

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

| TIME IN 1300 | | | TIME OUT 1445 |
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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: STRAWBERRY MIDTOWN REC. OWNER: JERRY HOLSTEN Cindy Wamble COUNTY: 069 ADDRESS: 107 MAIN STREET FAX: CITY/ZIP: HOLCOMB, MO 63852 PHONE: 573-792-9689 P.H. PRIORITY: 🔳 H ESTABLISHMENT TYPE CATERER
SENIOR CENTER DELI
SUMMER F.P **GROCERY STORE** ☐ INSTITUTION ■ MOBILE VENDORS ■ BAKERY C. STORE TEMP.FOOD **TAVERN** ☐ SCHOOL RESTAURANT PURPOSE ☐ Follow-up ☐ Complaint Routine ☐ Pre-opening WATER SUPPLY SEWAGE DISPOSAL FROZEN DESSERT □ PRIVATE COMMUNITY ☐ NON-COMMUNITY ☐ Approved ☐ Disapproved PUBLIC **PRIVATE** Date Sampled Results 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 COS Compliance Potentially Hazardous Foods Compliance Demonstration of Knowledge R Proper cooking, time and temperature Person in charge present, demonstrates knowledge IN OUT NO N/A OUT and performs duties IN OUT N N/A Proper reheating procedures for hot holding Employee Health Proper cooling time and temperatures IN OUT N/A OUT Management awareness; policy present Proper hot holding temperatures OUT Proper use of reporting, restriction and exclusion OUT N/A Good Hygienic Practices OUT N/A Proper cold holding temperatures 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 N/O OUT records) Consumer Advisory Preventing Contamination by Hands Consumer advisory provided for raw or Hands clean and properly washed OUT N/A OUT N/O undercooked food Highly Susceptible Populations No bare hand contact with ready-to-eat foods or N/O OUT approved alternate method properly followed Pasteurized foods used, prohibited foods not Adequate handwashing facilities supplied & CET OUT N/O N/A IN offered accessible Chemical Approved Source OUT N/A Food additives: approved and properly used OUT Food obtained from approved source Toxic substances properly identified, stored and Food received at proper temperature IN OUT N/A IN MED used Conformance with Approved Procedures Food in good condition, safe and unadulterated OUT Compliance with approved Specialized Process Required records available: shellstock tags, parasite OUT IN OUT N/O 層 IN 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 CET N/A IN = in compliance N/O = not observed N/A = not applicable Proper disposition of returned, previously served, N/O OUT 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 R IN OUT Proper Use of Utensils OUT Safe Food and Water COS IN 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 × Gloves used properly Adequate equipment for temperature control 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 Contamination × 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 Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed × × 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: Cindy Wamble Date: 09/18/2024 EPHS No. Yes No Telephone No. 573-888-9008 Follow-up: И Inspec 1647 Follow-up Date:



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| ESTABLISHMENT NAME STRAWBERRY MIDTOWN REC. | | ADDRESS 107 MAIN STR | EET CITY/ZIP HOLCOMB, MO 63 | 852 | |
|--|--|------------------------------|--|-------------------|-------------|
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | TEMP. in ° F | |
| West | | | Pork steak/Hot Hold | 165 | |
| Central Coleslaw | | 41 | Empura | -6 | |
| | Deli Prep | 38 | | | |
| West WIC | | 38 | | 138 | |
| | West WIF | 8 | Walk in Cooler Central | 33 | , |
| Code Reference | Priority items contribute directly to the elin or injury. These items MUST RECEIVE II | nination, prevention or redu | ITY ITEMS uction to an acceptable level, hazards associated with foodborne illness in 72 hours or as stated. | Correct by (date) | Initial |
| 7-102.11 | 4 unlabeled spray bottles with | blue cleaner, if no | ot in original container shall be labeled | COS | 13 |
| 6-501.111 | Multiple live roaches observe | d in central kitchen | on west wall, provide updated pest control records | 10/2 | 15 |
| | and recommendations during | | | | |
| Code Reference 6-501.11 6-501.11 | 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. Repeat: Floors have paint peeling in multiple different areas, repair or replace | | | | |
| 6-301.12 | Paper towel dispenser not wo | | | 10/2 | VS |
| | | | | | |
| cos | Corrected onsite | | | | |
| | | | | | |
| | | EDITICATION PE | ROVIDED OR COMMENTS | | |
| | | EDUCATION PR | ROVIDED OR COMMENTS | | |
| | Charge /Title: Cindy Wamble Date: 09/18/202 | | | | |
| Inspector: | approx // // | Telephone 1573-888 | 3-9008 1647 Follow-up Date: | Yes | ✓ No E6.37A |