

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

TIME IN			TIME OUT
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			CH SHORTER PERI								GULATORY AUTHORITY. FAILURE TO (OD OPERATIONS.	COMPL	Y
ESTABLISHMENT NAME: OWNER:									PERSON IN CHARGE:				
ADDRESS:											COUNTY:		
CITY/ZIP: PHONE:				FAX:					P.H. PRIORITY: H	M	L		
ESTABLISHMENT BAKERY		C. STOR			ELI				RY STOR	E	INSTITUTION MOBILE VE	NDOR	S
RESTAUF PURPOSE	RANT	SCHOO	L SENIOR C	ENTER SI	JMMER	F.P.	Т	AVER	N		TEMP.FOOD		
Pre-openi	ng	Routine	Follow-up	Complaint	Otl	ner							
FROZEN DES Approved		approved	SEWAGE DISPO PUBLIC	SAL PRIVAT	E			UPPL` ⁄/UNIT			-COMMUNITY PRIVATE		
License No										Date	e Sampled Results _		
				RISK FA	CTORS	SAND	INTE	RVEN	TIONS				
											control and Prevention as contributing facto	s in	
Compliance	ess outbreaks. Public health interventions are control measur Demonstration of Knowledge			CO						Potentially Hazardous Foods	COS	S R	
IN C	OUT Person in charge present, demonstrates knowledg			trates knowledge	,		IN	OUT	N/O N/A	Proper cooking, time and temperature			
	and performs duties Employee Health					IN	OUT	N/O N/A	N/A Proper reheating procedures for hot holding				
	UT		awareness; policy pr				_		N/O N/A		er cooling time and temperatures		
IN O	UT	Proper use o	f reporting, restriction Good Hygienic Prac				IN IN	OUT OU	N/O N/A T N/A				
IN OUT	N/O		g, tasting, drinking or	tobacco use					N/O N/A	Prope	er date marking and disposition		
IN OUT	N/O	No discharge	from eyes, nose and	I mouth			IN	OUT	N/O N/A		as a public health control (procedures /		
		Prev	enting Contamination	by Hands			1				Consumer Advisory		
IN OUT N/O Hands clean and properly washed						IN	IN OUT N/A Consumer advisory provided for rav						
IN OUT	N/O		d contact with ready-to							unde	rcooked food Highly Susceptible Populations		
IN OUT Adequate handwashing facilities supplied & accessible					IN	IN OUT N/O N/A Pasteurized foods used, prohibited foods not offered							
		accecibio	Approved Sourc	е						Onore	Chemical		
	UT		d from approved sou				IN	OU.	T N/A		additives: approved and properly used		
IN OUT N/O	N/O N/A Food received at proper temperature						N	OUT	JT Toxic substances properly identified, stored and used				
IN OUT Food in good condition, safe and unadulterated IN OUT N/O N/A Required records available: shellstock tags, parasite destruction								Conformance with Approved Procedures					
			9		IN	IN OUT N/A Compliance with approved Special and HACCP plan			pliance with approved Specialized Process HACCP plan				
			rotection from Contan	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 inspection.				of the			
IN OUT	N/A	Food-contact	surfaces cleaned &	sanitized			IN = in compliance OUT = not in compliance						
IN OUT	N/O	Proper dispo	sition of returned, pre d, and unsafe food	viously served,			N/A = not applicable N/O = not observed						
		Toodriditiono	a, and anouro rood	(GOOD R	ETAIL I	PRAC	TICES					
IN LOUE				tive measures to					nogens, ch	emicals	s, and physical objects into foods.	200	-
IN OUT	Paster	Safe Food and Water			cos	R	IN	OUT	In-use u	Proper Use of Utensils utensils: properly stored		cos	R
Pasteurized eggs used where required Water and ice from approved source								, equip	ment and linens: properly stored, dried,				
	Food Temperature Control							Single-u	se/sing	gle-service articles: properly stored, used			
	Adequate equipment for temperature control Approved thawing methods used					-		Gloves		operly nsils, Equipment and Vending			
			ded and accurate						Food an	d nonfo	pod-contact surfaces cleanable, properly		
	·				-	-				structed, and used			
	Food Identification								Varewashing facilities: installed, maintained, used; test strips used				
	Food properly labeled; original container							Nonfood	d-conta	ct surfaces clean			
	Prevention of Food Contamination Insects, rodents, and animals not present					1		Hot and	cold w	Physical Facilities ater available; adequate pressure			
Contamination prevented during food preparation, storage									lled; proper backflow devices				
and display Personal cleanliness: clean outer clothing, hair restraint,				 	+	-	Sewane	and w	astewater properly disposed		 		
fingernails and jewelry								ewage and wastewater properly disposed					
Wiping cloths: properly used and stored Fruits and vegetables washed before use				1	1	-		oilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained			1		
Fruits and vegetables washed before use			<u>L</u>	<u> </u>					es installed, maintained, and clean				
Person in Cha	arge /T	itle:			(1	1/	N		$\overline{\mathcal{A}}$		Date:		
Infordated.	/	- A		Tolo	phone l		4 ~	, ~	EPHS N		Follow-up: Yes		No
Lake	AL.	<u> [] [d]</u>									Follow-up Date:	N	
MO 880-1814 (9-13)	-	- ,		DISTRIBUTION: WHIT	E – OWNE	K'S COPY	,		CANARY - FI	LE COPY	•		E6.37

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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ESTABLISHMENT NAME		ADDRESS		CITY/ZIP			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP. in ° F		
Code Reference	Priority items contribute directly to the	PRIORITY I elimination, prevention or reduction	TEMS n to an acceptable level, hazards a	associated with foodborne illness	Correct by (date)	Initial	
	Priority items contribute directly to the or injury. These items MUST RECEIVED	/E IMMEDIATE ACTION within 72	hours or as stated.		. ,	1.	
						N.Ö	
Code		CORE ITE	-MS		Correct by	Initial	
Reference	Core items relate to general sanitation standard operating procedures (SSOF	n, operational controls, facilities or s	tructures, equipment design, gene	eral maintenance or sanitation on or as stated.	(date)	miliai	
						Nij	
		EDUCATION PROV	DED OR COMMENTS				
_		<u> </u>	<u> </u>				
Person in Ch	narge /Title:	M	Maria	Date:			
Inspector.	In I Ph	Teleph o ne No	. EPHS No.	Follow-up: Follow-up Date:	Yes	No	