

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

TIME IN 945			TIME OUT 1130
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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: DUNKLIN COUNTY JUSTICE CE OWNER: Amanda Hemphill Summit Food Service COUNTY: 069 ADDRESS: 1175 FLOYD STREET FAX: CITY/ZIP: KENNETT, MO 63857 PHONE: 573-888-4010 P.H. PRIORITY: | H | M | L ESTABLISHMENT TYPE **GROCERY STORE** INSTITUTION ☐ MOBILE VENDORS ☐ BAKERY ☐ RESTAURANT C. STORE ☐ CATERER ☐ SENIOR CENTER DELI
SUMMER F.P TEMP.FOOD **TAVERN** SCHOOL PURPOSE Routine ☐ Follow-up ☐ Complaint ☐ Other Pre-opening SEWAGE DISPOSAL WATER SUPPLY FROZEN DESSERT PUBLIC □ PRIVATE COMMUNITY ■ NON-COMMUNITY □ PRIVATE □ Approved □ Disapproved 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 Compliance COS Potentially Hazardous Foods Compliance Demonstration of Knowledge R Proper cooking, time and temperature Person in charge present, demonstrates knowledge, OUT IN OUT N/A and performs duties IN OUT Proper reheating procedures for hot holding N/A Employee Health OUT Management awareness; policy present IN OUT N N/A Proper cooling time and temperatures Proper use of reporting, restriction and exclusion OUT N/O N/A Proper hot holding temperatures OUT Good Hygienic Practices OUT 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 N/O N IN OUT OUT N/O records) Consumer Advisory Preventing Contamination by Hands Consumer advisory provided for raw or Hands clean and properly washed IN OUT NEW. 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 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 OUT NED N/A IN OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures OUT Compliance with approved Specialized Process Required records available: shellstock tags, parasite IN OUT N/O NEA. ŧΝ OUT 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 N/A IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observedProper disposition of returned, previously served, OUT NED IN 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 IN OUT Safe Food and Water × In-use utensils: properly stored Pasteurized eggs used where required X Utensils, equipment and linens: properly stored, dried, Water and ice from approved source X × × Single-use/single-service articles: properly stored, used Food Temperature Control Gloves used properly Adequate equipment for temperature control × Utensils, Equipment and Vending X 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 X strips used Nonfood-contact surfaces clean Food properly labeled; original container X Prevention of Food Contamination Physical Facilities × Hot and cold water available; adequate pressure Insects, rodents, and animals not present X 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, × X 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: Amanda Hemphil Date: 10/01/2024 Yes No Telephone No. 573-888-9008 EPHS No. Follow-up: 回 ◩ 1647 Follow-up Date: 10//15/2024 F6.37 DISTRIBUTION: WHITE - OWNER'S COPY



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N COUNTY JUSTICE CE	ADDRESS 1175 FLOYD STF	REET	KENNETT, MO 63	857	
DOD PRODUCT/LOCATION			T/ LOCATION		
Walk in cooler	40				
Walk in Cooler	-9				
Peas/Warmer	178				
Dishwasher	149				
Chili/Cooking	186				
Priority items contribute directly to the elim	PRIORITY I	TEMS  n to an acceptable level, hazards  hours or as stated.	associated with foodborne illness	Correct by (date)	Initial
Dishwasher has a internal tem	np of 149 degrees, sh	all have a rinse temp o	f 180 with a internal	10/15/2	
temp of 165 degrees for prope	er sanitizing. Discusse	ed with management ur	ntil dishwasher is fixed		
dishes shall be sanitized in 3	vat sink				
					-
				O a manada bu	I midi mi
Core items relate to general sanitation, op-	erational controls, facilities or s	tructures, equipment design, ger	neral maintenance or sanitation	(date)	Initial
standard operating procedures (SSOPs).	These items are to be correc	ted by the next regular inspect	tion or as stated.	NDI	
Floor peeling next to walk in tr	eezer, repair or replai	ce		INIXI	
					_
Correction in progress					
Next Routine Inspection				-	
INEXLICOUDDE DISDECTOR					
Next Routine inspection					
Next Routine inspection					
Next Routine inspection					
Next Routine inspection					
Next Routine inspection					
Next Routine inspection	EDUCATION PROVI	DED OR COMMENTS			
Next Routine inspection	EDUCATION PROVI	DED OR COMMENTS			
Next Routine inspection	EDUCATION PROVI	DED OR COMMENTS			
		DED OR COMMENTS	Date: 10/01/203	24	
harge /Title: Amanda Hemphil			Date: 10/01/202		☑ No
	Walk in cooler  Walk in Cooler  Peas/Warmer  Dishwasher  Chill/Cooking  Priority items contribute directly to the elimor injury. These items MUST RECEIVE IN  Dishwasher has a internal tem temp of 165 degrees for proper dishes shall be sanitized in 3 violates and and operating procedures (SSOPs).  Faucets leaking at both hands Floor peeling next to walk in from the procedure of the property of th	Walk in cooler  Walk in Cooler  Peas/Warmer  Dishwasher  Chill/Cooking  PRIORITY I  Priority items contribute directly to the elimination, prevention or reduction or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72  Dishwasher has a internal temp of 149 degrees, shi temp of 165 degrees for proper sanitizing. Discussed dishes shall be sanitized in 3 vat sink  Core items relate to general sanitation, operational controls, facilities or standard operating procedures (SSOPs). These items are to be corrected standard operating and both handsinks on south facing of Floor peeling next to walk in freezer, repair or replaced corrected onsite  Correction in progress  Corrected onsite	Walk in cooler  Walk in cooler  Peas/Warmer  Dishwasher  Chill/Cooking  Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Dishwasher has a internal temp of 149 degrees, shall have a rinse temp of temp of 165 degrees for proper sanitizing. Discussed with management undishes shall be sanitized in 3 vat sink  Core items relate to general sanitation, operational controls, facilities or structures, equipment design, ger standard operating procedures (SSOPs). These items are to be corrected by the next regular inspect Faucets leaking at both handsinks on south facing wall, repair or replace  Floor peeling next to walk in freezer, repair or replace  Correction in progress  Corrected onsite	Walk in cooler  40  Walk in Cooler  PessWarmer  178  Dishwasher  149  Chill/Cooking  186  PRIORITY ITEMS  Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Dishwasher has a internal temp of 149 degrees, shall have a rinse temp of 180 with a internal temp of 165 degrees for proper sanitizing. Discussed with management until dishwasher is fixed dishes shall be sanitized in 3 vat sink  Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are facilities or structures, equipment design, general maintenance or sanitation standard o	Walk in cooler  40  Walk in Cooler  40  Walk in Cooler  PeastWarmer  178  Dishwasher  149  Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 172 hours or as stated.  Dishwasher has a internal term of 149 degrees, shall have a rinse temp of 180 with a internal term of 149 degrees, shall have a rinse temp of 180 with a internal dishes shall be sanitized in 3 vat sink  CORE ITEMS  Core items relate to general sanitation, operational controls, facilities or shuctures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.  NRI  Floor peeling next to walk in freezer, repair or replace  NRI  Correction in progress  Corrected onsite