

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

TIME IN	90	0	TIME OUT 1100
PAGE	1	of	2

NEVT D	OLITIME	MICDE	IZ GO MOITS	Y, THE ITEMS NOTE ICH SHORTER PERI CTIONS SPECIFIED	OD OF TIME AS N	MAY RE SPE	CIFIFD I	N WRI	TING BY T	THE REGU	CILITIES WHICH MUST BE CORRE LATORY AUTHORITY. FAILURE TO OPERATIONS.	CTED B	Y THE _Y
York's Quick Stop & BBQ			OWNER: Penny Collins						Person in Charge: Penny Collins				
ADDRESS: Hwy 53										COUNTY: 069			
CITY/	CITY/ZIP: Campbell, MO PHONE: 573-246-313				6	FAX: P				P.H. PRIORITY: H	М] L	
□ B	ISHMEN AKERY RESTAU		C. STOR		DE	LI MMER F.P.		ROCE	RY STOR		INSTITUTION	ENDOR	≀S
PURPO	SE 're-openi	ing	Routine	☐ Follow-up	☐ Complaint	Other							
☐ Apr		☐ Dis	approved	SEWAGE DISPO	SAL PRIVATE	1 1 1 1 1 1	COMM				DMMUNITY PRIVATE Results		
License	No. N				RISK FAC	TORS AN	D INTER	RVEN	TIONS				11-15
Risk fa	ctors a	re food p	reparation pra	ctices and employee	pehaviors most co	mmonly repo	rted to th	e Cent	ers for Dis	ease Contr	rol and Prevention as contributing fact	ors in	
foodbo		ss outbre		ealth interventions a Demonstration of Know			R Cor	npliance	ss or injury	y.	Potentially Hazardous Foods	CC	S R
		DUT	Person in ch	arge present, demons				DUT	N/O N/A	Proper co	ooking, time and temperature		
			and performs	s duties Employee Healtl			IN C	DUT	N/A	Proper n	eheating procedures for hot holding		
		TUC		t awareness; policy pr	esent		IN OUT N N/A Proper cooling time and temperatures						
	C	DUT	Proper use o	f reporting, restriction Good Hygienic Prac			易(י דעכ דעס	N/O N/A		ot holding temperatures old holding temperatures		
	OUT	N/O		g, tasting, drinking or t	obacco use		IN C		N/O N/A	Proper da	ate marking and disposition		
	OUT	N/O	No discharge	from eyes, nose and	mouth		IN 0	DUT I	N/O 🔚	Time as a records)	a public health control (procedures /		
				enting Contamination	by Hands						Consumer Advisory		
	OUT	N/O		and properly washed			IN	OU	undercooked tood				_
	OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed						Highly Susceptible Populations						
IN	Adamysts handwooking facilities cumpled &				OUT N/O N/A Pasteurized foods used, prohibited foods not offered								
				Approved Source			Chemical OUT N/A Food additives: approved and properly used				_		
	OUT Food obtained from approved source Food received at proper temperature					OUT N/A Food additives: approved and properly used Toxic substances properly identified, stored an			d				
IN O	IN OUT TO INVA				used Conformance with Approved Procedures				-				
IN OI	Food in good condition, safe and unadulterated Required records available: shellstock tags, par						Compliar	nce with approved Specialized Proces	3				
		-	destruction	rotection from Contan	nination		+			and TIAC	or plan	_	
IN	GET	N/A		ted and protected			The letter to the left of each item indicates that item's status at the time of the					of the	
	CET T	E. J.			inspection. IN = in compliance OUT = not in compliance								
IN	Proper disposition of returned, previously served,			viously served,		N/A = not applicable N/O = not observed							
	- V		reconditioner	d, and unsafe food	G	OOD RETAIL	L PRACT	ICES	No.	NV 5-0			
			Good Retail P	ractices are preventat	ive measures to co	ontrol the intr	oduction	of path	ogens, ch	emicals, ar	nd physical objects into foods.	7	
IN	OUT			afe Food and Water		COS R	IN X	OUT	In use u		roper Use of Utensils pperly stored	cos	R
X				ed where required approved source			T _x		Utensils	, equipmen	nt and linens: properly stored, dried,		_
×		***************************************		·-					handled			-	+
×		Adem		Temperature Contro t for temperature contro			X			use/single-service articles: properly stored, used used properly			
<u> </u>	×		ved thawing m		01					Utensils, Equipment and Vending			
	×	Them	nometers provi	ded and accurate			×				-contact surfaces cleanable, properly sted, and used		
				Food Identification			+	×	Warewa	shing facili	ties: installed, maintained, used; test		
-		Ecod					×	Strips us		urfaces clean			
×		F000	I properly labeled; original container Prevention of Food Contamination				î		Physical Facilities				
×			cts, rodents, and animals not present				X			Hot and cold water available; adequate pressure			+
	×		tamination prevented during food preparation, storage display				×		Plumbing installed; proper backflow devices				
×		Perso	sonal cleanliness: clean outer clothing, hair restraint, emails and jewelry			×			Sewage and wastewater properly disposed				
	X	Wipin	iping cloths: properly used and stored				×			ilet facilities: properly constructed, supplied, cleaned rbage/refuse properly disposed; facilities maintained			
X				s washed before use			<u></u>	×			nstalled, maintained, and clean		
Perso	n in Ch	arge /T	itle: Penny	/ Collins		Pa	- (00	17		^{Pate:} 12/15/2023		
Inape	tor	1.0	/ /	100	Teler	phone No.	7		EPHS N	o. F	ollow-up:		No
4000	1504 (9.13)	190	mr	Fresta	DISTRIBUTION: WHITE	888-9008			1647 CANARY - F	ILE COPY	ollow-up Date: 1/4/2024		E6.37



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

TIME IN 900	TIME OUT 1100
PAGE 2	of 2

ESTABLISHMEN York's QU	TNAME LICK Stop & BBQ	ADDRESS Hwy 53	pbell, MO					
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCAT	FOOD PRODUCT/ LOCATION				
	Walk in Cooler	38	Fried Chicken/Warme	er	155			
	Walk in Freezer	-10	Display Cooler		35			
	Deli Prep	40	BBQ Ribs/Warmer		141	1		
	Pork/Smoker	180						
	Rear Walk in Freezer							
Code		PRIORITY	ITEMS		Correct by	Initial		
Reference	Priority items contribute directly to the or injury. These items MUST RECE	e elimination, prevention or reduction	n to an acceptable level, hazards associate 2 hours or as stated.	d with foodborne illness	(date)			
3-501.17					1/4/24	* PC		
	Multiple items not dated in Deli Case (Macaroni Salad, Coleslaw, Salads) Slicer soiled with food, wash rinse and sanitize after use							
	24 Ice build up on fries in walk in freezer creating potential for contamination							
3-501.16B	Raw whole shell eggs sitting on stove, temp of 55 degrees, shall be held 45 degrees or below							
3-501.17	In customer pie case mult	iple items not dated (Pies	and devil eggs)		1/4/24	PK		
3-501.17	In prep cooler cut sasuag	e and sliced bologna not	dated		1/4/24	· 2C		
Code Reference	Core items relate to general sanitati standard operating procedures (SSC	CORE IT on, operational controls, facilities or PPs). These items are to be corre	EMS structures, equipment design, general maint cted by the next regular inspection or as	tenance or sanitation stated.	Correct by (date)	Initial		
6-501.12A	Floors soiled with food an	d debris in walk in freeze	r, clean		1/4/24	8		
4-204.112	Missing thermometer in p				1/4/24	80		
6-202.15	Daylight visible under both door		uter openings protected		1/4/24 1/4/24	PC		
3-305.11	Boxes on floor in walk in freezer							
3-305.11	Boxes on floor in rear walk in cooler and freezer							
4-601.11C	Floor fan soiled with dust	and debris, clean			1/4/24 1/4/24	RC CC		
3-501.13	Improper thawing of ham in handwashing sink							
4-302.14	No test strips for checking sanitiizer							
3-304.14	wiping cloths not stored in sanitizer in kitchen							
6-501.11	Hole in ceiling game room with insulation hanging down, repair or replace							
	Shelving in rear stock room rusted, repair or replace							
CIP	Correction in progress					-		
cos	Corrected onsite				1			
		EDUCATION PROV	IDED OR COMMENTS					
Person in Ch	narge /Title: Penny Collins	P _a	(-012	Date: 12/15/20	023			
Inspiritof	trale O Pro-	Telephone No. 573-888-90		Follow-up: Follow-up Date: 1/4	Yes	□ No		
La Colonia	all the total	DISTRIBUTION: WHITE - OWNER'S CO		the contract of the contract o		E6.37/		