

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

TIME IN TIME OUT

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ITH AN		PECTION, OR SL		IOD OF TIME AS N	IAY BE SPI	ECIFIED	IN WRIT	ING BY T	HE REGULATORY AUTHORITY. FAILURE T JR FOOD OPERATIONS.			
ESTABLISHMENT NAME: OWNER:									PERSON IN CHARGE:			
ADDRE	ESS:								COUNTY:			
CITY/ZIP: PHONE:						FAX:			P.H. PRIORITY : H	М	L	
BA RE	SHMENT TY AKERY ESTAURAN	C. STOF			LI MMER F.P.		GROCE AVERN	RY STOR	E INSTITUTION MOBILE TEMP.FOOD	VENDOR	S	
PURPOS Pre	E e-opening	Routine	Follow-up	Complaint	Other							
FROZE Appro		ERT Disapproved	SEWAGE DISPO PUBLIC	DSAL PRIVATE		ATER S COM	UPPLY MUNITY		NON-COMMUNITY PRIVAT Date Sampled Result	ТЕ s		
	110.			RISK FAC	TORS AN	ID INTE	RVENT	IONS				
			ctices and employee ealth interventions						ease Control and Prevention as contributing fa	ctors in		
Complian			Demonstration of Kno		COS		mpliance	, ,	Potentially Hazardous Foods	CO	S	
IN	OUT	Dereen in ek	arge present, demon			IN	OUT N	N/O N/A	Proper cooking, time and temperature			
		and performs	Employee Heal	th		IN	OUT N	N/O N/A	Proper reheating procedures for hot holding			
IN	OUT		t awareness; policy p					N/O N/A	Proper cooling time and temperatures			
IN	OUT	Proper use o	f reporting, restriction Good Hygienic Pra			IN IN	<u>1 TUO</u> TUO	N/O N/A	Proper hot holding temperatures Proper cold holding temperatures			
N (	OUT N	O Proper eating	g, tasting, drinking or				OUT N		Proper date marking and disposition			
N (	OUT N	/O No discharge	e from eyes, nose an	d mouth		IN	OUT N	N/O N/A	Time as a public health control (procedures / records)			
		Prev	venting Contaminatio	n by Hands					Consumer Advisory			
1 (	OUT N/	O Hands clean	and properly washed	ł		IN	OUT	N/A	Consumer advisory provided for raw or undercooked food			
N (	OUT N/		d contact with ready- ernate method prope						Highly Susceptible Populations			
IN	OUT	Adequate ha	ndwashing facilities			IN	OUT N	N/O N/A	Pasteurized foods used, prohibited foods not			
		accessible	Approved Source	ce					offered Chemical			
IN	OUT		ed from approved sou	irce		IN	OUT	N/A	Food additives: approved and properly used			
OUT N/O N/A Food received a		ved at proper temperature					OUT	Toxic substances properly identified, stored and used				
IN	OUT	-	condition, safe and						Conformance with Approved Procedures		-	
יטס ו	T N/O N	I/A Required rec destruction	ords available: shells	stock tags, parasite		IN	OUT	N/A	Compliance with approved Specialized Proce and HACCP plan	SS		
			rotection from Conta	mination								
1 (	OUT N/	A Food separa	ted and protected				e letter to bection.	the left of	each item indicates that item's status at the tir	ne of the		
N (	OUT N/	A Food-contac	t surfaces cleaned &	sanitized			IN = in	complianc				
N	OUT N		sition of returned, pro	eviously served,		١	I/A = not	applicable	e N/O = not observed			
		reconditioned		G	DOD RETA	IL PRAC	TICES					
				tive measures to co			_	ogens, che	emicals, and physical objects into foods.			
IN	OUT		afe Food and Water		COS F	R IN	OUT	la cara co	Proper Use of Utensils	COS	R	
		asteurized eggs us ater and ice from a	ed where required						ensils: properly stored equipment and linens: properly stored, dried,		-	
								handled				
			Temperature Contro for temperature con						se/single-service articles: properly stored, used	ł	_	
		oproved thawing m		lioi				Gloves t	sed properly Utensils, Equipment and Vending		+	
		nermometers provid						Food an	d nonfood-contact surfaces cleanable, properly	/		
			Food Identification						I, constructed, and used shing facilities: installed, maintained, used; tes		_	
			Food Identification					strips us				
								Nonfood	od-contact surfaces clean			
	Fc	ood properly labele	d; original container				Physical Facilities					
		ood properly labele Preventi	on of Food Contamin					Plumbing installed; proper backflow devices				
	In: Co	ood properly labele Preventi sects, rodents, and ontamination preve							cold water available; adequate pressure g installed; proper backflow devices		+	
	In: Co ar	ood properly labele Preventi sects, rodents, and ontamination preve id display	on of Food Contamin animals not present ented during food pre	paration, storage				Plumbin	g installed; proper backflow devices		+	
	In: Co ar Pe	ood properly labele Preventi sects, rodents, and ontamination preve id display	on of Food Contamin animals not present anted during food pre clean outer clothing	paration, storage				Plumbin				
	In: Ca ar Pe fin W	bod properly labele Preventi sects, rodents, and ontamination preve ad display ersonal cleanliness igernails and jewel iping cloths: prope	on of Food Contamin I animals not present inted during food pre :: clean outer clothing ry rly used and stored	paration, storage J, hair restraint,				Plumbing Sewage Toilet fac	installed; proper backflow devices and wastewater properly disposed ilities: properly constructed, supplied, cleaned			
	In: Ca ar Pe fin W	bod properly labele Preventi sects, rodents, and ontamination preve ad display ersonal cleanliness igernails and jewel iping cloths: prope	on of Food Contamin I animals not present Inted during food pre I: clean outer clothing ry	paration, storage J, hair restraint,				Plumbin Sewage Toilet fac Garbage	a installed; proper backflow devices and wastewater properly disposed silities: properly constructed, supplied, cleaned /refuse properly disposed; facilities maintained			
	In: Co ar Pe fin W Fr	bod properly labele Preventi sects, rodents, and ontamination prevent d display ersonal cleanliness igernails and jewel iping cloths: prope uits and vegetable	on of Food Contamin I animals not present inted during food pre :: clean outer clothing ry rly used and stored	paration, storage J, hair restraint,				Plumbin Sewage Toilet fac Garbage	installed; proper backflow devices and wastewater properly disposed ilities: properly constructed, supplied, cleaned			
· · erson	In: Ca ar Pe fin W	bod properly labele Preventi sects, rodents, and ontamination prevent d display ersonal cleanliness igernails and jewel iping cloths: prope uits and vegetable	on of Food Contamin I animals not present inted during food pre :: clean outer clothing ry rly used and stored	paration, storage J, hair restraint,				Plumbin Sewage Toilet fac Garbage	a installed; proper backflow devices and wastewater properly disposed silities: properly constructed, supplied, cleaned /refuse properly disposed; facilities maintained facilities installed, maintained, and clean			



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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP	,		
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
Code Reference Priority items contribute directly t	TORITY IT to the elimination, prevention or reduction	EMS to an acceptable level, hazards associated with foodb hours or as stated.	orne illness (date)		
or injury. These items MUST RE	ECEIVE IMMEDIATE ACTION within 72	hours or as stated.			
Code Reference standard operating procedures (S	CORE ITE itation, operational controls, facilities or st SSOPs). These items are to be correct	MS ructures, equipment design, general maintenance or s ed by the next regular inspection or as stated.	anitation Correct by Initia (date)		
	EDUCATION PROVI	DED OR COMMENTS			
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	EDUCATION PROVI				
Person in Charge /Title:	EDUCATION PROVI	DED OR COMMENTS Date:			
Person in Charge /Title:	1	Date:			
Person in Charge /Title:	EDUCATION PROVI	Date:	p: Yes N		