

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

TIME IN 1400			TIME OUT 1500	
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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. PERSON IN CHARGE: ESTABLISHMENT NAME: SWINDLES FOOD MART OWNER: Gayatri Krupa LLC Mike Austin COUNTY: 069 ADDRESS: 506 E LACLEDE FAX: CITY/ZIP: MALDEN, MO 573-276-4555 P.H. PRIORITY: I H M ESTABLISHMENT TYPE ☐ INSTITUTION ■ MOBILE VENDORS GROCERY STORE BAKERY
RESTAURANT □ CATERER ☐ DELI ☐ SUMMER F.P C. STORE TEMP.FOOD **TAVERN** SCHOOL SENIOR CENTER PURPOSE Follow-up ☐ Complaint ☐ Other □ Pre-opening □ Routine WATER SUPPLY FROZEN DESSERT SEWAGE DISPOSAL □ PRIVATE **■ COMMUNITY** □ NON-COMMUNITY □ PRIVATE ☐ Approved ☐ Disapproved PUBLIC Results Date Sampled License No. NA 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 cos Potentially Hazardous Foods Compliance Compliance Demonstration of Knowledge Proper cooking, time and temperature Person in charge present, demonstrates knowledge IN OUT NO N/A OUT and performs duties Proper reheating procedures for hot holding IN OUT NO N/A Employee Health IN OUT N/A Proper cooling time and temperatures Management awareness; policy present IN deli OUT N/O N/A Proper hot holding temperatures OUT Proper use of reporting, restriction and exclusion Proper cold holding temperatures OUT N/A Good Hygienic Practices OUT N/O N/A Proper date marking and disposition OUT N/O Proper eating, tasting, drinking or tobacco use Time as a public health control (procedures / No discharge from eyes, nose and mouth IN OUT N/O IS OUT N/O records) Preventing Contamination by Hands Consumer Advisory Consumer advisory provided for raw or Hands clean and properly washed OUT OUT N/O undercooked food Highly Susceptible Populations No bare hand contact with ready-to-eat foods or OUT N/O approved alternate method properly followed Pasteurized foods used, prohibited foods not Adequate handwashing facilities supplied & OUT OUT N/O N/A offered accessible Approved Source Chemical Food additives: approved and properly used OUT N/A Food obtained from approved source OUT Toxic substances properly identified, stored and Food received at proper temperature OUT IN OUT N/A Conformance with Approved Procedures Food in good condition, safe and unadulterated OUT Compliance with approved Specialized Process Required records available: shellstock tags, parasite OUT łN OUT N/O THE N and HACCP plan destruction Protection from Contamination The letter to the left of each item indicates that item's status at the time of the Food separated and protected OUT N/A inspection. Food-contact surfaces cleaned & sanitized OUT = not in compliance OUT N/A IN = in compliance N/A = not applicable N/O = not observed Proper disposition of returned, previously served, IN OUT NED 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. cos R cos R IN OUT Proper Use of Utensils OUT Safe Food and Water IN In-use utensils: properly stored Pasteurized eggs used where required × × Utensils, equipment and linens: properly stored, dried, Water and ice from approved source × X handled × Single-use/single-service articles: properly stored, used Food Temperature Control X Gloves used properly Adequate equipment for temperature control × Approved thawing methods used Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly Thermometers provided and accurate × X designed, constructed, and used Warewashing facilities: installed, maintained, used; test Food Identification × strips used Nonfood-contact surfaces clean Food properly labeled; original container X **Physical Facilities** Prevention of Food Contamination × Hot and cold water available; adequate pressure X Insects, rodents, and animals not present Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage × X and display Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, × × fingemails and jewelry Toilet facilities: properly constructed, supplied, cleaned Wiping cloths: properly used and stored × Garbage/refuse properly disposed; facilities maintained × Fruits and vegetables washed before use Physical facilities installed, maintained, and clean Person in Charge /Title: Mike Austin Date: 03/21/2024 EPHS No. Follow-up: Yes  $\square$ No Telephone No. 573-888-9008 pspettor/ 1647 Follow-up Date: 3/27/24 DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY



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ESTABLISHMENT NAME SWINDLES FOOD MART		ADDRESS 506 E LACLEDE		MALDEN, MO			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/	FOOD PRODUCT/ LOCATION		n ° F	
	Deli Case	Not working	Walk in Fre	ezer			
Chicken/Hot hold		139	139 Stand Up Freezer				
	Kenmore Refrigerator		Chili/Warn				
	Walk In Cooler		Pizza Prep				
	Beer Cooler		Chicken /Left side	of warmer	Correct by	Initial	
Code Reference	Priority items contribute directly to the or injury. These Items MUST RECE	PRIORITY ITE e elimination, prevention or reduction te IVE IMMEDIATE ACTION within 72 h	an acceptable level, hazards a	associated with foodborne illness	(date)	IIIII	
8-304.11	Operators of new facility f	ail to develop written cleani	ng, illness, cooking an	d cooling procedures	3/27		
Code Reference	Core items relate to general sanitation standard operating procedures (SSC	CORE ITEM on, operational controls, facilities or stru Ps). These items are to be correcte	ictures, equipment design, gene	eral maintenance or sanitation on or as stated.	Correct by (date)	Initial	
CIP	Correction In progress						
NRI	Next Routine Inspection						
cos	Corrected Onsite						
		EDUÇATION PROVID	ED OR COMMENTS				
		EDUCATION PROVID	ED OR COIVIIVIENTS				
Person in C	erson in Charge /Title: Mike Austin						
Magazión: Jalla Della		Telephone No. 573-888-9008	EPHS No. 1647	Follow-up:	Yes   27/24	✓ No E6.37A	