

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

TIME IN			TIME OUT				
PAGE	1	of					

ESTABLISHMENT NAME:  OWNER:  FERSON IN CHARGE:  COUNTY:  FERSON IN CHARGE:  COUNTY:  FERSON IN CHARGE:  COUNTY:  FERSON IN CHARGE:  COUNTY:  FERSON IN CHARGE:  FERSON IN CHARGE:  COUNTY:  FERSON IN CHARGE:  PH. PRICRITY:  H. M. L.  GROCERY STORE  MOBILE VENDORS  FERSON IN CHARGE:  FERSON IN CHARGE:  PH. PRICRITY:  H. M. L.  GROCERY STORE  MAGENTIATION  TEMP FOOD  MOBILE VENDORS  FRANCE  FRANCE		ECTION, OR SU	ICH SHORTER PERI	IOD OF TIMI	E AS MA	AY BE S	PECI	FIED I	N WRI	TING BY T	HE RE	GULATORY AUTHORIT OD OPERATIONS.			
CITY/ZIP:    PHONE:   FAX:   P.H. PRIORITY: H. M. L.	ESTABLISHMENT NAME: OWNER:										PERSON IN C	HARGE:			
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Approved Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE Results	PURPOSE							1.	/ ( V L   ( )	•		12Wii .1 00B			
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Demonstration of Knowledge   COS   R   Complainee   Potentially Hazardous Foods   COS   R	Risk factors are food	d preparation pra	ctices and employee								ease C	ontrol and Prevention as	contributing fa	ctors in	
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N OUT   Adequate handwashing facilities supplied & accessible   N OUT   NO N/A   Adequate handwashing facilities supplied &   N OUT   NO N/A   Approved Source   N OUT   Food obtained from approved source   N OUT   NO N/A   Food additives: approved and properly used   N OUT   NO N/A   Food obtained from approved source   N OUT   NO N/A   Food decived at proper temperature   N OUT   NO N/A   Food obtained from approved and unadulterated   N OUT   NO N/A   Required records available: shellstock tags, parasite   N OUT   N/A   Required records available: shellstock tags, parasite   N OUT   N/A   Food decived and unadulterated   N OUT   N/A   Food substances properly identified, stored and used   N OUT   N/A   Food source   N OUT   N/A   Food source   N OUT   N/A   Food source   N OUT   N/A   Food separated and protected   N OUT   N/A   Food separated   N	IN OUT N/O				or						under	Highly Susceptible Po	opulations		
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The letter to the left of each item indicates that item's status at the time of the inspection.   Nouthard   Food-contact surfaces cleaned & sanitized   Nouthard   Food-contact surfaces cleaned   Nouthard   Food-contact surfaces cleaned   Nouthard   Food-contact surfaces cleaned   Food-contact surfaces cleane	IN OUT N/O N//	destruction			arasite	-		IN	OU	T N/A			ecialized Froce	55	
Nout   N/A   Food-contact surfaces cleaned & sanitized   N/A   Food-contact surfaces cleaned & sanitized   N/A   Food-contact surfaces cleaned & sanitized   N/A   Food-contact surfaces cleaned   N/A   Food-contact surfac	IN OUT N/A			IIIIIalion				The	letter t	o the left o	f each i	tem indicates that item's	status at the tir	ne of the	
N/O   Proper disposition of returned, previously served, reconditioned, and unsafe food   N/O = not observed   N	5 1 4 4 6 1 10 33 1														
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS R Pasteurized eggs used where required Utensils, equipment and linens: properly stored Utensils, equipment and linens: properly stored, dried, handled Single-use/single-service articles: properly stored, dried, handled Gloves used properly Adequate equipment for temperature control Gloves used properly Approved thawing methods used Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities Insects, rodents, and animals not present Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry Wiping clothes; properly used and stored Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge (Title: Date: Yes No	IN OUT N/O Proper disposition of returned, previously served,			ed,											
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Pasteurized eggs used where required  Water and ice from approved source  Water and ice from approved source  Water and ice from approved source  Brood Temperature Control  Adequate equipment for temperature control  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingermails and jewelry  Wiping cloths: properly used and stored  Forson in Charge /Title:  Telephone No.  Insects, roperly stored  Utensils, equipment and linens: properly stored, which handled  Single-use/single-service articles: properly stored, used  Utensils, equipment and linens: properly stored, dried, handled  Single-use/single-service articles: properly stored, used  Utensils, equipment and linens: properly stored, dried, handled  Single-use/single-service articles: properly stored, used  Utensils, equipment and linens: properly stored, dried, handled  Single-use/single-service articles: properly stored, used  Warewashing facilities: properly disposed  Insects, rodents, and animals not present  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  Approved thawing methods used  Foults and vergent and vergent and stored  Foults and vergent and vergent and stored  Foults and vergent and vergent and service articles: properly disposed, facilities maintained  Physical facilities installed, maintained, and clean  Date:				tive measure						nogens, ch	emicals		to foods.		
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Single-use/single-service articles: properly stored, used   Adequate equipment for temperature control   Gloves used properly										Utensils	, equipr		stored, dried,		
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Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored Fruits and vegetables washed before use  Person in Charge /Title:  Telephone No.  Sewage and wastewater properly disposed Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Date:  Telephone No.  Follow-up: Yes No	Contamination prevented during food preparation, storage				rage										
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Person in Charge /Title:  Date:  Telephone No.  Date:  Telephone No.  Date:  Physical facilities installed, maintained, and clean  Date:  Person in Charge /Title:  Date:  Physical facilities installed, maintained, and clean  Date:	Wip	ing cloths: prope	rly used and stored												
Person in Charge /Title:  Date:  Telephone No. EPHS No. Follow-up: Yes No.	Fruits and vegetables washed before use								Garbage Physica	e/refuse I facilitie	properly disposed; facili es installed, maintained	ties maintained and clean		-	
	Person in Charge	/Title:	F	7026	7. G	<u> </u>	<u>~</u>	$\overline{\mathbf{x}}$		, 0.00	. 2.0.1111			•	
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## MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	TIME OUT
PAGE	of

ESTABLISHMENT NAME		ADDRESS		CITY/ZIP			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/	LOCATION	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 acceptable level, hazards a ! hours or as stated.	associated with foodborne illness	(date)		
Code		CORE ITE	EMS		Correct by	Initial	
Reference	Core items relate to general sanitation standard operating procedures (SSOF	n, operational controls, facilities or sections.  Ps). These items are to be correct	structures, equipment design, gene sted by the next regular inspection	on or as stated.	(date)		
						35	
		EDITOATION DROW	IDED OR COMMENTS				
		EDUCATION PROV	IDED OK COMMENTS				
Person in C	arge /Title:	A. Brend R	منه	Date:			
mspector.	odn Od	Telephone No	<u> </u>	Follow-up: Follow-up Date:	Yes	No	