



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

TIME IN **930** TIME OUT **1130**
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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: **EZ Stop 25** OWNER: **S&S 5 LLC** PERSON IN CHARGE: **April Helton**
ADDRESS: **36990 State Hwy 25** COUNTY: **Dunklin**
CITY/ZIP: **Malden 63863** PHONE: **559-704-3375** FAX: P.H. PRIORITY: H M L

ESTABLISHMENT TYPE
 BAKERY RESTAURANT C. STORE SCHOOL CATERER SENIOR CENTER DELI SUMMER F.P. GROCERY STORE TAVERN INSTITUTION TEMP. FOOD MOBILE VENDORS

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT Approved Disapproved SEWAGE DISPOSAL PUBLIC PRIVATE WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE
Date Sampled _____ Results _____
License No. _____

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

Person in Charge / Title: **April Helton** Date: **08/17/2023**

Inspector: *[Signature]* Telephone No. **573-888-9008** EPHS No. **1647** Follow-up: Yes No
Follow-up Date: _____



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ESTABLISHMENT NAME EZ Stop 25		ADDRESS 36990 State Hwy 25		CITY /ZIP Malden 63863	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Eggs/Warmer		148	Polar		37
Egg Rolls/Warmer		149	Walk in Cooler		38
Gravy/Warmer		143			
Deli Prep		39			
Polar		15			

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.	Correct by (date)	Initial
5-205.11A	Handsink is blocked and inaccessible in kitchen	9/27	

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
4-301.12	Unable to acces all 3 bays of ktichen sink	9/27	
4-502.13	Reusing single serve pans in kitchen	9/27	
4-302.14	No test kit for checking sanitizer	9/27	
6-501.11	Floors next to restrooms have water damage, repair or replace	9/27	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: April Helton			Date: 08/17/2023		
Inspector: 		Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: