

## 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 ROUTINE IN	ISPECTION, O	S DAY, THE ITEMS NOTE R SUCH SHORTER PERI	OD OF TIME AS	MAY BE S	SPECIF	FIED I	N WRI	TING BY T	HE REC	<b>SULATORY AUTHORITY</b>			
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE ESTABLISHMENT NAME: OWNER:				ICE MAY RESULT IN CESSATION OF YOUR FOOD OF						PERSON IN CHARGE:			
ADDRESS:								COUNTY:	COUNTY:				
CITY/ZIP: PHONE:				FAX:			P.H. PRIORITY	': H	М	L			
			PELI UMMER F.					INSTITUTION TEMP.FOOD	MOBILE	VENDOF	RS		
PURPOSE Pre-opening	ı Rou	tine Follow-up	Complaint	Othe	er								
FROZEN DESSERT Approved Disapproved PUBLIC PRIVATI				WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results									
			RISK FA	CTORS	AND I	NTE	RVEN	TIONS					
		n practices and employee lic health interventions a								entrol and Prevention as o	contributing fac	tors in	
Compliance		Demonstration of Kno	wledge	COS	R		mpliance			Potentially Hazardous		CC	S R
IN OUT		n charge present, demons forms duties	strates knowledge	9,		IN (	TUC	N/O N/A	Prope	r cooking, time and tempe	erature		
IN OUT	Т М	Employee Healt						N/O N/A		reheating procedures for			
IN OUT		ment awareness; policy pu use of reporting, restriction						N/O N/A		r cooling time and temper r hot holding temperature			
		Good Hygienic Prac	tices			IN	OU	T N/A	Prope	cold holding temperatur	es		
	No discl	eating, tasting, drinking or narge from eyes, nose and						N/O N/A		r date marking and disports as a public health control			
IN TUO NI	N/O NO disci					IN (	DUT	N/O N/A	record	s) .			
	Hands o	Preventing Contamination lean and properly washed							Consu	Consumer Advis mer advisory provided fo			
IN OUT N	<b>V/O</b>					IN	OU	T N/A		cooked food		_	
IN OUT N		hand contact with ready-t d alternate method proper				H				Highly Susceptible Po	pulations		
IN OUT	A -l	te handwashing facilities s				IN (	TUC	N/O N/A	Paster	urized foods used, prohib	ited foods not		
	accessii	Approved Sourc	е						onered	Chemical			
IN OUT	F	tained from approved sou				IN	OU	T N/A		additives: approved and p			
IN OUT N/O	N/A Food re	ceived at proper temperati	are			II.	1	OUT	used	substances properly iden	tifled, stored a	na	
IN OUT Food in good condition, safe and unadulterated								onformance with Approve					
IN OUT N/O N/A Required records available: shellstock tags, parasit destruction		е		IN	OU	T N/A		iance with approved Spe ACCP plan	cialized Proce	SS			
		Protection from Contar	nination										
IN OUT N/A Food separated and protected					The letter to the left of each item indicates that item's status at the time of the inspection.								
IN OUT N/A Food-contact surfaces cleaned & sanitized					IN = in compliance OUT = not in compliance								
IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food						N	/A = no	t applicabl	е	N/O = not obser	vea		
				GOOD RE	TAIL P	RACT	ICES						
IN OUT	Good Ref	ail Practices are preventat	tive measures to	control the			of path	nogens, ch	emicals,		o foods.	cos	I n
	Pasteurized eac	Safe Food and Water as used where required		COS	R	IN	001	In-use u	tensils: ı	Proper Use of Utensils oroperly stored		COS	R
		om approved source						Utensils	, equipm	nent and linens: properly	stored, dried,		
		Food Temperature Contro	I					handled Single-u		e-service articles: proper	lv stored, used		
	Adequate equip	ment for temperature cont						Gloves	used pro	perly			
	Approved thawing methods used  Thermometers provided and accurate			+				Food an		sils, Equipment and Vend od-contact surfaces clear			-
·							designe	d, const	ructed, and used				
Food Identification							Warewa strips us		cilities: installed, maintair	ned, used; test			
Food properly labeled; original container									surfaces clean				
Prevention of Food Contamination  Insects, rodents, and animals not present							Hot and	cold wa	Physical Facilities ter available; adequate p	ressure			
Contamination prevented during food preparation, storage and display									ed; proper backflow device				
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry							Sewage	and wa	stewater properly dispose	ed			
Wiping cloths: properly used and stored									properly constructed, sup				
Fruits and vegetables washed before use									properly disposed; faciliti s installed, maintained, a				
Person in Charg	ge /Title:		V(a): 1	۸.,		• -	^ -			Date:			•
las Dectar:	, ,	<u> </u>	Tale	phone No	<u>می</u>	ソケ	<u>~رو</u>	EPHS N	0.	Follow-up:	Yes		No
/ Anla	epr D	Mr	_	- F110110 140				CANARY E		Follow-up Date:			



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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 to the or injury. These items MUST RECEIVED	PRIORITY I elimination, prevention or reduction /E IMMEDIATE ACTION within 72	TEMS n to an acceptable level, hazards a l hours or as stated.	associated with foodborne illness	Correct by (date)	Initial	
						*	
						28	
						• •	
Code		CORE ITE	FMS		Correct by	Initial	
Reference	Core items relate to general sanitation standard operating procedures (SSOI	n, operational controls, facilities or s	tructures, equipment design, gene	ral maintenance or sanitation on or as stated.	(date)	·	
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					•	1.65	
		EDUCATION PROV	IDED OR COMMENTS				
Person in C	earge /Title:	1) - 0		Date:			
Wsplector: /	11001	Telephone No	EPHS No.	Follow-up:	Yes	No	
KK	m///X/	Totophone No	. 21110110.	Follow-up Date:		. 10	