

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

TIME IN 900			TIME OUT 1015
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												A OU ITIES WILLIAM DE CODDEC	TED DV	THE
NEXT BOUTINE	INSPEC	CTION OR SU	ICH SHORT	MS NOTED BELOW IDE ER PERIOD OF TIME A ECIFIED IN THIS NOTK	S MAY I	BE SP	ECIFIE	ED IN	IWRIT	ING BY I	HE REGU	ACILITIES WHICH MUST BE CORREC JLATORY AUTHORITY. FAILURE TO () OPERATIONS.	OMPL)	Y
ESTABLISH MASTER	JENT N	IAME:		OWNER:								Lois Aikens		
ADDRESS: 1	600 I	ELY ROA	/D									COUNTY: 069		
CITY/ZIP: KE				PHONE: 573-717-1	115		FA	AX:				P.H. PRIORITY: H	М	L
ESTABLISHMEN BAKERY RESTAU		C. STOR	E D C		DELI SUMME	R F.P.			ROCE	RY STORI		INSTITUTION MOBILE VE	NDOR	3
PURPOSE Pre-openi		Routine	Follo			Other								
FROZEN DE			SEWAG	E DISPOSAL LIC D PRIVA	TE	7.5	ATER				NON-C	OMMUNITY		
License No. NA											Date S	Sampled Results _		_
			THE REAL	RISK F	ACTO	RS AN	ND IN	TER	VENT	IONS				
Risk factors a	re food p	reparation pra	ctices and e	mplovee behaviors most	commo	nly rep	orted t	o the	Cente	ers for Disc	ease Con	trol and Prevention as contributing facto	rs in	
foodborne illne	ss outbre	aks. Public h	ealth interv	entions are control mea	sures to	prevei	nt foodl	born	e illnes	s or injury	4			
Compliance				on of Knowledge		cos	R	Com	pliance			Potentially Hazardous Foods	COS	S R
	DUT			t, demonstrates knowled	ge,			0	UT N	/O N/A	Proper o	cooking, time and temperature		
		and performs		yee Health		-	IN	V 0	UT N	N/A Proper reheating procedures for hot holding				
	UT	Management		; policy present			II.			D N/A	Proper of	cooling time and temperatures		
	UT		f reporting,	restriction and exclusion				0		/O N/A		hot holding temperatures	_	+
	11/15		Good Hyg	ienic Practices	9.01	_	- 1		OUT UT N	N/A I/O N/A		cold holding temperatures date marking and disposition	-	_
OUT	N/O	No discharge	, tasting, di	inking or tobacco use nose and mouth	-		- 1.					a public health control (procedures /		
OUT	N/O	140 discribinge	, morn cycs,	nose and modu.			II.	0 1	א וט	1/0	records		_	
				amination by Hands			-	_		NID.	Consumer Advisory Consumer advisory provided for raw or			-
■ OUT	N/O	Hands clean	and proper	y washed				IN	OUT	undercooked food				
- 0117	N/O	No bare hand	d contact wi	th ready-to-eat foods or						Highly Susceptible Populations				
■ OUT	N/O			od properly followed			_		Pasteurized foods used, prohibited foods r			ized feeds used prohibited feeds not		-
II C	TUC	Adequate ha accessible	ndwashing i	facilities supplied &				0	UT N	I/O N/A	offered	ized loods used, profibiled loods flot		
		accessible	Approv	red Source								Chemical		
0	UT	Food obtaine							OUT	N/A	Food ac	iditives: approved and properly used		
IN OUT NE	N/A	Food receive	d at proper	temperature						OUT	Toxic su	ubstances properly identified, stored and		
	UT	Food in good	L condition	safe and unadulterated		_		_			Con	formance with Approved Procedures		
IN OUT N/C				ole: shellstock tags, para	site		I		OUT	N/A	Complia	ance with approved Specialized Process CCP plan		
		Р	rotection fro	m Contamination									-646	
IN OMT	N/A	Food separa	ted and prof	ected				The letter to the left of each item indicates that item's status at inspection.			m indicates that item's status at the time	or the		
IN COT	N/A	Food-contact	surfaces c	eaned & sanitized						complianc	е	OUT = not in compliance		
S==V.	Brongs disposition of returned previously served					N/A = not applicable N/O =			9	N/O = not observed				
IN OUT	reconditioned, and unsafe food													
							IL PRA					1 = 1 = = 4 = 1 = 1 = 1 = 1 = 1 = 4 = 5 = = de		-
					o contro	the in	troduct	tion o	of patho	ogens, che	emicals, a	and physical objects into foods. Proper Use of Utensils	COS	R
IN OUT	Deete	Sa urized eggs us	ife Food an		CO	,		X	OUT	In-use ut		operly stored		
		and ice from a				\neg		×		Utensils, equipment and linens: properly stored, dried,				
×								_		handled				-
			Temperatu			-		X						-
X		ate equipment			+		- 1 '	^			oves used properly Utensils, Equipment and Vending			
	The memotion provided and accurate						\neg	×		od and nonfood-contact surfaces cleanable, properly				
X				_	_	_		designed	ned, constructed, and used			-		
Food Identification			22		1	×		Warewas	ewashing facilities: installed, maintained, used; test s used					
X Food properly labeled; original container						\exists	×		od-contact surfaces clean					
Prevention of Food Contamination									Physical Facilities					
X Insects, rodents, and animals not present					- 1 3	×				er available; adequate pressure d; proper backflow devices				
Contamination prevented during food preparation, storage and display			e		_ []:	×		Liampini	y mstallet	a, proper backnow devices				
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					1	×		Sewage	Sewage and wastewater properly disposed					
×	Wiping cloths: properly used and stored							X	Toilet fac	Toilet facilities: properly constructed, supplied, cleaned				
×	Fruits	and vegetable	s washed b	efore use				X				roperly disposed; facilities maintained		-
				V 0 - 7		~	75.7	X	_			Installed, maintained, and clean		_
Person in Ch	arge /T	itle:Lois A	ikens	X ON	\	11	W	0	M	Ju .	'	Date: 01-22-2024		
lyspecies /	1.	1	11	I.e	elephon 3-888	e No.	_	_		EPHS No 647		Follow-up:		10
1 1 1 12	///-		1/1/	6 III <u>5</u> 7	3-88 8	5 - 900	18		11	04/		Follow-up Date:		

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

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FOOD PRODUCTACATION Bev Air	ESTABLISHMEN MASTER	TNAME SON ELEMENTARY	ADDRESS 1600 ELY ROA	 AD	CIT	Y/ZIP ENNETT, MO 638	857	
Bev Air 160 Dishwasher 160 Adart Warner 145 Salad Bar/Cottage Cheese 439 Walk in Cooler 40 Walk in Foocer 10 Code Adart Market Marke			TOOD DOOD!!OT					
Dishrwasher 160 Salad Bar/Cottage Cheese 49 Malk in Cooler 40 Walk in Cooler 40 Walk in Prezer 10 Code Reference or injury. These items at UST RECEIVE MARCOLATE ACTION While To hours or as attend. Code Reference Core items rielate to general santhation, operational controls, facilities or injury. These items attend the control of			I LIVIF . III 1				202	
Metro Warmer Walk in Cooler Walk in Cooler Walk in Freezer 10 PRORITY FEMS Reference Priority Imms contribute directly to the elemination, prevention or reduction to an acceptable loval, hazards associated with foodborne lines or foliary. These thems after the Metabart A Common within 72 foors or as stated. Code Reference Core Imms relate to general saintition, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSO*Ps). These items are to be corrected by the next regular inspection or as stated. Code Reference Core Imms relate to general saintition, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSO*Ps). These items are to be corrected by the next regular inspection or as stated. Code Reference Core Imms relates to general saintition, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSO*Ps). These items are to be corrected by the next regular inspection or as stated. Core Imms related to general saintition, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSO*Ps). These items are to be corrected by the next regular inspection or as stated. Core Imms related to general saintition, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSO*Ps). These items are to be corrected by the next regular inspection or as stated. Core Imms related to the next regular inspection or as stated. Core Imms related to the next regular inspection or as stated. Core Imms related to the next regular inspection or as stated. Core Imms related to the next regular inspection or as stated. Core Imms related to the next regular inspection or as stated. Core Imms related to the next regular inspection or as stated. Core Imms rela								
Walk in Cooler Walk in Preserr PROPERTY ITEMS Coned by Printing Property Interest to the Cook of the American Property of the American Preserve Action Within 72 hours or as stated. Coned by Printing Preserve Action Within 72 hours or as stated. Code Reference Code Code Reference Code R					Salad Bar/Cottage C	heese	439	9
Walk in Freezer PRIORITY ITEMS Priority items contribute directly to the elemination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or format the priority items accommendated by the priority items and the priority items are stated. COS Link Code Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standards operating procedures (SSOPs). These teems are to be accreted by the next regular inspection or as stated. Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standards operating procedures (SSOPs). These teems are to be accreted by the next regular inspection or as stated. Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standards operating procedures (SSOPs). These teems are to be accreted by the next regular inspection or as stated. Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standards operating procedures (SSOPs). These teems are to be accreted by the next regular inspection or as stated. Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (dest) Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (dest) Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (dest) Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (dest) Core items related to general sanitation. Core items related to general sanitation. Core items related to genera								
Reference Priority Jenns contribute directly to the elimination, prevention or reduction to an aceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. COS Link Cost Cos								
Cost Constitute Cost Constitute Cost Constitute Cost Cost		Priority items contribute directly to the eli	PRIO	duction to an accepta	ble level, hazards assoc	ciated with foodborne illness		Initial
Code Reference Core Items relate to general sanitation, operational controls, and the control of	A STATE OF	or injury. These items MUST RECEIVE	MMEDIATE ACTION wit	hin 72 hours or as s	tated.		COS	LA
Reference 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. 3-501.11 Shelving below dishwasher covered in rust, repair or replace NRI 3-501.11 Below shelving in pantry soiled with food and debris NRI 3-501.16 Repeat: Mops laying on floor, shall be hung when not in use NRI 3-305.11 Multiple boxes on floor in walk in freezer NRI 5-501.17 No lid on restroom trashcan NRI COS Corrected Onsite EDUCATION PROVIDED OR COMMENTS Discussed with managment measures for controlling flys and went over dented cans Date: 01-22-2024								
EDUCATION PROVIDED OR COMMENTS Discussed with managment measures for controlling flys and went over dented cans Date: 01-22-2024	Reference 6-501.11	standard operating procedures (SSOPs). Shelving below dishwasher c	perational controls, facilities These items are to be overed in rust, rep	es or structures, equi corrected by the nex pair or replace	oment design, general n ct regular inspection o	naintenance or sanitation r as stated.	(date)	Initial
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Person in Charge /Title: Lois Aikens Date: 01-22-2024 Indicator / Company	cos	Corrected Onsite						
Indextor Personal Property Pro		Dis						
Indextor Personal Property Pro	Person in Ch	narge /Title: Laia Ailcana	V 1	Do. 01	Λ	Date: 01_22_2	024	
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