

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

TIME IN	10	00	TIME OUT 1100
PAGE	1	of	2

ESTABLISHAVET YPE       C. STORE       DEL       GROCERY STORE       INSTITUTION       MOBILE VENDORS         EVEROSE       PLESTAULSHAVET       SCHOOL       SENIOR CENTER       SUMMER F.P.       TAVERN       ISSTITUTION       MOBILE VENDORS         PURPOSE       Restaurse       Follow-up       Complaint       Other       TEMP FOOD       MOBILE VENDORS         PURPOSE       Resultar       SCHOOL       SEWAGE DESPOSAL       WATER SUPPLY       DON-COMMUNITY       PRIVATE         Compliance       PUBLIC       PRIVATE       WATER SUPPLY       Don-Community       PRIVATE         Compliance       PUBLIC       PRIVATE       WATER SUPPLY       Don-Community       PRIVATE         Compliance       Proper colling       Notice Analysis       Provention as contributing factors in floots controls and Provention as contributing factors in floots controls and provention as contributing factors in floots controls and performs duises, enclose and controls and performation of Knowledge       OUT       NOUT       Proper colling intermetions for holding temperature       Cost         OUT       Proper colling intermetions       OUT NO       NOUT NO       Proper colling intermetions for holding temperature       Cost       Cost       Co	FACILITIES WHICH MUST BE CORRECTED BY TH GULATORY AUTHORITY. FAILURE TO COMPLY DD OPERATIONS.	'HE REGULA'	'ING BY T	IN WRIT	CIFIED	Y BE SPE	IOD OF TIME AS MA	ICH SHORTER PERI	CTION OR SU	= INSPE	OUTINE	NEXTR	
CITYZEP: Malden 63863       BYSE-704-3375       FAX:       P.H. PRIORITY:       III. III.       IIII.       IIII.       IIII.       IIII.       IIIII.       IIII.       IIII.       IIII.       IIII.       IIII.       IIII.       IIIII.       IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII	Rajat Suri	Rajat Suri				ESTABLISHMENT NAME: OWNER: S&S 5 LLC							
CITY2IP: Mailden 63863       PEXE       P.H. PRIORITY:       H       M       I         ESTABLISHERY TYPE       C. STORE       CATERER       DELL       CORCERY STORE       INSTITUTION       MOBILE VENDORS         PRESTAURANT       S.CHOOL       SENIOR CENTER       DELL       INSTITUTION       MOBILE VENDORS         PRESTAURANT       S.CHOOL       SENIOR CENTER       DELL       INSTITUTION       MOBILE VENDORS         PRESTAURANT       S.CHOOL       PRIVACE       VENDER       WATER SUPPLY       INSTITUTION       MOBILE VENDORS         PRESTAURANT       SENIOR CENTER       SENIOR CENTER       WATER SUPPLY       INSTITUTION       MOBILE VENDORS         PROFERENCE       SENIOR CENTER VENTIONS       PROFERENCE       RESTAURANT       PROFERENCE       Results         Icones No.       RISK FACTORS AND INTERVENTIONS       RESTAURANT       Proper centering research center on reprover forders and comparature on reprover forders for Disease Control and Prevention as control massures to prevent forders for Disease Control and Prevention as control massures to prevent forders for Disease Control and Prevention control massures to prevent forders for Disease Control and Prevention control massures to prevent forders for Disease Control and Prevention control massures to prevent forders for Disease Control and Prevention control massures to prevent forders forder on reproving restriction and action and action on thom prevention control massures to prevent forderatio	COUNTY: Dunklin	COUNTY:											
□       BARGERY       C. STORE       CATERER       DELL       TAVERN       TAVERN       TEMP.POOD         □       PREFAURANT       SCHORE CHITER       DELL       TAVERN       TEMP.POOD       TEMP.POOD         □       PREFAURANT       SCHORE CHITER       DELL       Other       TEMP.POOD       TEMP.POOD       PREFAURANT         □       PREFAURANT       SCHORE DISSERT       SEWAGE DISPOSAL       WATER SUPPLY       NON-COMMUNITY       DALE Sampled       Results         □       Approved       Disperson       SEWAGE DISPOSAL       WATER SUPPLY       NON-COMMUNITY       DALE Sampled       Results         □       Approved       Disperson       SEWAGE DISPOSAL       WATER SUPPLY       NON-COMMUNITY       DALE Sampled       Results         □       Commonic       Disseption       MATER SUPPLY       ON-COMMUNITY       DALE Sampled       Commonic       Description       Commonic       Results       Commonic       Description       Commonic       Description       Commonic       Commonic       Description       Commonic       Commonic       Description       Commonic       Description       Commonic       Commonic       Description       Commonic       Commonic       Description       Commonic       Description	P.H. PRIORITY : 🔳 H 🗌 M 🗌 L	FAX: P.H. PRIORITY : H			375	CITY/ZIP: Malden 63863 PHONE: 559-704-33							
PFUBPOSE         PRo-opening         Routine         Fellow-up         Complaint         Other           PRO-Opening         SEWAGE DISPOSAL         WATER SUPPLY         NON-COMMUNITY         PRIVATE           Complaint         Pro-opening         Results         Pro-opening         PRIVATE         Despaproved         Despaproved         PRIVATE         Despaproved         PRIVATE         Despaproved         Despaprovespaproved         Despaproved	□ INSTITUTION □ MOBILE VENDORS					MER F.P.	ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI						
FROZEN DESSERT       SEWAGE DISPOSAL       WATER SUPPLY       DNN-COMMUNITY       PRIVATE         Icleanse No.       PUBLIC       PRIVATE       COMMUNITY       Date Sampled       Results         Icleanse No.       Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as a control measures to prevent foodooms illines are control measures to prevent foodooms illines and temperature       COS       R       Compliance       Potentially Mazardous Foods       COS         Compliance       Demonstration of Knowtedge       COS       R       Compliance       Potentially Mazardous Foods       COS         Compliance       Employee Health       IN OUT NO       Proper cooling, time and temperatures       COS         OUT       Management awardous point present       IN OUT NO       IN OUT NO       Prepare cooling, time and temperatures       COS         IN OUT       Proper coaling temperatures       IN OUT NO       IN OUT NO       Prepare allong testing temperatures       Consumer Advisory         IN OUT       NO       Proper coaling, time and temperatures       IN OUT NO       Im Coaling temperatures       Im coaling temperatures       Im coaling temperatures       Co											SE	PURPO	
RISK FACTORS AND INTERVENTIONS           Next factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foods           Compliance         Potentially Hazardous Foods         COS           OUT         Protentially Hazardous Foods         COS           OUT         Protentially Hazardous Foods         COS           OUT         Protentially Hazardous Foods         COS           OUT         Proper colspan="2">Proper colspan="2">Proper colspan="2">Proper colspan="2"         COS           OUT         Proper colspan="2"         Proper colspan="2" <th< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>SEWAGE DISPO</td><td></td><td>SSERT</td><td>EN DE</td><td>FRO</td></th<>								SEWAGE DISPO		SSERT	EN DE	FRO	
Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in function and prevention of Knowledge.       COS       R       Compliance       Potentially Hazardous Foods       COS         OUT       Demonstration of Knowledge.       COS       R       Compliance       Proper cooling, time and temperature       COS         OUT       Management evanemess; policy present       IN       OUT       NO       Proper cooling time and temperatures       COS         OUT       Management evanemes; policy present       IN       OUT       NO       Proper cooling time and temperatures       IN         IN       OUT       MO       Proper coll in the temperatures       IN       OUT       NO       Proper coll in the temperatures       IN         IN       OUT       MO       Proper coll in the temperatures       IN       OUT       NO       Proper coll in the temperatures       IN         IN       OUT       NO       Most schargs from eyes, nose and mouth       IN       OUT       NO       Proper coll in temperatures       In       In       In       Consumera discosition       In       In       In       In       OUT       NO       Proper coll in temperatures       In       In       In       In       In </td <td></td> <td></td> <td>TIONS</td> <td>RVENT</td> <td></td> <td>ORS AN</td> <td>RISK FAC</td> <td></td> <td></td> <td></td> <td>• No</td> <td>Licens</td>			TIONS	RVENT		ORS AN	RISK FAC				• No	Licens	
Compliance         Demonstration of Knowledge         COS         R         Compliance         Protentially Hazardous Foods         COS           Image: Construct of the second se	ontrol and Prevention as contributing factors in	ease Control	ers for Dise	the Cente	ted to	monly repo	behaviors most com	actices and employee	preparation pra	are food p	actors a	Risk	
OUT         Person in charge present, demonstrates knowledge, and perform situles         IN         OUT         NO         Proper cooking, time and temperature           OUT         Anagement awareness, policy present         IN         OUT         NO         Proper cooking, time and temperature           OUT         Management awareness, policy present         IN         OUT         NO         Proper cooking, time and temperatures           OUT         Proper use of reporting, testing, restriction and exclusion         OUT         NO         Proper tot holding temperatures           IN         OUT         Proper eating, testing, drinking or tobacco use         OUT         NO         NA         Proper date marking and disposition           IN         OUT         NO         NA         Proper cooking, time and temperatures         OUT           IN         OUT         NO         MA         Proper cooking, time and temperatures         OUT           IN         OUT         NO         Proper cooking, time and temperatures         OUT         NA           IN         OUT         NO         Proper cooking, time and temperatures         Court         Court         NA         Prodecating temperatures         IN         OUT         NO         Proper cooking, time and temperatures         IN         OUT         NO		1	s or injury	me illnes	foodbo	to prevent	are control measures	ealth interventions a	eaks. Public h	ess outbr	me illne	foodb	
and performs duties         Imployee Health         IN         OUT         NO         Proper reheating procedures for hot holding           OUT         Management awareness; policy present         IN         OUT         NO         TWO         The Proper cooling time and temperatures           OUT         Proper relating testing in and exclusion         OUT         NO         TWO         The Proper cooling time and temperatures           IN         OUT         TM         Proper relating testing in and exclusion         OUT         NO         The Proper cool holding temperatures           IN         OUT         TM         Proper relating testing in and exclusion         OUT         NO         The Proper cool holding temperatures           IN         OUT         NO         The as a public health control (procedures / records)         Tecords)           IN         OUT         NO         Hands clean and properly vashed         IN         OUT         Consumer Advisory provided for av or undercooked food           IN         OUT         NO         Hands clean and properly tollowed accessible         OUT         NO         Proper disputitions         Im eas a public health control (procedures / records)           IN         OUT         NO         Advectual handwashing facilities supplied & accessible         OUT         NO         The set of					-			arge present, demons	Person in ch	Ουτ		Compi	
OUT         Management awareness, policy present         IN         OUT         NO         NO         Proper cooling time and temperatures.           IN         OUT         Proper use of reporting, restriction and exclusion         OUT         NO         Proper cooling time and temperatures.           IN         OUT         NO         TMO         NA         Proper cooling time and temperatures.           IN         OUT         NO         Time part of the test of	r reheating procedures for hot holding	Proper rehe			_	+	th		and performs				
IN       OUT       NA       Proper cold holding temperatures         IN       OUT       NA       Proper cold holding temperatures         IN       OUT       NO       No       Proper cold holding temperatures         IN       OUT       NO       No       Proper cold holding temperatures         IN       OUT       No       Mo       Proper cold holding temperatures         IN       OUT       NO       Marks clean and properly temperatures       Consumer Advisory provided for raw or undercooked food         IN       OUT       No bare hand contact with ready-to-eat foods or approved attemate method properly followed       Pasteurized foods used, prohibited foods not offered         OUT       Adequate handwashing facilities supplied & accessible       OUT       NA       Food deditives: approved and properly used         IN       OUT       Food baland fram approval source       OUT       IN       NA       Food additives: approved and properly used         IN       OUT       Food ingood condition, sate and unadulterated <td>er cooling time and temperatures</td> <td>Proper cooli</td> <td>V/O N</td> <td>OUT N</td> <td></td> <td></td> <td>resent</td> <td>it awareness; policy p</td> <td></td> <td></td> <td></td> <td></td>	er cooling time and temperatures	Proper cooli	V/O N	OUT N			resent	it awareness; policy p					
IN       OUT       Proper data marking and disposition         IN       OUT       NO       Mo discharge from eyes, nose and mouth       IN       OUT       N/O       Time as public health control (procedures / records)         IN       OUT       N/O       Hands clean and property washed       IN       OUT       N/O       Time as public health control (procedures / records)         IN       OUT       N/O       Hands clean and property washed       IN       OUT       Consumer advisory provided for raw or undercooked food         IN       OUT       No bare hand contact with ready-to-eet foods or approved atternate method property followed       OUT       N/O       Consumer advisory provided for raw or undercooked food         IN       OUT       Adequate handwashing facilities supplied & accessible       OUT       N/A       Pasteurized foods used, prohibited foods not offered         OUT       Food obtained from approved source       OUT       N/A       Food additives: approved and property used.         IN       OUT       Food obtained from approved source       OUT       Toxic sublances property used.         IN       OUT       N/A       Food condition, safe and unadulterated       OUT       Toxic sublances property used.         IN       OUT       N/A       Food separated and protected       OUT       N/A									Proper use o	DUT	(		
IN       OUT       Preventing Contamination by Hands       records)       records)         OUT       N/O       Hands clean and properly washed       IN       OUT       Consumer Advisory         IN       OUT       N/O       Hands clean and properly washed       IN       OUT       Consumer Advisory         IN       OUT       No bare hand contact with ready-to-eat foods or approved alternate method properly followed       IN       OUT       Consumer Advisory         IN       OUT       No bare hand contact with ready-to-eat foods or approved alternate method properly followed       Interval       Consumer Advisory         IN       OUT       Adequate handwashing facilities supplied & accessible       OUT       N/A       Pasteurized foods used, prohibited foods not offered         OUT       Food obtained from approved source       OUT       N/A       Food additives: approved and properly used         IN       OUT       Food obtained from approved source       OUT       N/A       Food additives: approved and properly used         IN       OUT       Food obtained from approved source       OUT       N/A       Food additives: approved forcedures         IN       OUT       Food obtained from approved source       OUT       N/A       Food additives: approved Procedures         IN       OUT <td< td=""><td>r date marking and disposition</td><td>Proper date</td><td>1/0 N/A</td><td>OUT N</td><td></td><td></td><td>tobacco use</td><td>g, tasting, drinking or</td><td>Proper eating</td><td></td><td>OUT</td><td>IN</td></td<>	r date marking and disposition	Proper date	1/0 N/A	OUT N			tobacco use	g, tasting, drinking or	Proper eating		OUT	IN	
OUT       NO       Hands clean and property washed       IN       OUT       Consumer advisory provided for raw or undercooked food         IN       OUT       No bare hand contact with ready-to-est foods or approved alternate method property followed       Pasteurized foods used, prohibited foods not accessible         OUT       NO       Adequate handwashing facilities supplied & accessible       OUT       N/O       N/A         OUT       Food obtained from approved source       OUT       N/O       N/A       Food additives: approved and property used         IN       OUT       Food obtained from approved source       OUT       N/A       Food additives: approved and property used         IN       OUT       Food in good condition, safe and unadulterated       OUT       Toxic substances property additives: approved Procedures         IN       OUT       Food in good condition, safe and unadulterated       IN       OUT       Compliance with Approved Procedures         IN       OUT       N/A       Food-contact suffaces cleaned & sanitized       IN       OUT       Compliance with approved Specialized Process and HACCP plan         IN       OUT       N/A       Food-contact suffaces cleaned & sanitized       IN       IN       IN       IN       IN       IN       IN       IN       IN = not applicable       N/O = not observed <td< td=""><td>ds)</td><td></td><td>1/O N</td><td>OUT N</td><td>IN</td><td></td><td>1 mouth</td><td>e from eyes, nose and</td><td>No discharge</td><td>N</td><td>OUT</td><td>IN</td></td<>	ds)		1/O N	OUT N	IN		1 mouth	e from eyes, nose and	No discharge	N	OUT	IN	
OUT       NO       Tailoo duration of poperly induct       IN       OUT       IN       Undercooked food         IN       OUT       No bare hand contact with ready-to-eat foods or approved altemate method properly followed       Highly Susceptible Populations         IN       OUT       Adequate handwashing facilities supplied & accessible       OUT       N/A       Pasteurized foods used, prohibited foods not offered         OUT       Adequate handwashing facilities supplied & accessible       OUT       N/A       Food additives: approved and properly used         IN       OUT       Food obtained from approved source       OUT       IN/A       Food additives: approved and properly used         IN       OUT       Food food condition, safe and unadulterated       OUT       IN/A       Food subtainces properly identified, stored and used         IN       OUT       Food separated and protected       IN       OUT       Compliance with approved Specialized Process and HACCP plan         IN       OUT       N/A       Food separated and protected       IN       IN       OUT = not in compliance         IN       OUT       N/A       Food contact surfaces cleaned & sanitized       IN       IN       IN = in compliance       OUT = not in compliance         IN       OUT       N/A       Food and Water       COS       R <td></td> <td colspan="3"></td> <td>-</td> <td></td> <td></td> <td colspan="3"></td> <td></td> <td></td>					-								
IN       OUT       No       Papproved alternate method properly followed         Im       OUT       Adequate handwashing facilities supplied & accessible       Im       OUT       N/A       Pasteurized foods used, prohibited foods not offered         Im       OUT       Food obtained from approved source       Im       OUT       N/A       Food additives: approved and properly used         Im       OUT       Food ing good condition, safe and unadulterated       Im       OUT       Toxic substances properly identified, stored and used         Im       OUT       Food obtained from approved source       Im       OUT       Toxic substances properly identified, stored and used         Im       OUT       Food obtained from approved source       Im       OUT       Toxic substances properly identified, stored and used         Im       OUT       Food ing good condition, safe and unadulterated       Im       OUT       Compliance with approved Specialized Process and HacCCP plan         Im       OUT       N/A       Food observed in proper toxicit and protected       Im	cooked food	undercooked food		OUT	IN								
OUT       Adequate handwashing facilities supplied & accessible       OUT       N/O       Pasteurized foods used, prohibited foods not offered         OUT       Food obtained from approved source       OUT       N/A       Food additives: approved and properly used         IN       OUT       Food in good condition, safe and unadulterated       OUT       Toxic substances properly identified, stored and used         IN       OUT       Food in good condition, safe and unadulterated       Conformance with Approved Procedures         IN       OUT       Food additives: approved and properly used       Compliance with approved Specialized Process and HACCP plan         IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       IN       OUT       Compliance with approved Specialized Process and HACCP plan         IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       IN       IN       In       In       In the left of each item indicates that item's status at the time of the inspection.         IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       IN       IN = in compliance       N/O = not observed         IN       OUT       N/A       Food-contact surfaces control the introduction of pathogens, chemicals, and physical objects into foods.         IN       OUT       Safe Food and Water       COS       R	Highly Susceptible Populations	Highly Susceptible Populations					IN OUT N No bare hand contact with ready-to-eat foods or						
Approved Source       Chemical         OUT       Food obtained from approved source       OUT       N/A       Food additives: approved and properly used         IN       OUT       Food in good condition, safe and unadulterated       OUT       Toxic substances properly identified, stored and used         IN       OUT       Food in good condition, safe and unadulterated       OUT       Conformance with Approved Procedures         IN       OUT       Food separated and protected       IN       OUT       Compliance with approved Specialized Process and HACCP plan         OUT       N/A       Food separated and protected       IN       OUT = not in compliance         OUT       N/A       Food 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         X       Pasteurized eggs used where required       X       In-use utensils: properly stored, handided       Nanided       Cos         X       Pood Temperature Control       X       Single-use/single-service articles: properly stored, used       Cos         X       Pood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.       Cos			V/O N/A	OUT N	=		OUT Adequate handwashing facilities supplied &						
OUT       Food obtained from approved source       OUT       N/A       Food additives: approved and property used         IN       OUT       N/A       Food received at proper temperature       OUT       Toxic substances properly identified, stored and used         OUT       N/A       Food in good condition, safe and unadulterated       OUT       Toxic substances properly identified, stored and used         IN       OUT       Food in good condition, safe and unadulterated       Conformance with Approved Procedures         IN       OUT       N/A       Food separated and profected       IN       OUT       Compliance with approved Specialized Process and HACCP plan         OUT       N/A       Food-contact surfaces cleaned & sanitized       IN       OUT = not in compliance       N/A = not applicable       OUT = not in compliance         IN       OUT       N/A       Food Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.         IN       OUT       Safe Food and Water       CO       R       IN       OUT       Prosperily stored, dried, handled         X       Pasteurized eggs used where required       X       In-use utensils; properly stored, dried, handled       Single-use/single-service articles: properly stored, dried, handled         X       Pood Temperature Control       X       S	accessible onered												
IN       OUT       Food in good condition, safe and unadulterated       Conformance with Approved Procedures         IN       OUT       Food in good condition, safe and unadulterated       Conformance with Approved Procedures         IN       OUT       N/A       Required records available: shellstock tags, parasite destruction       IN       OUT       Compliance with Approved Procedures         OUT       N/A       Food separated and protected       IN       OUT       Compliance with approved Specialized Process and HACCP plan         OUT       N/A       Food-contact surfaces cleaned & sanitized       IN       OUT = not in compliance         OUT       N/A       Food-contact surfaces cleaned & sanitized       IN = in compliance       OUT = not observed         IN       OUT       M/A       Food contact surfaces cleaned & sanitized       IN = in compliance       N/O = not observed         IN       OUT       M/A       Food and unsafe food       IN       OUT       Proper Use of Utensils       COS         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensils       COS         X       Pasteurized eggs used where required       X       In-use utensils: properly stored, dried, handled       handled         X       Adequate equipment for tempera	additives: approved and properly used	Food additiv		OUT						TUC	0		
IN       OUT       N/O       Required records available: shellstock tags, parasite destruction       IN       OUT       Compliance with approved Specialized Process and HACCP plan         IN       OUT       N/A       Food separated and protected       In       In       Compliance with approved Specialized Process and HACCP plan         IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       In		used	OUT										
IN       OUT       N/A       Food separated and protected       In       OUT       and HACCP plan         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.         OUT       N/A       Food-contact surfaces cleaned & sanitized       The letter to the left of each item indicates that item's status at the time of the inspection.         IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       IN         IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       IN         IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       IN         IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       IN         IN       OUT       Proper disposition of returned, previously served, reconditioned, and unsafe food       OUT       IN         Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.       COS         X       Pasteurized eggs used where required       X       In-use utensils: properly stored       In         X       Pasteurized eggs used where required       X       In-use utensils: equipment and linens: properly stored, dried, handled       In andled         X       Pasteurized	onformance with Approved Procedures	Conform			+		Required records available: shellstock tags, parasite						
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.         OUT       N/A       Food-contact surfaces cleaned & sanitized       The letter to the left of each item indicates that item's status at the time of the inspection.         IN       OUT       Proper disposition of returned, previously served, reconditioned, and unsafe food       OUT       IN = in compliance       OUT = not in compliance         GOOD RETAIL PRACTICES         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         X       Pasteurized eggs used where required       X       In-use utensils: properly stored       In-use utensils: properly stored, dried, handled       Mandled         X       Water and ice from approved source       X       Gloves used properly       Gloves used properly       Indicates installed; maintained, used; test         X       Adequate equipment for temperature control       X       Gloves used properly       Gloves used properly       Indicates installed, maintained, used; test         X       Adequate equipment for temperature fortemperature control				OUT	IN		IN OUT N/O destruction						
OUT       N/A       Food opported and protected       inspection.         OUT       N/A       Food-contact surfaces cleaned & sanitized       IN         IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       IN         IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       IN       IN = in compliance       OUT = not in compliance         IN       OUT       Image: Coorditioned, and unsafe food       Image: Coorditioned, and unsafe food       Image: Coorditioned, and unsafe food       N/A = not applicable       N/O = not observed         Coorditioned, 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         X       Pasteurized eggs used where required       X       In-use utensils: properly stored       A       In-use utensils: properly stored, dried, handled       Image: Cos         X       Water and ice from approved source       X       Utensils, equipment and linens: properly stored, used       Image: Cos       Image: Cos       Image: Cos         X       Adequate equipment for temper	tem indicates that item's status at the time of the	f each item in	the left of	e letter to	- Th		mination						
NA       Proper disposition of returned, previously served, reconditioned, and unsafe food       N/A = not applicable       N/A = not applicable       N/O = not observed         IN       OUT       Image: Coord and unsafe food       GOOD RETAIL PRACTICES       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         X       Pasteurized eggs used where required       X       In-use utensils: properly stored       Anadled       Anadled         X       Pasteurized eggs used of temperature control       X       Single-use/single-service articles: properly stored, dried, handled       Anadled         X       Adequate equipment for temperature control       X       Gloves used properly       Adequate equipment and Vending       X         X       Approved thawing methods used       X       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used       Y       Food identification       X       Warewashing facilities: installed, maintained, used; test strips used       Y	- inspection.												
IN       OUT       Image: Constraint of the precent structure of the pre					-	++	Proper disposition of returned previously served						
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         X       Pasteurized eggs used where required       X       In-use utensils: properly stored       COS         X       Water and ice from approved source       X       In-use utensils: properly stored, dried, handled       Analled         X       Adequate equipment for temperature Control       X       Single-use/single-service articles: properly stored, used       COS         X       Adequate equipment for temperature control       X       Gloves used properly       Gloves used properly         X       Approved thawing methods used       X       Gloves used properly       Gloves clanable, properly         X       Thermometers provided and accurate       X       Food and nonfood-conted, and used       Y         X       Food Identification       X       Warewashing facilities: installed, maintained, used; test strips used       Y		_						d, and unsafe food	reconditioned		OUT	IN	
IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensils       COS         X       Pasteurized eggs used where required       X       In-use utensils: properly stored       X         X       Water and ice from approved source       X       In-use utensils: properly stored       X         X       Water and ice from approved source       X       Utensils, equipment and linens: properly stored, dried, handled       Anandled         X       Adequate equipment for temperature control       X       Single-use/single-service articles: properly stored, used       Image: service articles: properly stored, used         X       Adequate equipment for temperature control       X       Gloves used properly         X       Approved thawing methods used       X       Gloves used properly         X       Approved thawing methods used       X       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         X       Thermometers provided and accurate       X       Warewashing facilities: installed, maintained, used; test strips used         X       Food Identification       X       Warewashing facilities: installed, maintained, used; test strips used	and physical objects into foods.	emicals, and r	ogens, che					Practices are preventa	Good Patail P			-	
X       Value and ice from approved source       X       Utensils, equipment and linens: properly stored, dried, handled         X       Food Temperature Control       X       Single-use/single-service articles: properly stored, used         X       Adequate equipment for temperature control       X       Gloves used properly         X       Adequate equipment for temperature control       X       Gloves used properly         X       Approved thawing methods used       Utensils, Equipment and Vending         X       Thermometers provided and accurate       X         Food Identification       X       Warewashing facilities: installed, maintained, used; test strips used	Proper Use of Utensils COS F	Prop			IN			afe Food and Water	Sa		OUT	IN	
X       Food Temperature Control       X       Single-use/single-service articles: properly stored, used         X       Adequate equipment for temperature control       X       Gloves used properly         X       Approved thawing methods used       Utensils, Equipment and Vending         X       Thermometers provided and accurate       X         Food Identification       X       Warewashing facilities: installed, maintained, used; test strips used	properly stored	tensils: prope	In-use ut		1							×	
×       Adequate equipment for temperature control       ×       Gloves used properly         ×       Approved thawing methods used       ×       Gloves used properly         ×       Approved thawing methods used       ×       Gloves used properly         ×       Thermometers provided and accurate       ×       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         ×       Food Identification       ×       Warewashing facilities: installed, maintained, used; test strips used			handled					approved source	and ice from a	vvater		×	
×       Approved thawing methods used       Utensils, Equipment and Vending         ×       Thermometers provided and accurate       ×       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         ×       Food Identification       ×       Warewashing facilities: installed, maintained, used; test strips used										Adam			
X         Thermometers provided and accurate         X         Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used           Food Identification         X         Warewashing facilities: installed, maintained, used; test strips used	sils, Equipment and Vending	Utensils, Equipment and Vending			1^								
Food Identification         X         Warewashing facilities: installed, maintained, used; test strips used				×			X Thermometers provided and accurate						
	acilities: installed, maintained, used; test	Warewa		×		Food Identification				-			
	t surfaces clean	pod-contact surfaces clean			1x		K     Food properly labeled; original container						
Prevention of Food Contamination Physical Facilities		Physical Facilities					Prevention of Food Contamination						
X     Insects, rodents, and animals not present     X     Hot and cold water available; adequate pressure        Contamination prevented during food preparation, storage      Plumbing installed; proper backflow devices							cts, rodents, and animals not present amination prevented during food preparation, storage						
And display     And display     Several and unstandard proteined a					+		and display				L×		
X fingernails and jewelry							sonal cleanliness: clean outer clothing, hair restraint, emails and jewelry						
	Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained						iping cloths: properly used and stored				X	- X	
A Y Physical facilities installed, maintained, and clean	es installed, maintained, and clean				1	1	0				-		
Person in Charge /Title: Rajat Suri	<sup>Date:</sup> 10/04/2023	Date		>	A	Unt	1Am0	Suri _ /	<sup>itle:</sup> Raiat	harge /T	n in Ch	Pers	
Ipspectal:Yes LNo.	Follow-up: 🖸 Yes 🗌 No	o. Follo				one No.	Telèph	AN	1 1	1			
573-888-9008   1647   Follow-up Date:	Follow-up Date:				_			PAR	MI	12	la e		



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

TIME IN 1000 TIME OUT 1100
PAGE of 2

ESTABLISHMEN	NT NAME 25	ADDRESS 36990 State Hwy	25 V	TY/ZIP lalden 63863		
	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LC	CATION	TEMP. ir	۱°F
	Eggs/Warmer		Polar		57	
	Egg Rolls/Warmer		Walk in Coole	r	.28	
	Gravy/Warmer					
	Deli Prep	25				
	Polar	15			Correct by	Initial
Code Reference	Priority items contribute directly to the or injury. These items MUST RECE	PRIORITY IT the elimination, prevention or reduction IVE IMMEDIATE ACTION within 72	to an acceptable level, hazards asso	ociated with foodborne illness	(date) 10/4/23	
Code Reference	Core items relate to general sanitati standard operating procedures (SSC	CORE ITE on, operational controls, facilities or st PPs). These items are to be correct	ructures, equipment design, general	maintenance or sanitation or as stated.	Correct by (date)	Initial
6-501.11	Floors next to restroom ha	ave water damage, repair o	or replace		NRI	
		EDUCATION PROVI	DED OR COMMENTS			
Person in C Inspector.	<sup>harge /Title:</sup> Rajat Suri	Telephone No. 573-888-900 DISTRIBUTION: WHITE - OWNER'S COP		Date: 10/04/2 Follow-up: D Follow-up Date:		No E6.37A