	with	Vin	Date: 02/09/2	023			
Inspector?		Telepho	ne No. EPHS No.	Follow-up:		No		
le	washeller	573-888	8-9008 1647	Follow-up Date: 2/1		E6.37A		