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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 1 of

NEXT RC	DUTINE	INSPE	CTION, OR SU		OD OF TIME AS	MAY BE	SPEC	IFIED	N WRI	TING BY 1	THE RE	FACILITIES WHICH MUST BE GULATORY AUTHORITY. FAIL			
		MENT			OWNER:				004110			PERSON IN CHARG	iE:		
ADDRESS:											COUNTY:	COUNTY:			
CITY/ZIP: PHONE:					PHONE:		FAX:				P.H. PRIORITY :	н	М	L	
RE PURPOS	AKERY ESTAU BE	RANT	C. STOR SCHOO	L SENIOR C	ENTER S	DELI UMMER			GROCE	RY STOR	RE	INSTITUTION M TEMP.FOOD	MOBILE VI	ENDOR	S
		ing SSERT	Routine	Follow-up		Oth	-	EDQ	UPPL						
	oved		approved	PUBLIC	PRIVAT	E			IUNIT				PRIVATE Results		
2.001.00					RISK FA	CTORS	AND	INTE	RVEN	TIONS					
				ctices and employee ealth interventions								ontrol and Prevention as contribution	uting facto	rs in	
Compliar			[	Demonstration of Kno	wledge	cos			mpliance	, ,		Potentially Hazardous Food		CO	S R
IN	C	JUT	Person in cha and performs		5	э,		IN	OUT I	N/O N/A		er cooking, time and temperature			
IN	0	DUT	Management	Employee Healt t awareness; policy p						N/O N/A N/O N/A		er reheating procedures for hot her r cooling time and temperatures			
IN		DUT		f reporting, restriction	and exclusion			IN	I TUO	N/O N/A	Prope	r hot holding temperatures	,		
IN	OUT	N/O	Proper eating	Good Hygienic Prac g, tasting, drinking or				IN IN	רטס ו דטס		Prope	er cold holding temperatures er date marking and disposition		_	
IN	OUT	N/O	No discharge	e from eyes, nose and	I mouth			IN	OUT I	N/O N/A	Time record	as a public health control (proce ds)	edures /		
				enting Contamination and properly washed								Consumer Advisory umer advisory provided for raw of	or		
IN	OUT	N/O						IN	OUT	Γ N/A		cooked food		_	
IN	OUT	N/O	approved alte	d contact with ready-t ernate method proper	ly followed							Highly Susceptible Populatio			
IN	C	DUT	Adequate ha accessible	ndwashing facilities s	upplied &			IN	OUT I	N/O N/A	Paste offere	urized foods used, prohibited foo d	ods not		
IN		DUT	Food obtains	Approved Source				INI			Food	Chemical	u u o o d		
IN OU				ed from approved sou d at proper temperate				IN II	רטס א	<u>r n/a</u> out	Toxic	additives: approved and properly substances properly identified, s		1	
IN	0	UT	Food in good	l condition, safe and u	unadulterated						used C	onformance with Approved Proc	cedures	-	
IN OU	T N/C	D N/A	Required rec destruction	ords available: shells	tock tags, parasit	е		IN	OUT	Γ Ν/Α		liance with approved Specialize	d Process		
			Р	rotection from Contar	nination							·			I
	OUT	N/A	•	ted and protected				-	letter to ection.	o the left o	f each it	tem indicates that item's status a	at the time	of the	
		N/A N/O	Proper dispo	t surfaces cleaned & sition of returned, pre	viously served,			- N		compliand t applicabl		OUT = not in complian N/O = not observed	ce		
			reconditioned	d, and unsafe food		GOOD RI	ETAIL I	PRACT	TICES						
						control th	e intro	duction	of path	nogens, ch	emicals	, and physical objects into foods	3.		
IN	OUT	Paste		afe Food and Water ed where required		COS	R	IN	OUT	In-use u	itensils:	Proper Use of Utensils properly stored		COS	R
			and ice from a	pproved source						Utensils handled	s, equipr I	nent and linens: properly stored,	, ,		
		Adequ	ate equipment	Temperature Contro	rol					Gloves	used pro		ea, usea		-
			ved thawing mometers provide	ethods used ded and accurate						Food an	Uter	nsils, Equipment and Vending od-contact surfaces cleanable,	properly	<u> </u>	_
			•	Food Identification		_				designe	d, const	tructed, and used acilities: installed, maintained, us		<b> </b>	
										strips us	sed		seu, iesi		
		Food	Food properly labeled; original container Prevention of Food Contamination							Nonfood	d-contac	t surfaces clean Physical Facilities		<u> </u>	-
			s, rodents, and animals not present								ot and cold water available; adequate pressure lumbing installed; proper backflow devices			<b>[</b>	
		and di	amination prevented during food preparation, storage isplay nal cleanliness: clean outer clothing, hair restraint,							Sewage and wastewater properly disposed			$\vdash$	_	
		finger	nails and jewel	ry	, nair restraint,					Ū					
┝──┦				rly used and stored s washed before use					Toilet facilities: properly constructed, supplied, Garbage/refuse properly disposed; facilities ma			$\vdash$	+		
												es installed, maintained, and clea			1
Persor	n in Ch	ge /T	itle:									Date:			
Inspec		10	the l	1		ephone I				EPHS N		Follow-up: Y Follow-up Date:	′es	1	No
MO 580-18	814 (9-13)	7			DISTRIBUTION: WHI	TE – OWNER	R'S COPY	/		CANARY – F	ILE COPY				E6.37



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

TIME IN TIME OUT

PAGE of

ESTABLISHMEN	JT NAME	ADDRESS		ITY/ZIP			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	FOOD PRODUCT/ LOCATION			
					TEMP. ir		
					1		
Code Reference	Priority items contribute directly to the e or injury. These items MUST RECEIVI	PRIORITY elimination, prevention or reducti E IMMEDIATE ACTION within 7		ssociated with foodborne illness	Correct by (date)	Initial	
Code Reference	Core items relate to general sanitation, standard operating procedures (SSOP	operational controls, facilities or	rEMS structures, equipment design, gene acted by the next regular inspection	ral maintenance or sanitation	Correct by (date)	Initial	
	Core items relate to general sanitation, standard operating procedures (SSOPs	operational controls, facilities or	structures, equipment design, gene	ral maintenance or sanitation n or as stated.	Correct by (date)	Initial	
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Reference	standard operating procedures (SSOPs	operational controls, facilities or s). These items are to be corre	vided or comments	n or as stated.	Yes	Initial	