

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

TIME IN	180	0	TIME OUT 1100				
PAGE	1	of	2				

MEXT ROLL	TIME IN	ISPEC	TION OR SU	Y, THE ITEMS NOTE ICH SHORTER PERI CTIONS SPECIFIED	OD OF TIME	E AS MA	Y BE S	SPEC	IFIED I	N WR	ITING BY I	HE KEG	FACILITIES WHICH MUS SULATORY AUTHORITY. D OPERATIONS.	FAILURE II	COMPL	YTHE Y
ESTABLISHMENT NAME: OWNER				OWNER:								Dave Davis	PERSON IN CHARGE: Dave Davis			
ADDRESS: BUSINESS HWY 25, P.O. BOX 384				34						COUNTY: Duni	COUNTY: Dunklin					
CITY/ZIP: MALDEN, MO 63863				FAX:							P.H. PRIORITY :	H	_ м [	] L		
ESTABLISHMENT TYPE  BAKERY C. STORE CATERER  RESTAURANT SCHOOL SENIOR CENTER										INSTITUTION TEMP.FOOD						
PURPOSE Pre-c	opening		Routine	☐ Follow-up	☐ Compla	int 🗀	] Othe	er								
FROZEN DESSERT  ☐ Approved ☐ Disapproved  SEWAGE DISPOSAL  ■ PUBLIC ☐ PRIVA					VATE								PRIVAT	Ē s		
License No	o	191		S L4 S	RISI	K FACT	ORS	AND	INTE	RVEN	ITIONS			N. Karak		
Risk facto	ors are	food p	reparation pra	ctices and employee	behaviors m	ost com	monly r	eport	ed to th	ne Cer	ters for Dis	ease Co	ntrol and Prevention as co	ntributing fac	tors in	
foodborne Compliance		outbre		ealth interventions and Demonstration of Kno		neasures	cos	R	Co	ne IIIn mplian	ess or injury		Potentially Hazardous	Foods	CO	S R
	OU	т	Person in cha	arge present, demons	strates know	ledge,			IN I	OUT	N/A	Proper	cooking, time and temper	ature		
				Employee Healt									oper reheating procedures for hot holding oper cooling time and temperatures			-
	OU	-		t awareness; policy per f reporting, restriction		on	-	+	OUT N/O N/A Proper ho			Proper	ot holding temperatures			
				Good Hygienic Prac		Line		1	IN I	<b>Q</b>	T N/A N/O N/A	Proper	cold holding temperatures date marking and disposit	ion.	_	-
OL OL		N/O N/O		g, tasting, drinking or e from eyes, nose and				+	1		N/O I	Time a	s a public health control (p	a public health control (procedures /		
- 00	U 1	N/O	Drov	renting Contamination	hy Hands		-		111 001		100	record	Consumer Advisory			_
IN C	T I	V/O	Hands clean and properly washed						IN				ner advisory provided for raw or looked food			
8=		No hare hand contact with ready-to-eat foor			o-eat foods	or		+	$\vdash$	H			Highly Susceptible Popu	lations		
- 00	approved alternate method properly follo			ty followed			+	Pasteurize			Pasteu	rized foods used, prohibite	ed foods not		_	
accessible						1	-	001	N/O N/A	offered				_		
	Approved Source OUT Food obtained from approved source						+					idditives: approved and pro				
IN OUT NA Food received at proper temperature							IN used			used		stances properly identified, stored and				
OUT Food in good condition, safe and una						+	Compliant					ormance with Approved Procedures nce with approved Specialized Process				
IN OUT N/O Required records available: shellstock tags destruction				arasite		$\perp$	IN	OL	JT MEN		ACCP plan	anzoa 1 1000				
	Protection from Contamination  Food separated and protected			nination		-	+	The letter to the left of each item				em indicates that item's sta	atus at the tim	ne of the		
COT IN/A			sanitized	inspection.				ection								
Proper disposition of returned previous				NUM							N/O = not observe					
IN OUT reconditioned, and unsafe food																
			Good Retail P	ractices are preventa	tive measure		OD RE				thogens, ch	emicals,	and physical objects into t	foods.		
IN O	TUC		Sa	afe Food and Water			cos	R	IN	OUT			Proper Use of Utensils	X. V.	cos	R
X			asteurized eggs used where required ater and ice from approved source			-+	-	_	×				properly stored ent and linens: properly st	ored, dried,		+
×		, ate							×		handled			clee: properly stored used		-
×		Adenu	Food Temperature Control uate equipment for temperature control					_	X			te-use/single-service articles: properly stored, used yes used properly				
X		Appro	ed thawing m							Foodon		sils, Equipment and Vendin			-	
×		Therm	rmometers provided and accurate						×		designe	Food and nonfood-contact surfaces cleanable, proper designed, constructed, and used				
		Food Identification							×		Warewa strips us		cilities: installed, maintaine	ed, used; test		
x		Food properly labeled; original container						_	x		Nonfood	l-contact	surfaces clean Physical Facilities			-
×		Prevention of Food Contamination Insects, rodents, and animals not present				-		×		Hot and	cold wa	ter available; adequate pre	essure			
×	Contamination requested during food proporation stor			rage					Plumbin	g installe	ed; proper backflow device	S				
×	Personal cleanliness: clean outer clothing, hair restrain			nt,			×		Sewage	and wa	stewater properly disposed					
	fingernails and jewelry  X Wiping cloths: properly used and stored						×				roperly constructed, suppl					
×		Fruits and vegetables washed before use						X	×			properly disposed; facilities s installed, maintained, and		-	-	
Person in	n Char	ge /T	itle: Dave	Davis						^	Tityaloa	. 74511116	Date: 06/28/202			
		-	Dave	Davis		Telest	one M	_			EPHS N		Follow-up:	Yes		No
Inspector: Teleph 573-8				phone No. -888-9008				1647 Follow-up Date: 7/12/2023								



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TIME OUT 1100 TIME IN 800 PAGE 2 of 2

ESTABLISHMEN HARPS F	TNAME FOOD STORE	ADDRESS BUSINESS HWY	25, P.O. BOX 384	MALDEN, MO 6386	63				
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCTA	LOCATION	TEMP. in ° F				
	Deli Walk in Cooler	39	Egg Cod	Egg Cooler					
	Deli Walk in Freezer	0	Meat Display	Cooler	36				
	Chest Cooler for Salads	34	Meat Pre	ep	46				
(	Chest Cooler for Pasta	38	38 Meat Walk in Cooler						
	Dairy Cooler	37	oler	39					
Code Reference	Priority items contribute directly to the eli- or injury. These items MUST RECEIVE	PRIORITY mination, prevention or reduction MMEDIATE ACTION within 73	n to an acceptable level, hazards	associated with foodborne illness	Correct by (date)	Initial			
3-501.17	Incorrect dating on deli meat,				7/12 7/12				
3-501.17									
7-102.11	Unlabeled spary bottle next to handwashing sink in deli								
3-501.17	Sliced Bologna ends not dated in deli case								
2-301.12	Employee hands were not washed before putting on gloves to work with ready to eat foods in deli								
7-102.11	Unlabled spray bottle in meat	prep room		1 61 5.13	7/12				
3-501.16B	In meat prep room, mulitple p	ieces of beef had a in	ternal temp of 45 to 47 of	legrees, shall be neld	7/12				
	41 degrees or below				7/40				
7-102.11	Unlabeled red spray bottle in	produce room, shall b	e labeled		7/12				
Code Reference	Core items relate to general sanitation, o standard operating procedures (SSOPs).	CORE IT perational controls, facilities or These items are to be corre	structures, equipment design, gene	eral maintenance or sanitation on or as stated.	Correct by (date)	Initial			
6-501.11	Missing ceiling panels next to	walk in freezer in del			7/12				
6-501.11	Holes in walls and exposed in		in cooler		7/12 7/12				
6-501.11									
6-501.11	West freezer door damaged a				7/12 7/12				
3-304.14	Wiping cloths laying on counter, shall be placed in sanitizer when not in use								
6-202.15	Rear receiving door is damag	ged and not sealing pr	operly		7/12				
NRI	Next Routine Inspection					-			
CIP	Correction in Progress								
GIF	Confection art rogress	EDUCATION PROV	IDED OR COMMENTS						
Person in Ch	narge /Title: Dave Davis			Date: 06/28/2	023				
Inspector:		Telephone No 573-888-90	D. EPHS No. 1647	Follow-up:	Follow-up: Yes No Follow-up Date: 7/12/2023				