

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

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CITY/2 Kennett, Mo 63857	ADDRESS: 1200 Independence										COUNTY: Dui	COUNTY: Dunklin			
RESTURANT SCHOOL SENIOR CENTER SMMERT P. TEMP-POOL MOBILE VENDORS RESTURANT SCHOOL SENIOR CENTER SMMERT P. TEMP-POOL MOBILE VENDORS MOB	CITY/ZIP: Kennett, Mo 63857 PHONE: 573-34			PHONE: 573-344-0	6659		FAX:				P.H. PRIORITY	/: ■ H	М] L	
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 1300	TIME OUT 1500
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ESTABLISHMEN La Delicia	T NAME	1200 Independer	nce	Kennett, Mo 63857			
FO	OD PRODUCT/LOCATION	TEMP. in ° F		FOOD PRODUCT/ LOCATION			
	Ice Cream Cooler	5	Chicken/B	uffet	178		
	Ice cream cooler		Rice/Buff	et	159		
	2 Door Cooler	36					
	Prep Cooler	38					
	3 door frozen	8					
Code Reference	Priority items contribute directly to the or injury. These items MUST RECE	PRIORITY I e elimination, prevention or reduction IVE IMMEDIATE ACTION within 72	n to an acceptable level, hazards a	ssociated with foodborne illness	Correct by (date)	Initial	
3-501.17	Multiple items in cooler no				5/26/23	LV	
4-601.11A	Microwave soiled with foo	d			5/26/23	LV	
4-204.112	Core items relate to general sanitatic standard operating procedures (SSC Shelving below prep table Repeat: Missing thermome	soiled with food	structures, equipment design, gene eted by the next regular inspection	ral maintenance or sanitation on or as stated.	Correct by (date) 5/26/23 5/26/23	LU	
4-501.114	No sanitizer in 3 vat sink				5/26/23	*L V	
	Approved						
		EDUCATION PROVI	DED OR COMMENTS				
Person in Ch	narge /Title: Osiel Vazquez		P	Date: 05/22/2			
Inspector:	Van DUL	Telephone No 573-888-900 DISTRIBUTION: WHITE - OWNER'S COP	08 1647	Follow-up: Follow-up Date:	Yes [No E6.37A	