



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

TIME IN 1100 TIME OUT 1300  
PAGE 1 of 2

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: <b>Sho Me Butts and More</b>		OWNER: <b>Darion and Angela Tanner</b>		PERSON IN CHARGE: <b>Darion Tanner</b>			
ADDRESS: <b>404 S Grand Ave</b>				COUNTY: <b>Dunklin</b>			
CITY/ZIP: <b>Clarkton, MO 63837</b>		PHONE: <b>573-261-6243</b>		FAX:			
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other							
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input checked="" type="checkbox"/> MOBILE VENDORS		FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved				SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	
WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled _____		PRIVATE Results _____				License No. _____	

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

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	COS	R	IN	OUT	COS	R
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
Pasteurized eggs used where required				In-use utensils: properly stored			
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, handled			
<b>Food Temperature Control</b>				<input checked="" type="checkbox"/>			
<input checked="" type="checkbox"/>				Single-use/single-service articles: properly stored, used			
<input checked="" type="checkbox"/>				Gloves used properly			
<input checked="" type="checkbox"/>				<b>Utensils, Equipment and Vendors</b>			
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
Adequate equipment for temperature control				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
Approved thawing methods used				Warewashing facilities: installed, maintained, used; test strips used			
<input checked="" type="checkbox"/>				Nonfood-contact surfaces clean			
<input checked="" type="checkbox"/>				<b>Physical Facilities</b>			
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
Thermometers provided and accurate				Hot and cold water available; adequate pressure			
<input checked="" type="checkbox"/>				Plumbing installed; proper backflow devices			
<b>Food Identification</b>				<input checked="" type="checkbox"/>			
<input checked="" type="checkbox"/>				Sewage and wastewater properly disposed			
Food properly labeled: original container				<input checked="" type="checkbox"/>			
<input checked="" type="checkbox"/>				Toilet facilities: properly constructed, supplied, cleaned			
<b>Prevention of Food Contamination</b>				<input checked="" type="checkbox"/>			
<input checked="" type="checkbox"/>				Garbage/refuse properly disposed; facilities maintained			
<input checked="" type="checkbox"/>				Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>				Insects, rodents, and animals not present			
<input checked="" type="checkbox"/>				Contamination prevented during food preparation, storage and display			
<input checked="" type="checkbox"/>				Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			
<input checked="" type="checkbox"/>				Wiping cloths: properly used and stored			
<input checked="" type="checkbox"/>				Fruits and vegetables washed before use			

Person in Charge / Title: **Darion Tanner**      Date: **02/25/2021**

Inspector: \_\_\_\_\_      Telephone No. **573-888-9008**      EPHS No. **1647**      Follow-up:  Yes     No

Follow-up Date: \_\_\_\_\_

