

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

TIME	IN	ı		TIME OUT				
PAG	E	1	of					

NEXT ROUTINE	INSPE	CTION, OR SU	Y, THE ITEMS NOTE ICH SHORTER PERI	OD OF TIME AS	MAY BE	SPECI	IFIED I	N WRI	TING BY T	HE RE	EGULATO	RY AUTHOR	MUST E	BE CORR AILURE T	ECTED O COM	BY THE PLY
ESTABLISHMENT NAME: OWNER:					IOTICE MAY RESULT IN CESSATION OF YOUR FOOD O R:							PERSON IN CHARGE:				
ADDRESS:											С	COUNTY:				
CITY/ZIP: PHONE:				PHONE:	FAX:				Р	.H. PRIORI	TY:	Н	М	L		
					ELI JMMER F	I GROCERY STORE INSTITUTION MOBILE V MER F.P. TAVERN TEMP.FOOD						VENDO	DRS			
PURPOSE Pre-openi	ing	Routine	Follow-up	Complaint	Oth	er										
FROZEN DESSERT Approved Disapproved PUBLIC PRIVATE License No						WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results										
				RISK FA	CTORS	AND	INTE	RVEN	TIONS							
			ctices and employee ealth interventions								Control and	Prevention a	as contr	ibuting fa	ctors in	
Compliance			Demonstration of Kno	wledge	COS			mplianc				ntially Hazard				COS R
IN C	DUT	Person in cha and performs	arge present, demons duties	trates knowledge	÷,		IN OUT N/O N/A Proper co				er cooking	cooking, time and temperature				
		·	Employee Healt									heating procedures for hot holding				
	DUT DUT		awareness; policy preferences; policy preferences;						N/O N/A			time and tem ling temperat		es		
INI OUT	N/O	Danasasastina	Good Hygienic Prac				IN	OU	T N/A	Prope	er cold ho	ding tempera	atures			
IN OUT	N/O		g, tasting, drinking or to the from eyes, nose and						N/O N/A			arking and dis ic health cont				
IN OUT	N/O	Prov	conting Contamination	by Hands			IIN (JU 1	N/O N/A	records) Consumer Advisory						
IN OUT	N/O	Preventing Contamination by Hands Hands clean and properly washed								sumer adv	mer advisory provided for raw or					
	No hare hand contact with ready-to-eat foods or					undercoo			rcooked for Highly	oked food Highly Susceptible Populations						
approved alternate method properly followed									·	•						
IN OUT Adequate handwashing facilities supplied & accessible					IN OUT N/O N/A Pasteuriz				ods used, pro		roods not					
Approved Source IN OUT Food obtained from approved source					IN OUT N/A Food additives: approved and properly used											
IN OUT N/O N/A Food received at proper temperature							IN OUT Toxic subs			c substanc	es properly id			ind		
IN OUT Food in good condition, safe and unadulterated					1			used		ce with Appre	oved Pr	ocedures				
IN OUT N/O N/A Required records available: shellstock tags, parasite destruction			Э		IN	IN OUT N/A Compliance and HACC				th approved S an	Specializ	zed Proce	ess			
Protection from Contamination IN OUT N/A Food separated and protected							The	letter t	to the left o	f each i	item indica	ates that item	'e etatue	s at the tir	ne of the	ے
						The letter to the left of each item indicates that item's status at the time of the inspection.							•			
Dropper diagnosition of returned previously sorved					IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed											
IN OUT	N/O		d, and unsafe food		2005.55			1050								
		Good Retail P	ractices are preventat		GOOD RE				hogens, ch	emicals	s. and phy	sical objects	into foo	ds.		
IN OUT		Sa	afe Food and Water		COS	R	IN	OUT			Proper l	Jse of Útensi			COS	S R
 			ed where required pproved source				1				: properly ment and	stored linens: prope	rlv store	ed. dried.		_
									handled	, , ,						\perp
	Adequ		Temperature Contro						Gloves			articles: pro	perly sto	ored, used	1	-
	Appro	proved thawing methods used							_	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly						
	Inerm	iometers provid	ded and accurate								ood-conta structed, a		eanable	e, properly	′	
	Food Identification									Warewashing facilities: installed, maintained, used; test strips used					t	
	Food properly labeled; original container										ct surface					
Prevention of Food Contamination Insects, rodents, and animals not present								Hot and	Physical Facilities Hot and cold water available; adequate pressure					_		
Contamination prevented during food preparation, storage and display								Plumbing installed; proper backflow devices								
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry								Sewage	Sewage and wastewater properly disposed							
Wiping cloths: properly used and stored								Toilet fa	Toilet facilities: properly constructed, supplied, cleaned					ᆂ		
Fruits and vegetables washed before use						1			Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean				+	+		
Person in Ch	arge /T	itle:			•		1		, 5.54		Date:	, , , , , , , , , , , , , , , , , , , ,	, 3		1	
Nskedi: []	/	0 1	110	Tele	phone N	lo.			EPHS N	0.	Follow	-up:		Yes		No
X LLO	2 hu	_ <i>U [/</i>	11/	DIOTRIBUTION WILLIAM	E OWNED	10 00 B)	,		CANARY E	LE COPY		-up Date:				F0.07



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PAGE	of

ESTABLISHMENT NAME ADDRESS		ADDRESS			CITY/ZIP			
FOOD PRODUCT/LOCATION TEMP		TEMP. in ° F	F	OOD PRODUCT/	LOCAT	ON	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	to an accepta hours or as	able level, hazards a	ssociated	with foodborne illness	(date)	ii iii ca
0.1		AADE ITS	****				0 11	1.20.1
Code Reference	Core items relate to general sanitation standard operating procedures (SSOF	CORE ITE n, operational controls, facilities or s Ps). These items are to be correct	tructures, equi	ipment design, gene xt regular inspectio	ral mainte on or as s	enance or sanitation	Correct by (date)	Initial
		EDUCATION PROV	DED OR CO	DMMENTS				
Doresta in Ci	aorgo /Titlo:				1	Data		
Person in Ch	iarye / ritie.					Date:		
Magbedol: L	(2/h O ()	Telephone No		EPHS No.		Follow-up: Follow-up Date:	Yes	No