



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

TIME IN 930	TIME OUT 1030
PAGE 1 of 2	

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.

ESTABLISHMENT NAME: The Blend	OWNER: Sara & Tyler Clark	PERSON IN CHARGE: Sara Clark
ADDRESS: 105 S Ash Street		COUNTY: 069
CITY/ZIP: Campbell, MO 63933	PHONE: 573-609-6592	FAX:
P.H. PRIORITY: ☐ H ☐ M ☒ L		

ESTABLISHMENT TYPE ☒ BAKERY ☒ RESTAURANT	☐ C. STORE ☐ SCHOOL	☐ CATERER ☐ SENIOR CENTER	☐ DELI ☐ SUMMER F.P.	☐ GROCERY STORE ☐ TAVERN	☐ INSTITUTION ☐ TEMP. FOOD	☐ MOBILE VENDORS
--	--	--	---	---	---	---

PURPOSE
☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☒ Other **Change of Ownership**

FROZEN DESSERT ☐ Approved ☐ Disapproved	SEWAGE DISPOSAL ☒ PUBLIC ☐ PRIVATE	WATER SUPPLY ☒ COMMUNITY ☐ NON-COMMUNITY	☐ PRIVATE Results
License No. NA	Date Sampled		

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.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
☒ OUT	Person in charge present, demonstrates knowledge, and performs duties			☒ IN ☒ OUT ☒ N/A	Proper cooking, time and temperature		
☒ OUT	Employee Health			☒ IN ☒ OUT ☒ N/A	Proper reheating procedures for hot holding		
☒ OUT	Management awareness; policy present			☒ IN ☒ OUT ☒ N/A	Proper cooling time and temperatures		
☒ OUT	Proper use of reporting, restriction and exclusion			☒ OUT ☒ N/A	Proper hot holding temperatures		
☒ OUT	Good Hygienic Practices			☒ OUT ☒ N/A	Proper cold holding temperatures		
☒ OUT	Proper eating, tasting, drinking or tobacco use			☒ OUT ☒ N/A	Proper date marking and disposition		
☒ OUT	No discharge from eyes, nose and mouth			☒ IN ☒ OUT ☒ N/A	Time as a public health control (procedures / records)		
☒ OUT	Preventing Contamination by Hands				Consumer Advisory		
☒ OUT	Hands clean and properly washed			☒ IN ☒ OUT ☒ N/A	Consumer advisory provided for raw or undercooked food		
☒ OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
☒ OUT	Adequate handwashing facilities supplied & accessible			☒ OUT ☒ N/A	Pasteurized foods used, prohibited foods not offered		
☒ OUT	Approved Source				Chemical		
☒ OUT	Food obtained from approved source			☒ OUT ☒ N/A	Food additives: approved and properly used		
☒ IN ☒ OUT ☒ N/A	Food received at proper temperature			☒ OUT	Toxic substances properly identified, stored and used		
☒ OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
☒ IN ☒ OUT ☒ N/A	Required records available: shellstock tags, parasite destruction			☒ OUT ☒ N/A	Compliance with approved Specialized Process and HACCP plan		
☒ OUT	Protection from Contamination			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable			
☒ OUT	Food separated and protected						
☒ OUT	Food-contact surfaces cleaned & sanitized						
☒ IN ☒ OUT ☒ N/A	Proper disposition of returned, previously served, 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.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
☒	☒	Pasteurized eggs used where required			☒	☒	In-use utensils: properly stored		
☒	☒	Water and ice from approved source			☒	☒	Utensils, equipment and linens: properly stored, dried, handled		
☒	☒	Food Temperature Control			☒	☒	Single-use/single-service articles: properly stored, used		
☒	☒	Adequate equipment for temperature control			☒	☒	Gloves used properly		
☒	☒	Approved thawing methods used			☒	☒	Utensils, Equipment and Vending		
☒	☒	Thermometers provided and accurate			☒	☒	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
☒	☒	Food Identification			☒	☒	Warewashing facilities: installed, maintained, used; test strips used		
☒	☒	Food properly labeled; original container			☒	☒	Nonfood-contact surfaces clean		
☒	☒	Prevention of Food Contamination			☒	☒	Physical Facilities		
☒	☒	Insects, rodents, and animals not present			☒	☒	Hot and cold water available; adequate pressure		
☒	☒	Contamination prevented during food preparation, storage and display			☒	☒	Plumbing installed; proper backflow devices		
☒	☒	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			☒	☒	Sewage and wastewater properly disposed		
☒	☒	Wiping cloths: properly used and stored			☒	☒	Toilet facilities: properly constructed, supplied, cleaned		
☒	☒	Fruits and vegetables washed before use			☒	☒	Garbage/refuse properly disposed; facilities maintained		
☒	☒				☒	☒	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Sara Clark	Date: 10/30/2024
Inspector: <i>[Signature]</i>	Follow-up: ☐ Yes ☒ No
Telephone No.: 573-888-9008	Follow-up Date:
EPHS No.: 1647	



PAGE 2 of 2

[illegible]