



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

TIME IN 900	TIME OUT 1000
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: The Sugar Shack		OWNER: Philip & Lesley Vancil		PERSON IN CHARGE: Lesley Vancil	
ADDRESS: 100 Snider Place				COUNTY: Dunklin	
CITY/ZIP: Campbell, MO 63933		PHONE: 573-246-2204		FAX:	
P.H. PRIORITY : ☒ H ☐ M ☐ L					
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS ☒ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP.FOOD					
PURPOSE ☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other					
FROZEN DESSERT ☐ Approved ☐ Disapproved		SEWAGE DISPOSAL ☒ PUBLIC ☐ PRIVATE		WATER SUPPLY ☒ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE Date Sampled _____ Results _____	
License No. NA					

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
☒ OUT	Person in charge present, demonstrates knowledge, and performs duties	☐	☐	☒ OUT ☐ N/O ☐ N/A	Proper cooking, time and temperature	☐	☐
☒ OUT	Employee Health	☐	☐	☐ IN ☐ OUT ☒ N/A	Proper reheating procedures for hot holding	☐	☐
☒ OUT	Management awareness; policy present	☐	☐	☐ IN ☐ OUT ☒ N/A	Proper cooling time and temperatures	☐	☐
☒ OUT	Proper use of reporting, restriction and exclusion	☐	☐	☒ OUT ☐ N/O ☐ N/A	Proper hot holding temperatures	☐	☐
☒ OUT	Good Hygienic Practices	☐	☐	☐ IN ☐ OUT ☒ N/A	Proper cold holding temperatures	☐	☐
☒ OUT	Proper eating, tasting, drinking or tobacco use	☐	☐	☒ OUT ☐ N/O ☐ N/A	Proper date marking and disposition	☐	☐
☒ OUT	No discharge from eyes, nose and mouth	☐	☐	☐ IN ☐ OUT ☐ N/O ☒ N/A	Time as a public health control (procedures / records)	☐	☐
☒ OUT	Preventing Contamination by Hands	☐	☐	☒ OUT ☐ N/A	Consumer Advisory	☐	☐
☒ OUT	Hands clean and properly washed	☐	☐	☒ OUT ☐ N/A	Consumer advisory provided for raw or undercooked food	☐	☐
☒ OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	☐	☐	☒ OUT ☐ N/O ☐ N/A	Highly Susceptible Populations	☐	☐
☒ OUT	Adequate handwashing facilities supplied & accessible	☐	☐	☒ OUT ☐ N/O ☐ N/A	Pasteurized foods used, prohibited foods not offered	☐	☐
☒ OUT	Approved Source	☐	☐	☒ OUT ☐ N/A	Chemical	☐	☐
☐ IN ☐ OUT ☒ N/A	Food obtained from approved source	☐	☐	☒ OUT ☐ N/A	Food additives: approved and properly used	☐	☐
☐ IN ☐ OUT ☒ N/A	Food received at proper temperature	☐	☐	☒ OUT	Toxic substances properly identified, stored and used	☐	☐
☒ OUT	Food in good condition, safe and unadulterated	☒	☐	☐ IN ☐ OUT ☒ N/A	Conformance with Approved Procedures	☐	☐
☐ IN ☐ OUT ☐ N/O ☒ N/A	Required records available: shellstock tags, parasite destruction	☐	☐	☐ IN ☐ OUT ☒ N/A	Compliance with approved Specialized Process and HACCP plan	☐	☐
☒ OUT	Protection from Contamination	☐	☐	The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable			
☒ OUT	Food separated and protected	☐	☐				
☒ OUT	Food-contact surfaces cleaned & sanitized	☐	☐				
☐ IN ☐ OUT ☒ N/A	Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐				

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	☐	☐	☒	☐	In-use utensils: properly stored	☐	☐
☒	☐	Water and ice from approved source	☐	☐	☒	☐	Utensils, equipment and linens: properly stored, dried, handled	☐	☐
☒	☐	Food Temperature Control	☐	☐	☒	☐	Single-use/single-service articles: properly stored, used	☐	☐
☒	☐	Adequate equipment for temperature control	☐	☐	☒	☐	Gloves used properly	☐	☐
☒	☐	Approved thawing methods used	☐	☐	☒	☐	Utensils, Equipment and Vending	☐	☐
☐	☒	Thermometers provided and accurate	☐	☐	☐	☒	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	☐	☐
☐	☐	Food Identification	☐	☐	☐	☒	Warewashing facilities: installed, maintained, used; test strips used	☐	☐
☒	☐	Food properly labeled; original container	☐	☐	☒	☒	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	☐	☐	☒	☐	Plumbing installed; proper backflow devices	☐	☐
☒	☐	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry	☐	☐	☒	☐	Sewage and wastewater properly disposed	☐	☐
☒	☐	Wiping cloths: properly used and stored	☐	☐	☒	☐	Toilet facilities: properly constructed, supplied, cleaned	☐	☐
☒	☐	Fruits and vegetables washed before use	☐	☐	☒	☐	Garbage/refuse properly disposed; facilities maintained	☐	☐
☐	☐		☐	☐	☒	☒	Physical facilities installed, maintained, and clean	☐	☐

Person in Charge Title: Lesley Vancil			Date: 07/01/2026		
Inspector:	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: ☐ Yes ☒ No		
			Follow-up Date:		



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ESTABLISHMENT NAME The Sugar Shack		ADDRESS 100 Snider Place		CITY / ZIP Campbell, MO 63933	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ice Cream		28			
Serveware		-2			
Prep Cooler		59			
2 Door		39			
Kelvinator		39			
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.			Correct by (date)	Initial
3-501.16B	Multiple ready to eat food not being held 41 degrees or below in prep cooler (Tomatoes 56, Lettuce 57, Voluntarily discarded			COS 7/15	LV
6-501.111	Observed multiple flies in dinning area and rear storage room, provide pest control records for follow up inspection			7/15	LV
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.			Correct by (date)	Initial
6-501.12A	Repeat: Floor soiled with grease and debris behind deep fryers			7/15	LV
4-601.11C	Floor fan soiled with dust and debris			7/15	LV
4-204.112	Repeat: No thermometer in Kelvinator refrigerator			7/15	LV
4-301.11	Prep cooler not maintaining temp of 41 degrees or below, ambient temp of 59 degrees			7/15	LV
4-601.11C	In cabinets next to prep cooler soiled with dust and debris			7/15	LV
6-501.12A	Floor soiled with food and debris under prep cooler			7/15	LV
6-501.12A	Floor soiled with dust and debris in rear storage room			7/15	LV
CIP	Correction in Progress				
COS	Corrected onsite				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: Lesley Vanil				Date: 07/01/2026	
Inspector: [Signature]	Telephone No. 573-888-9008		EPHS No. 1647		Follow-up: ☐ Yes ☒ No
				Follow-up Date:	