

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

TIME IN TIME OUT

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ESTABLISHMENT NAME: O'				OWNER:	OWNER:					PERSON IN CHARGE:			
ADDRESS:				<u> </u>						COUNTY:			
CITY/ZIP:				PHONE: FAX:			AX: P.H. P		P.H. PRIORITY :	Н	М	L	
STABLISHMEN ⁻ BAKERY	T TYPE	C. STOR	RE CATEREF	l DEL	1		GROCE	RY STOR	E IN		MOBILE V		
	RANT	SCHOO			.ı IMER F.P.		TAVERN			EMP.FOOD	NOBILE V	ENDOR	<u> </u>
Pre-openi	ng	Routine	Follow-up	Complaint	Other								
ROZEN DES Approved cense No		approved	SEWAGE DISP PUBLIC	OSAL PRIVATE	W		SUPPLY IMUNITY		NON-COM Date Sam	/MUNITY npled	PRIVATE Results		
				RISK FAC	TORS AN	ID INTI	ERVENT	TIONS					
										and Prevention as cont	ributing facto	rs in	_
ompliance			Demonstration of Kno	are control measure	COS		Compliance	, ,		otentially Hazardous Fo	ods	CO	s
IN C	DUT		arge present, demor	<u> </u>		IN	N TUO	N/O N/A		king, time and temperate			
		and performs	Employee Heal	th		IN	OUT N	N/O N/A	Proper reh	eating procedures for he	ot holding		-
	UT		t awareness; policy p			IN OUT N/O N/A Proper c				r cooling time and temperatures			
IN OUT Proper use of reporting, restriction			f reporting, restrictio Good Hygienic Pra							roper hot holding temperatures roper cold holding temperatures			
N OUT	N/O		g, tasting, drinking or	tobacco use		IN OUT N/O N/A Proper of			Proper date	oper date marking and disposition			-
I OUT	N/O	No discharge		IN OUT N/O N/A		Time as a public health control (procedures / records)							
			venting Contaminatio							Consumer Advisory			_
IN OUT N/O Hands clean and properly wash			and properly washe	d		IN	IN OUT N/A		Consumer advisory provided for raw or undercooked food		w or		
OUT	N/O		d contact with ready- ernate method prope						Hi	ghly Susceptible Popula	tions		
IN C	UT	Adequate ha	ndwashing facilities						ed foods used, prohibited foods not			-	
		accessible	Approved Sour	ce					offered	Chemical			
N OUT N/O N/A IN OUT		Food obtained from approved source				IN	IN OUT N/A		Food additives: approved and properly used Toxic substances properly identified, stored and				_
		Food received at proper temperature Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite					IN OUT		used				
									mance with Approved P				
OUT N/O	N/A	destruction				IN	I OUT	N/A	and HACCI	e with approved Speciali P plan	IZEU FIUCESS		
			rotection from Conta ted and protected	mination			a lattar ta	the left of	faaab itam in	diastas that item's statu	a at the time	of the	
OUT	N/A		•	oonitized		The letter to the left of each item inspection.			reach item in	idicates that item's statu	is at the time	of the	
OUT	N/A		t surfaces cleaned &			IN = in compliance N/A = not applicable				OUT = not in compli N/O = not observed			
OUT	N/O		sition of returned, pr d, and unsafe food	eviously served,			10// 10/	appiloabi	0				
		Cood Datail D			OD RETA				amiaala and	physical chicate into for	da		
N OUT			afe Food and Water		COS F			ogens, ch		physical objects into foo per Use of Utensils	Jus.	COS	1
		irized eggs us	ed where required						tensils: prope	erly stored			-
	Water	and ice from a	approved source					Utensils handled		and linens: properly stor	ed, dried,		
		Food	Temperature Contr	ol						vice articles: properly st	ored, used		1
			t for temperature con	trol				Gloves	used properly				_
		ed thawing m	ded and accurate					Food an		Equipment and Vending ontact surfaces cleanable			-
		•						designe	d, constructe	d, and used			_
		ł	Food Identification					strips us		es: installed, maintained,	used; test		
	Food		d; original container on of Food Contamir					Nonfood	nfood-contact surfaces clean				_
	Insect	Preventions, rodents, and					Hot and		hysical Facilities vailable; adequate press	sure		-	
	Conta	mination preve	ented during food pre						bing installed; proper backflow devices				1
	and di		: clean outer clothing	a, hair restraint				Sewage	and wastewa	ater properly disposed			-
	fingerr	ails and jewel	,										
		cloths: prope	Τ						erly constructed, supplied		<u> </u>	╡	
	FIUIS	anu vegetable	s washed before use	;					operly disposed; facilities maintained nstalled, maintained, and clean			ł	
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erson in Ch	a. go / .												



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ESTABLISHMENT NAME		ADDRESS		CITY /ZIP							
F0											
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	LUCATION	TEMP. ir	n≚F					
Code Reference	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.										
					 	 					
Code Reference	Core items relate to general sanitatio standard operating procedures (SSO	n, operational controls, facilities of	TEMS structures, equipment design, gen	eral maintenance or sanitation	Correct by (date)	Initial					
	standard operating procedures (SSO	PS). These items are to be corre	ected by the next regular inspect	ion of as stated.							
						<u> </u>					
						<u> </u>					
						1					
	-	EDUCATION PRO	VIDED OR COMMENTS			-					
Person in Cl	harge /Title:			Date:							
Inspector.		Telephone N	lo. EPHS No.	Follow-up:	Yes	No					
· · VA	19 11 h 11 / th ///	DISTRIBUTION: WHITE - OWNER'S C		Follow-up Date:							
MO 590-1914 (9-13			CANARY – FILE COPY			E6					