

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

TIME IN 930			TIME OUT 1115	
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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: HARPS FOOD STORE OWNER: HARPS FOOD STORE Dave Davis COUNTY: Dunklin ADDRESS: BUSINESS HWY 25, P.O. BOX 384 FAX: CITY/ZIP: MALDEN, MO 63863 P.H. PRIORITY: I H M L ESTABLISHMENT TYPE ☐ CATERER
☐ SENIOR CENTER ☐ INSTITUTION ☐ TEMP.FOOD ■ MOBILE VENDORS C. STORE DEL GROCERY STORE BAKERY
RESTAURANT SCHOOL SUMMER F.P. TAVERN PURPOSE ☐ Follow-up Complaint □ Other □ Pre-opening ☐ Routine SEWAGE DISPOSAL WATER SUPPLY FROZEN DESSERT PRIVATE □ PRIVATE COMMUNITY ■ NON-COMMUNITY ☐ Approved ☐ Disapproved **■ PUBLIC Date Sampled** Results License No. 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 Demonstration of Knowledge Potentially Hazardous Foods Compliance Compliance Proper cooking, time and temperature Person in charge present, demonstrates knowledge. IN OUT NO N/A OUT and performs duties Employee Health IN OUT N N/A Proper reheating procedures for hot holding Proper cooling time and temperatures IN OUT NO N/A OUT Management awareness; policy present OUT Proper use of reporting, restriction and exclusion ■ OUT N/O N/A Proper hot holding temperatures OUT Good Hygienic Practices 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 N/O OUT records) Consumer Advisory Preventing Contamination by Hands Consumer advisory provided for raw or Hands clean and properly washed OUT OUT N/O IN 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 OUT Food obtained from approved source N/A Food additives: approved and properly used Toxic substances properly identified, stored and Food received at proper temperature OUT IN OUT N/A used Conformance with Approved Procedures OUT Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite Compliance with approved Specialized Process OUT OUT N/O 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 OUT N/A IN = in compliance N/O = not observed N/A = not applicable Proper disposition of returned, previously served, OUT NED 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 OUT IN OUT Safe Food and Water COS R IN Proper Use of Utensils × In-use utensils: properly stored × Pasteurized eggs used where required Water and ice from approved source Utensils, equipment and linens: properly stored, dried, × × handled X 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 Insects, rodents, and animals not present × Hot and cold water available; adequate pressure × Contamination prevented during food preparation, storage Plumbing installed; proper backflow devices × × 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: Dave Davis Date: 11/25/2024 Follow-up: $\overline{\mathbf{r}}$ Yes No 1647 Follow-up Date: 12/10/2024 F6.37 CANARY - FILE COPY

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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ESTABLISHMENT NAME HARPS FOOD STORE		ADDRESS BUSINESS HWY 25, P.O. BOX 384 MALDEN, MO 63863				
FOOD PRODUCT/LOCATION		TEMP. in ° F FOOD PRODUCT/ LOC		LOCATION	TEMP. in ° F	
Sourcream/Cooler		36	36 Ice Cream		0	
Code Reference	Priority items contribute directly to the	Correct by (date)	Initial			
4-601.11A		mold like residue on vents above produce cooler, wash, rinse and sanitize			12/10	80
		CODE ITE	C140		Correct by	Initial
Code Reference	CORE ITEMS 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.					
	Multiple cob webs on west wall and front entry of building, clean					
	Missing floor tiles around ice cream cooler Missing coving around dairy cooler					
0-301.11	iviissing coving around da	Ty coolei			NRI 2	* KV
	Facility is under construction for remodeling front and back of store. Manager stated that remodel should be completed around March or April. I will conduct an inspection at time of completion for					
	the physical facility issues addressed in this complaint and for the last routine inspection.					
	Cooler and freezers were					
	during remodel.					
NRI	Next Routine Inspection					
	Correction in Progress					
		EDUCATION PROVI	IDED OR COMMENTS			
		0		15:		
Person in Ch	arge /Title: Dave Davis	Britten &	will	Date: 11/25/202		
Inspector:	looks DA	relephone No 573 888-90 DISTRIBUTION: WHITE - OWNER'S COP	008 1647	Follow-up: Follow-up Date: 12	Yes /10/2024	□ No