

TIME IN 815 TIME OUT 900

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| EXT BOLITINE                       | INSPEC  | TION OR SU                       | Y, THE ITEMS NOTE<br>CH SHORTER PERI<br>CTIONS SPECIFIED   | OD OF TIME AS M        | AY BE S          | PECIF      | IED II  | N WRI   | TING BY T   | HE REGU   | ACILITIES WHICH MUST BE CORRECT PLATORY AUTHORITY. FAILURE TO OPERATIONS | TED BY   | THE<br>Y |
|------------------------------------|---|----------------------------------|--|------------------------|------------------|------------|---|---|---|---|--|----------|----------|
| ESTABLISHM<br>MASTER               | IENT N  | IAME:                            |  | OWNER:<br>KENNETT      |                  |            |   |   |   | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,                 | Dale Jackson   |          |          |
| ADDRESS: 10                        | 600 I   | ELY ROA                          | \D   |                        |                  |            |   |   |   |   | COUNTY: 069  |          |          |
| CITY/ZIP: KE                       | NNE   |                                  |  | PHONE:<br>573-717-1115 | 5                |            | FAX:  |   |   |   | P.H. PRIORITY: H   | М        | L        |
| ESTABLISHMENT BAKERY RESTAUR       |   | C. STOR                          |  | DEL                    | .I<br>IMER F.F   |            |   | ROCE  | RY STOR   |   | INSTITUTION MOBILE V   | ENDORS   | 8        |
| PURPOSE  Pre-openir                | ng  | Routine                          | Follow-up  | ☐ Complaint [          | Other            | r          |   |   |   |   |  |          |          |
| FROZEN DES Approved License No. NA | ☐ Disa  |                                  | SEWAGE DISPO   | SAL PRIVATE            | 100              |            |   | JPPLY   | Y<br>Y  |   | DMMUNITY PRIVATE Results   |          |          |
| License No. 147                    |   |                                  |  | RISK FAC               | TORS A           | ND II      | NTEF  | RVEN  | TIONS   | 1110  |  | × .      | I SE     |
| Risk factors are                   | e food p  | reparation prac                  | ctices and employee  | behaviors most con     | monly re         | ported     | d to th   | e Cent  | ers for Disc  | ease Cont   | rol and Prevention as contributing facto                                 | rs in    |          |
| foodborne illnes<br>Compliance     | s outbre  |                                  | ealth interventions a  |                        | cos              | R          |   | npliance  |   |   | Potentially Hazardous Foods  | COS      | S R      |
|                                    | UT  | Person in cha                    | arge present, demons   |                        |                  | $\Box$     |   | ו דטכ   | N/O N/A   | Proper c  | ooking, time and temperature   |          |          |
|                                    |   | and performs                     | Employee Healt   | h                      |                  |            |   |   | N/A   |   | reheating procedures for hot holding                                     |          |          |
|                                    | UT<br>UT  |                                  | awareness; policy polic |                        | -                | +          |   |   |   |   | ooling time and temperatures<br>ot holding temperatures                  |          | +        |
|                                    |   |                                  | Good Hygienic Prac   | tices                  |                  | $\Box$     |   | OUT   | Γ N/A   | Proper c  | old holding temperatures   |          | 4        |
| OUT                                | N/O   | Proper eating No discharge       | , tasting, drinking or<br>from eyes, nose and  | tobacco use            | -                | +          |   |   | N/O N/A   | Time as   | ate marking and disposition a public health control (procedures /        |          | +        |
| OUT                                | N/O   |                                  |  |                        | -                | +          | IN C  | 101   | N/O N   | records)  | Consumer Advisory  |          | -        |
| ■ OUT                              | N/O   |                                  | enting Contamination<br>and properly washed  |                        |                  |            | IN  | OUT   | F 1   | underco   | er advisory provided for raw or<br>oked food                             |          |          |
| OUT                                | N/O   | No bare hand                     | contact with ready-temate method proper  | o-eat foods or         |                  |            |   |   |   |   | Highly Susceptible Populations   |          |          |
| <b>O</b>                           | UΤ  |                                  | ndwashing facilities s   | upplied &              |                  |            |   | OUT I   | I/O N/A Pasteurized foods used, prohibited foods not offered                      |   |  |          |          |
|                                    |   | Fradabias                        | Approved Source  |                        |                  | +          | -   | OUT   | Γ N/A   | Food add  | Chemical ditives: approved and properly used                             |          | +        |
| N OUT N                            | UT<br>N/A   |                                  | d from approved sou<br>d at proper temperate   |                        |                  |            |   |   | OUT Toxic substances properly identified, stored and used                         |   |  |          |          |
| ■ OI                               |   |                                  | condition, safe and u  |                        |                  | $\dashv$   |   | OUT   | Conformance with Approved Procedures  Compliance with approved Specialized Proces |   |  | +        |          |
| N OUT N/O                          |   | destruction                      | rotection from Contar  |                        | -                | +          | -   | 001   | I N/A   | and HAC   | CCP plan   |          |          |
| <b>■</b> OUT                       | N/A   |                                  | ed and protected   | Imaton                 |                  | $\forall$  | The letter to the left of each item indicates that item's status at the time of the |   |   |   |  |          |          |
| OUT                                | N/A   | Food-contact                     | surfaces cleaned &   | sanitized              | +                | $\top$     | inspection.  IN = in compliance  OUT = not in compliance                            |   |   |   |  |          |          |
| IN OUT                             | <b>I</b>  |                                  | sition of returned, pre  | viously served,        |                  | Ħ          |   |   | t applicable  |   | N/O = not observed   |          |          |
|                                    | 5,10  |                                  | , and unsafe food  |                        | OD RET           |            |   |   | Edillor   |   | Wenter West  |          |          |
|                                    |   |                                  |  |                        |                  |            | ction   | of path   | ogens, che  | emicals, a  | nd physical objects into foods.  | cos      | R        |
| IN OUT                             | Paetar  |                                  | fe Food and Water<br>ed where required   |                        | cos              | R          | IN X  | OUT   | In-use ut   |   | roper Use of Utensils operly stored                                      | 000      |          |
| ×                                  |   |                                  | pproved source   |                        |                  |            | х   |   | Utensils,<br>handled  | equipmer  | nt and linens: properly stored, dried,                                   |          |          |
|                                    |   | Food                             | Temperature Contro   |                        |                  |            | ×   |   |   | se/single-s   | service articles: properly stored, used                                  |          |          |
| X                                  |   |                                  | for temperature cont   | rol                    |                  |            | ×   |   | Gloves u  | I Itansil   | erly<br>s, Equipment and Vending   |          | -        |
| X                                  |   | ved thawing me<br>ometers provid | etnoos useo<br>led and accurate  |                        |                  | T          |   | ×   | Food an   | d nonfood   | -contact surfaces cleanable, properly                                    |          |          |
| ×                                  | Food Identification   |                                  |  |                        | $\dashv$         | ×          |   | Warewa  | ned, constructed, and used ewashing facilities: installed, maintained, used; test |   |  | $\vdash$ |          |
|                                    |   |                                  |  |                        | $\rightarrow$    | X          |   |   | rips used onfood-contact surfaces clean   |   |  |          |          |
| X                                  | Food properly labeled; original container  Prevention of Food Contamination   |                                  |  |                        |                  |            |   |   | Physical Facilities   |   |  |          |          |
| X                                  | Insects, rodents, and animals not present   |                                  |  | _                      | $\dashv$         | ×          |   | Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices |   |   |  |          |          |
| X                                  | Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, |                                  |  |                        | -                | ×          |   | Sewage and wastewater properly disposed   |   |   |  |          |          |
| ×                                  | fingerr   | nails and jewelr                 |  |                        |                  |            | ×   |   | Toilet fac  | cilities: pm  | perly constructed, supplied, cleaned                                     |          |          |
| X                                  |   |                                  | s washed before use  |                        |                  |            | X   |   | Garbage   | Garbage/refuse properly disposed; facilities maintained |  |          |          |
| Person in Cha                      | arge /T   | itle: Dala                       | lankenn  |                        |                  |            | X   |   | Physical  |   | nstalled, maintained, and clean Date: 09/09/2024                         |          |          |
| /spector/                          | . 1   | Dale                             | IACKSUII   | 7 / Teleph             | none No<br>888-9 | ).<br>(AAB |   |   | EPHS No   |   | ollow-up:  |          | 10       |
|                                    | 0/  | 16                               | 11//   | DI TRIBUTION: WHITE-   |                  |            | _   |   | 1647<br>CANARY - FII  |   | follow-up Date:  |          | E6.37    |





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

| TIME IN 815 |    | TIME OUT 900 |
|-------------|----|--------------|
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| FOOD PRODUCT/LOCATION  TEMP. In *F  Daily Right Dishwasher Dishwasher Metro Warmer Walk in Cooler Walk in Cooler Reference Coole Reference Coo | ESTABLISHME   | NT NAME  | ADDRESS   |   | CITY/ZIP                          | 0.57       |         |
|--|---|--|---|---|-----------------------------------|------------|---------|
| Daily Fight  Daily Fight  Daily Fight  Daily Fight  Daily Fight  Marked Vermor  Marked Vermor  Valid in Cooler  These Fight Cooler  Refried Beans/Fran  Fight Cooler  Priority series contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with footborne lifness or in July. These from MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cooler  Reference  Priority series contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with footborne lifness or in July. These from MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cooler  Reference  Cooler  Coole  |   |  | 1600 ELY ROAD   |   |                                   |            |         |
| Districted Beanstrochidated Cops  Motion Variance  Walk in Cocker  35 Refered Beanstrochidated Cops  Walk in Proceed  Walk in Cocker  Priody terms combitude discrebly to the elimination, provertion or reduction to an acceptable level, hazards associated with footborne liliness  or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker  Priody terms combitude discrebly to the elimination, provertion or reduction to an acceptable level, hazards associated with footborne liliness  or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Cocker or in Jury, Thases items MUST RECEIVE IM | FC  | OOD PRODUCT/LOCATION   | TEMP. in ° F  | TEMP. i   | n°F                               |            |         |
| Metro Wintmer Walk in Processr  PROPRIETY TEMS Reference by All In Process and |   | Dairy Right  |   |   |                                   |            |         |
| Walk in Cooler  Walk in Cooler  Walk in Freezer  PROPRITY TEMS  Principly tems contribute directly to the imministor, provintion or reclucion to an accostable feed, hourseld associated with footborne lines. Connect by Initial (Sale), These tems MIST RECEIVE IMMEDIATE ACTION within 72 hours or as altated.  Connect by Initial (Sale)  Connect by  |   | Dishwasher   |   |   |                                   |            |         |
| Walk in Freezer  PROBLEY TEBS  PROBLEY TEBS  Profily dems contribute directly to the elimination, prevention or restaction has acceptable level, hazards associated with footborne illness  (date)  Initial  (date)  Freezer Reference  Freezer Reference  Freezer Reference  Freezer Reference  Core Reference  Core Rems relate to general sanitation, operational control contr |   |  |   |   |                                   |            |         |
| Reference Priority Items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with footborne liness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.   |   | Walk in Cooler   | 35  | Refried Bean  | s/Pan                             |            |         |
| Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne liness (date) or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as afaired.   |   | Walk in Freezer  | DDIODITY IT   | rue   |                                   | Correct by | Initial |
| Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date)  Shelving below dishwasher covered in rust, repair or replace  NRI  6-501.11 Missing ceiling tile next to warewash room  NRI  Corected Onsite  Corected Onsite  EDUCATION PROVIDED OR COMMENTS  Discussed with management measures for controlling figs and went over derited cares  Date: 09/09/2024  |   | Priority items contribute directly to the e<br>or injury. These items MUST RECEIVE | elimination, prevention or reduction E IMMEDIATE ACTION within 72 h | cm3<br>to an acceptable level, hazards a<br>nours or as stated. | associated with foodborne illness |            | masi    |
| Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date)  Shelving below dishwasher covered in rust, repair or replace  NRI  6-501.11 Missing ceiling tile next to warewash room  NRI  Corected Onsite  Corected Onsite  EDUCATION PROVIDED OR COMMENTS  Discussed with management measures for controlling figs and went over derited cares  Date: 09/09/2024  |   |  |   |   |                                   |            |         |
| 6-501.11 Shelving below dishwasher covered in rust, repair or replace NRI  6-501.11 Missing ceiling tile next to warewash room NRI  6-501.11 Missing ceiling tile next to warewash room  COS Corrected Onsite  COS CORRECTED COS   | Code Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation  Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation |  |   |   |                                   |            | Initial |
| 6-501.11 Missing ceiling tile next to warewash room  NRI  COS Corrected Onsite  COS Corrected Onsite  EDUCATION PROVIDED OR COMMENTS  Discussed with management measures for corrording flys and want over derifted care  Person in Charge /Title: Dale Jackson  | 6-501.11  |  |   |   |                                   | NRI        |         |
| COS Corrected Onsite  COS CORRECTED ON COMMENTS  COS CORRECT |   |  |   |   |                                   |            |         |
| COS Corrected Onsite  COS CORRECTED ON COMMENTS  COS CORRECT |   |  |   |   |                                   |            |         |
| EDUCATION PROVIDED OR COMMENTS    Discussed with managment measures for controlling flys and went over dented cans    Date: 09/09/2024   | 6-501.11  | Missing ceiling tile next to w   | rarewash room   |   |                                   | NRI        |         |
| Person in Charge /Title: Dale Jackson  Discussed with managment measures for controlling flys and went over dented cans  Date: 09/09/2024  | cos   | Corrected Onsite   |   |   |                                   |            |         |
| Person in Charge /Title: Dale Jackson  Date: 09/09/2024  |   |  |   |   |                                   |            |         |
| Person in Charge /Title: Dale Jackson  Telephone No. 573-888-9008  Date: 09/09/2024  Follow-up: Yes No. Follow-up Date:  |   |  | Processor with managinary magazine in a                             | d the are used out and assume                                   |                                   |            |         |
| Telephone No. 573-888-9008 EPHS No. Follow-up: Yes No. Follow-up Date:   | Person in C   | Charge /Title: Dale Jackson  |   |   | Date: 09/09/202                   | 24         |         |
|  |   | 11-11 11   | Telephone No. 573-888-900   | D8 EPHS No. 1647  | Follow-up:                        |            | □ No    |