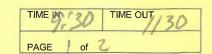


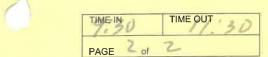
## MISSOURI DEPARTMEN. JF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT



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. OWNER: ESTABLISHMENT NAME: PERSON IN CHARGE ADDRESS: COUNTY: CITY/ZIP: PHONE EAX. P.H. PRIORITY: H H M L ESTABLISHMENT TYPE ☐ MOBILE VENDORS C. STORE ☐ CATERER ☐ GROCERY STORE ☐ INSTITUTION □ BAKERY DELI SUMMER F.P RESTAURANT SCHOOL SENIOR CENTER ☐ TAVERN ☐ TEMP.FOOD PURPOSE ☐ Pre-opening Routine ☐ Follow-up ☐ Complaint ☐ Other FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY COMMUNITY □ Approved □ Disapproved □ Not Applicable PUBLIC NON-COMMUNITY **PRIVATE** License No. **PRIVATE** Date Sampled. Results 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 COS Compliance Demonstration of Knowledge Compliance Potentially Hazardous Foods TUO UN Person in charge present, demonstrates knowledge, IN OUT N/O N/A Proper cooking, time and temperature and performs duties IN OUT NO NA Employee Health Proper reheating procedures for hot holding IN OUT NO N/A Proper cooling time and temperatures IN OUT Management awareness; policy present IN OUT Proper use of reporting, restriction and exclusion IN OUT N/O N/A Proper hot holding temperatures Proper cold holding temperatures IN) OUT N/A Good Hygienic Practices OUT N/O N/A IN OUT N/O Proper eating, tasting, drinking or tobacco use Proper date marking and disposition IN OUT N/O No discharge from eyes, nose and mouth IN OUT N/O N/A Time as a public health control (procedures / records) Consumer Advisory Preventing Contamination by Hands IN OUT N/O IN OUT N/A Consumer advisory provided for raw or Hands clean and properly washed undercooked food No bare hand contact with ready-to-eat foods or Highly Susceptible Populations IN OUT N/O approved alternate method properly followed IN OUT N/O N/A Pasteurized foods used, prohibited foods not IN OUT Adequate handwashing facilities supplied & accessible offered Approved Source Food obtained from approved source IN OUT N/A Food additives: approved and properly used IN OUT IN OUT IN OUT N/O N/A Toxic substances properly identified, stored and Food received at proper temperature used IN OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures IN OUT N/O N/A Required records available: shellstock tags, parasite IN OUT N/A Compliance with approved Specialized Process 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 IN OUT N/A Food separated and protected inspection. N/A IN = in compliance OUT = not in compliance IN OUT Food-contact surfaces cleaned & sanitized N/O = not observed N/A = not applicable IN OUT N/O Proper disposition of returned, previously served, R = Repeat Item COS = Corrected On Site 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 OUT cos R OUT Safe Food and Water IN Proper Use of Utensi In-use utensils: properly stored Pasteurized eggs used where required Utensils, equipment and linens: properly stored, dried, Water and ice from approved source handled Single-use/single-service articles: properly stored, used Food Temperature Control Adequate equipment for temperature control Gloves used properly Utensils, Equipment and Vending Approved thawing methods used Food and nonfood-contact surfaces cleanable, properly Thermometers provided and accurate designed, constructed, and used Warewashing facilities: installed, maintained, used; test Food Identification strips used Nonfood-contact surfaces clean Food properly labeled; original container Physical Facilities Prevention of Food Contamina Hot and cold water available; adequate pressure Insects, rodents, and animals not present Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage and display Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, fingernails 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: Date: Yes No EPHS No. Telephone No. Follow-up: Inspector 9008 Follow-up Date: MO 580-1814 (11-14) DISTRIBUTION: WHITE - OWNER'S COR



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



201.12	NAME	ADDRESS	ret Runnell, MO	ZIP 6 385	7
DUD 647	D PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOCATION	TEMP	
1 11/	NO TROBUCINE CONTROL	26			
KIGHT F	2. 1	37			
Dialet	Diro / STrak	35			
Wight	A Januara	36			
LETTI	DIOP TOMPTO	200			
Code		PRIC	ORITY ITEMS	Correct by	Initiat
Reference	Priority items contribute directly to the elic	mination, prevention or r	reduction to an acceptable level, hazards associated with foodborne illness ithin 72 hours or as stated.	(date)	
6-501.111	Multipe Roughes	Abserved	throughput facility Cunder		
-	tables, stocker				
	in cicle Loulkin F	ceezent b	elow prepapolers, under		
			toring and under three vat sink)		
	Pest control will	North to 6	evaluate facility and pest		
	restrol Decreds sh	All be provi	ided by the next follow- up inspection		
1.101.110	The walles end	al mines	de I et with dead Hoaches, Ice		
3-70111	on a Dear Se to be	closed	emphico and then properly cleans	-/	
(	Ladel Agaste Date	1 = 0.11 + 1 = 0	1). Fee maken is to be Kemanes		
	closed until Re	acceptain	2. 7 U MAIN		
	LIDS-ED UNITE	Water Lour			
Code Reference	Core items relate to general sanitation, o	perational controls, facili	ORE ITEMS: Ities or structures, equipment design, general maintenance or sanitation a corrected by the next regular inspection or as stated.	Correct by (date)	Initial
3-305-11	Statutal of carried by the contract for one	Circle Health St. C. L.	ALCOHOLD DESIGNATION OF THE PROPERTY OF THE PR		
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	to prevent any	to in wall	Rin Freezen, Shall be sealed		
	to present any	to in wall	Rin Freezen, Shall be sealed		
	to prevent any	to in wall	Rin Freezen, Shall be sealed		
	to prevent any	to in wall	Rin Freezen, Shall be sealed		
	to prevent any	to in wall	Rin Freezen, Shall be sealed		
	open rook & br	to in wall	Rin Freezen, Shall be sealed		
	to prevent any	to in wall	Rin Freezen, Shall be sealed		
	open rook & bo	to in wall	Rin Freezen, Shall be sealed		
	open cooker by	to in wall	Rin Freezen, Shall be sealed		
	open rook to be to prevent any	to in wall	Rin Freezen, Shall be sealed		
	open cookie bo	to in wall	Rin Freezen, Shall be sealed		
	open cookie bo	to in wall	Rin Freezen, Shall be sealed		
	open cookie bo	to in wall	Rin Freezen, Shall be sealed		
	open rook to be	to in wall	Rin Freezen, Shall be sealed		
	open cookie bo	to in wall	Lin Freezen, Shall be sealed him.		
	open cooker by	to in wall	Lin Freezen, Shall be sealed him.		
Person in Cha	to present any	to in wall	PROVIDED OR COMMENTS	2024	
	to present any	EDUCATION	PROVIDED OR COMMENTS	Pozy Yes [	] No