

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

TIME IN			TIME OUT				
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NEXT ROUTIN	NE INSPE	CTION, OR SU	CH SHORTER PERI	OD OF TIME A	AS MAY B	E SPEC	IFIED	IN WRI	TING BY 1	HE RE	R FACILITIES WHICH MUST BE COF	RECTED I	BY THE PLY	
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTIC ESTABLISHMENT NAME: OWNER:			OL WAT I	KLOOLI	IN OL	OOATIC	514 01 10	<u>OKTO</u>	PERSON IN CHARGE:					
ADDRESS:									COUNTY:	COUNTY:				
CITY/ZIP: PHONE:				FAX:					P.H. PRIORITY :	М	L			
			DELI SUMMER							LE VENDO	RS			
PURPOSE Pre-ope	ening	Routine	Follow-up	Complaint	: 0	ther								
FROZEN DESSERT Approved Disapproved PUBLIC PRIVATE			ATE	WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results										
				RISK	FACTOR	S AND	INTE	RVEN	TIONS					
			ctices and employee ealth interventions								ontrol and Prevention as contributing	factors in		
Compliance			Demonstration of Kno	wledge	CC	OS F		mpliance			Potentially Hazardous Foods	С	COS F	
IN	OUT	Person in cha and performs	arge present, demons duties	strates knowled	es knowledge,			OUT	N/O N/A Prop		er cooking, time and temperature			
INI	OUT		Employee Healt				IN OUT N/O N/			Prope	ng			
IN IN	OUT		awareness; policy polic		1		_		N/O N/A		er cooling time and temperatures er hot holding temperatures	oling time and temperatures t holding temperatures		
IN OUT	N/O	Danasasasia	Good Hygienic Prac				IN IN	OU	T N/A		er cold holding temperatures			
IN OUT			g, tasting, drinking or from eyes, nose and						N/O N/A		er date marking and disposition as a public health control (procedure	s/		
IN OUT	IN/O	Prev	enting Contamination	hy Hands			IIN	001	IN/O IN/A	N/A records) Consumer Advisory				
IN OUT	N/O	Preventing Contamination by Hands Hands clean and properly washed					IN				umer advisory provided for raw or rooked food			
IN OUT	N/O		d contact with ready-t								Highly Susceptible Populations			
IN	OUT Adequate handwashing facilities supplied &						IN				eurized foods used, prohibited foods r	ed foods used, prohibited foods not		
		accessible	Approved Source	е			-			offere	Chemical			
IN OUT Food obtained from approved source						IN	Toyio oub			additives: approved and properly use				
IN OUT N/O N/A Food received at proper temperature			ure			II	used			substances properly identified, store	stances properly identified, stored and			
IN	, , , , , , , , , , , , , , , , , , ,			-:4-						es				
IN OUT N	IN OUT N/O N/A Required records available: shellstock tags, p			tock tags, para	isite	IN OUT N/A			T N/A	Compliance with approved Specialized Process and HACCP plan				
			rotection from Contar	mination				1.000	. 0 1.6	. l !	to a College to a thort to a to the control of	C 6 U		
IN OUT N/A Food separated and protected						e letter to the left of each item indicates that item's status at the tim spection.)			
IN OUT	IN OUT N/A Food-contact surfaces cleaned & sanitized					IN = in compliance N/A = not applicable				OUT = not in compliance N/O = not observed				
IN OUT	N/O		sition of returned, pre d, and unsafe food		,		,	i/A = IIC	л арріісаві		N/O = Not observed			
		0 10 170		··	GOOD I				-	. ,				
IN OUT			Good Retail Practices are preventative measures to co Safe Food and Water			tne intro	IN	OUT	nogens, cn	emicais	Proper Use of Utensils	COS	S R	
Paste		eurized eggs used where required er and ice from approved source							In-use utensils: p		properly stored			
								<u> </u>	handled		ment and linens: properly stored, drie	d,		
	Food Temperature Cont									Single-use/single-service articles: properly stored, to				
		Adequate equipment for temperature control Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination nsects, rodents, and animals not present Contamination prevented during food preparation, storage							Gioves	s used properly Utensils, Equipment and Vending				
	Thern									d nonfo	ood-contact surfaces cleanable, prop	erly		
									Warewa	esigned, constructed, and used 'arewashing facilities: installed, maintained, used; test rips used onfood-contact surfaces clean Physical Facilities			1	
	Food													
	Insect								Hot and	cold w		_		
	Conta				је				Plumbin			+		
	and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored							Sewage	Sewage and wastewater properly disposed					
						-	-	Toilet fa	cilities.	properly constructed, supplied, clean	ed	_		
	Fruits and vegetables washed before use							Garbage	Garbage/refuse properly disposed; facilities maintained					
Person in C	haras /T	itlo:							Physica	l facilitie	es installed, maintained, and clean Date:			
	_										Dale.			
Inspector:	Inelia	All	$\overline{\mathcal{A}}$	Te	elephone	No.			EPHS N	0.	Follow-up: Yes Follow-up Date:		No	



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ESTABLISHMENT NAME		ADDRESS			CITY/ZIP			
FOOD PRODUCT/LOCATION		TEMP. in ° F	TEMP. in ° F FOOD PRODUCT				TEMP. in ° F	
Code		PRIORITY I	TEMS				Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction E IMMEDIATE ACTION within 72	n to an accepta hours or as s	able level, hazards a	ssociated	with foodborne illness	(date)	ii iii ca
Code Reference	Core items relate to general sanitation standard operating procedures (SSOF	CORE ITE , operational controls, facilities or s s). These items are to be correc	tructures, equi	pment design, gene xt regular inspection	ral mainte	nance or sanitation tated.	Correct by (date)	Initial
		EDUCATION PROVI	DED OR CC	MMENTS				
Person in C	narge /Title:					Date:		
Inspector.	19th O M	Telephone No		EPHS No.		Follow-up: Follow-up Date:	Yes	No