

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

TIME OUT TIME IN

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	NAME:	OWNER:						PERSON IN CHAP	RGE:		
ADDRESS:								COUNTY:			
CITY/ZIP: PHONE:				FAX:				P.H. PRIORITY : H M		М	L
ESTABLISHMENT TYPE BAKERY RESTAURANT	C. STORE CATEREF SCHOOL SENIOR (.I IMER F.P.		GROCEI AVERN	RY STOR		NSTITUTION EMP.FOOD	MOBILE	VENDC	ORS
PURPOSE Pre-opening	Routine Follow-up	Complaint	Other								
FROZEN DESSERT Approved Dis	approved SEWAGE DISP	OSAL PRIVATE	WA		UPPLY MUNITY		NON-CON Date San	/MUNITY npled	PRIVAT Result		
		RISK FAC	TORS AN	D INTE	RVENT	IONS					
	preparation practices and employee eaks. Public health interventions							and Prevention as con	tributing fac	ctors in	
Compliance	Demonstration of Kno				mpliance			Potentially Hazardous Fo	oods	C	COS
IN OUT	Person in charge present, demor and performs duties	nstrates knowledge,		IN	OUT N	I/O N/A	Proper coo	king, time and temperat	ure		
	Employee Heal					I/O N/A		neating procedures for h			
IN OUT IN OUT	Management awareness; policy p Proper use of reporting, restrictio					I/O N/A I/O N/A		ling time and temperatu holding temperatures	res		
	Good Hygienic Pra	ictices		IN	OUT	N/A	Proper colo	d holding temperatures			
IN OUT N/O	Proper eating, tasting, drinking or No discharge from eyes, nose an				OUT N			e marking and disposition public health control (pro-			
IN OUT N/O				IN	OUT N	I/O N/A	records)	ŭ			
	Preventing Contamination Hands clean and properly washe				0.117	N1/A	Consumer	Consumer Advisory advisory provided for ra			
N OUT N/O				IN	OUT	N/A	undercooke	ed food			
N OUT N/O	No bare hand contact with ready- approved alternate method prope						HI	ighly Susceptible Popula	ations		
IN OUT	Adequate handwashing facilities accessible	supplied &		IN	OUT N	I/O N/A	Pasteurized offered	d foods used, prohibited	l foods not		
	Approved Sour						onered	Chemical			
IN OUT	Food obtained from approved so Food received at proper tempera			IN	OUT	N/A		ives: approved and prop tances properly identifie		nd	
N OUT N/O N/A				I	N	OUT	used			nu	
IN OUT	Food in good condition, safe and Required records available: shell:							mance with Approved P e with approved Special			
N OUT N/O N/A	destruction	0.71		IN	OUT	N/A	and HACC		Izeu Floce	55	
	Protection from Conta Food separated and protected	amination		The	lattar to	the left o	f each item ir	ndicates that item's statu	is at the tin	ne of the	<u>م</u>
N OUT N/A	Food-contact surfaces cleaned &	sanitized			he letter to the left of each item indicates that item's status at the tim spection.				5		
N OUT N/A	Proper disposition of returned, pr			- N		complianc applicabl		OUT = not in compl N/O = not observed			
IN OUT N/O	reconditioned, and unsafe food						-				
	Good Retail Practices are preventa		OD RETAI				amiaala and	nhusiaal abiasta into fa	ada		
IN OUT	Safe Food and Water		COS R		OUT	Jgens, ch		privated objects into to per Use of Utensils	ous.	COS	S
	urized eggs used where required						tensils: prope				
vvale	and ice from approved source					handled		and linens: properly stor	ea, anea,		
Adaga	Food Temperature Contr							rvice articles: properly s	tored, used		
	ate equipment for temperature con ved thawing methods used	ITTOI		_		Gloves	used properly Utensils,	/ Equipment and Vending	1		
	nometers provided and accurate						nd nonfood-co	ontact surfaces cleanab			
	Food Identification			_			signed, constructed, and used arewashing facilities: installed, maintained, used; test				+
	nanarku labaladu ariainal aantainar			_		strips us	sed				_
Food	properly labeled; original container Prevention of Food Contamir	nation		_		Nonfood	Nonfood-contact surfaces clean Physical Facilities				-
	s, rodents, and animals not presen	t					cold water a	vailable; adequate pres	sure		1
and d						Plumbin	ig installed; p	roper backflow devices			
Perso	nal cleanliness: clean outer clothing	g, hair restraint,				Sewage	and wastew	ater properly disposed			
tinger	nails and jewelry g cloths: properly used and stored					Toilet fa	cilities: prope	erly constructed, supplie	d, cleaned	-	+
	and vegetables washed before use	9		1	1			erly disposed; facilities			
Wipin	and vegetables washed before use		1			2	1.6 1911		1		
Wipin						Physica	I facilities inst Dat	talled, maintained, and te	clean		



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PAGE of

		ADDRESS		CITY /ZIP		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/		TEMP. i	n ° F
Code Reference	Priority itoms contribute directly to the	PRIORITY I	TEMS	associated with foodborno illnoss	Correct by (date)	Initia
Kelerence	Priority items contribute directly to the or injury. These items MUST RECEI	VE IMMEDIATE ACTION within 72	hours or as stated.	associated with loodborne liness	(uale)	
						LAS 1
Code		CORE ITE	MS		Correct by	Initial
Reference	Core items relate to general sanitatio standard operating procedures (SSO	n, operational controls, facilities or s Ps). These items are to be correc	tructures, equipment design, gene ted by the next regular inspecti	eral maintenance or sanitation	(date)	
				on of as stated.		
				on or as stated.		PL
						9L 152
		EDUCATION PROV	DED OR COMMENTS			
		EDUCATION PROV				
Person in Cł	narge /Title:		DED OR COMMENTS			
2erson in Cł	harge /Title:	EDUCATION PROV	DED OR COMMENTS	Date: Follow-up:	Yes	