

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

8:30	A -	9:05A
TIME-INS A		TIME OUT
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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: OWNER, ASPUS				151	PERSON IN CHARGE:							
ADDRESS: SOM F. SCROIC RIVERS BI				COUNTY: POT								
CITY/ZIP:50	CITY/ZIP: Salem 65560 PHONE; -7097					FAX: P.H. PRIORITY:   H   M   L					L	
BAKERY RESTAUR	3143011,000	☐ C. STORE ☐ CATERER ☐ SCHOOL ☐ SENIOR CENTE	DEI	LI MP FO	OD		GROC	ERY STOF		INSTITUTION MOBILE VENDORS		
PURPOSE Pre-opening	ng \	C		☐ Oth			AVEI	IN .		WOBILE VENDORS	-	
☐Approved ☑D	FROZEN DESSERT  Approved Disapproved Not Applicable License No. 100 - 000   PRIVATE  SEWAGE DISPOSAL  PRIVATE  WATER SUPPLY  COMMUNITY   NON-COMMUNITY   PRIVATE  Date Sampled Results											
Risk factors are	food r	preparation practices and employee behav	RISK FAC									
foodborne illness	outbre	eaks. Public health interventions are co	ntrol measure	s to pre	event for	oodbor	ne illne	ess or injury	/.			
IN OUT		Person in charge present, demonstrates and performs duties	knowledge,	COS	S K		OUT	N/O N/A		Potentially Hazardous Foods oking, time and temperature	CO	OS R
IN OUT		Employee Health Management awareness; policy present						N/O N/A		heating procedures for hot holding oling time and temperatures		
IN OUT		Proper use of reporting, restriction and e				IN	OUT	N/O N/A	Proper ho	t holding temperatures		
IN OUT N/O		Proper eating, tasting, drinking or tobacc				IN (		N/A N/O N/A	Proper dat	d holding temperatures te marking and disposition	-	
IN OUT N/O		No discharge from eyes, nose and mout				IN	OUT(	N/O N/A	Time as a records)	public health control (procedures /		
IN OUT N/O		Preventing Contamination by H Hands clean and properly washed	ands			IN	OUT	(N/A)	Consumer	Consumer Advisory advisory provided for raw or		
IN OUT N/O		No bare hand contact with ready-to-eat approved alternate method properly follows:	foods or						undercook H	lighly Susceptible Populations		
IN OUT		Adequate handwashing facilities supplie accessible	d &			IN	1 TUO	N/O N/A		ed foods used, prohibited foods not		
IN OUT		Approved Source			,	-			offered	Chemical		=
IN OUT N/O N/	/A	Food obtained from approved source Food received at proper temperature			1	IN	OUT	N/A	Toxic subs	tives: approved and properly used stances properly identified, stored ar	d	
IN OUT	/Δ )	Food in good condition, safe and unadul Required records available: shellstock ta	terated			INI	OUT		Used	mance with Approved Procedures		
		destruction  Protection from Contamination				IN (	501	(N/A)	and HACC	e with approved Specialized Proces P plan	5	
IN OUT N/	Ά	Food separated and protected				The	letter to	o the left of	each item in	ndicates that item's status at the tim	e of the	
IN OUT N/	Ά	Food-contact surfaces cleaned & sanitize					IN = in	compliance		OUT = not in compliance N/O = not observed		
IN OUT N/O	electric state of the state of	Proper disposition of returned, previously reconditioned, and unsafe food				СО	S = Co	rrected On		R = Repeat Item		
	(	Good Retail Practices are preventative me	GOO asures to con	OD RE	TAIL P	RACT	of path	ogens cho	micals and	physical chicate into for de		
IN OUT		Safe Food and Water		cos	R	IN	OUT	logeris, crie		prysical objects into loods.  Der Use of Utensils	COS	R
		rized eggs used where required and ice from approved source				V			ensils: prope	erly stored and linens: properly stored, dried,		
		Food Temperature Control				V		handled				1
A	Adequa	ate equipment for temperature control				V		Gloves us	sed properly	vice articles: properly stored, used	200	
		ed thawing methods used ometers provided and accurate						Food and	Utensils, I	Equipment and Vending ontact surfaces cleanable, properly		
		Food Identification						designed	, constructed	d, and used s: installed, maintained, used; test		
F	ood p	roperly labeled; original container				1	V	strips use	contact surfa			
lr Ir	nsects	Prevention of Food Contamination rodents, and animals not present							Ph	nysical Facilities		
C	Contam	nination prevented during food preparation	, storage							vailable; adequate pressure coper backflow devices		
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				V		Sewage a	and wastewa	ater properly disposed				
Wiping cloths: properly used and stored Fruits and vegetables washed before use				1	V	Toilet faci	lities: prope	rly constructed, supplied, cleaned				
						V	V			erly disposed; facilities maintained alled, maintained, and clean		
Person in Charg	ge /Tit	le: bula Apric Man	ager						Date		7	
Inspector:	I	med EPHSII	Telepho	DI	10	XID	6	EPHS No.		ow-up: Yes	□ N	0
MO 580-1814 (11-14)	11	DISTRIB	UTION: WHITE - C	OWNER'S	COPY			CANARY - FILE	COPY			E6.37



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TIME IN 28A	TIME OUT BA
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ESTABLISHMENT NAME	ADDRESS - C	CITY	ZIP FF.
CUSEUS # 5	800 E. Scenic Ri		65560
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOCATION	TEMP.
Ambient air/Sandwichcooler	oo bacon	Preptable Indge.	370
Class II II	ine 31 Sausage	gravy preptable tridge	38°
beef Overtable	The qualette	xce I delli prep table	370
my projude	TU, Turkey	11 11 11	35°
Code	PRIORITY ITEMS		
Reference Priority items contribute directly to the elim	ination, prevention or reduction to an acceptimeDIATE ACTION within 72 hours or as	otable level, hazards associated with foodborne illne	ss Correct by Initial
3-501,17 Dbs: 01779 Slices in	hot hold not date	elabeled as to timo.	COSICT
Voluntarily dest	rough.	CIMPALA US TO TITTO.	000 01
I MI ON I DOG IS TO			
ravo.11 Obs. One ruoper go	Itula with Cracks	s around edges.	COS CT
Voluntiany Mrs	own autily.	<u> </u>	
HAROIM A			
H-601,11A DOS-INSIDE OF deli	Dreptable and con	oler Covered in debri	3000 CT
		S.C. DODG CALL OLDS	130000
	1962	*	
Code	CORE ITEMS		Correct by Initial
Reference Core items relate to general sanitation, ope standard operating procedures (SSOPs).	rational controls, facilities or structures, equ	ipment design, general maintenance or sanitation	Correct by Initial (date)
1-601.11 Closened all drir	KStationsareas	above + below of	442200
Cabinets with 5	pills on cabine	ts toos and inside	1 00 9
cabinets.		- Total Maniana	
FOLIDA CALOUS			
and thyprophory	Surrectly in the	mtotavink Statio	75
m on Privolagion	Kitchen dread	IVTUO 0	K
501,12(A) Observed all	Trepreva Floors	May Sal = 1	
area with debis		throughout consume	
	· mura,	e Cream freozer needs	OK
1501.114 Obs. Store room	luttered to the	Wint I could not	
go all the way in	7 to check anut	hing else in the worm	ok
200 111 11000		)	
-aud. 14 UDS: Mens restro	om abour not so	elf closing, K	DV I
-20111101-11 100100-1111	10.1		V
LOUIS COTO	laying on counter	in Kithen area	COS CT
i wi. ii wo waa of prep 600	Persinside + Outside (	ot rabinets in deliwith deb	154-WICT
	EDUCATION PROVIDED OR CO	MMENTS	
Person in Charge /Title:		Date: 2	3. 6.60
Inspector:	lanager		91-90,99
Dina amp EPHSI	Telephone No.	Follow-up: Follow-up Date:	Yes 🗆 No
MO 580-1814 (11-14) DIS	TRIBUTION: WHITE - OWNER'S COPY	CANARY - FILE COPY	E6.37A



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TIME IN 28 A	TIME OUTS A
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ESTABLISHMENT NAME CASEUS #3	ADDRESS E. S	Scenic River Blvd.	Salem	ZIP 65514	7
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOC	CATION	TEMP.	
Code Reference Priority items contribute directly to the el	PRIO	RITY ITEMS		Correct by Ir	nitial
or injury. These items MUST RECEIVE	IMMEDIATE ACTION wit	duction to an acceptable level, hazards associ hin 72 hours or as stated.	ated with foodborne illness	(date)	, in the case
	18 18 28 19				
Code Reference Core items relate to general sanitation, of standard operating procedures (SSOPs).	perational controls facilities	BETEMS s or structures, equipment design, general ma orrected by the next regular inspection or a	intenance or sanitation	Correct by Initi	ial
Town, IIDID Through speak	ing with ma	nager, ice cream mo		-22-22 C	7
Kept Will Physide b	two (2) a	iginal agreemen	MI		
Keep in theire cha	vt. Will st	The state of the s	rement		
again immedia	tely,	5 5			
4-903,11 Obs: dirty aprons			d they	205.	T
were also the old	ones and t	hrew them away.			
	ED utensil o	trawers with debr	is - Need DK	4-4-22 C	-
Cleaned, (Kitcher	area)			1	
501.12(A) Obs: Kitchen are	a walk in	cooler + freezer wi	th excessive	26-	
tood and debris	on floor H	woughout both uni	+5		
7501,17(A) Obs. de bris and	unknow	Substance on fli	or under		
	rage hoom	),	or way	C C	-
	EDUCATION PR	OVIDED OR COMMENTS			
Down in Observe of City				A CONTRACTOR OF THE PARTY OF TH	
Person in Charge /Title:	Telephone		Date: 3-2	1-2022	



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

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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 I MITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY PERIOD TO WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY										
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT ESTABLISHMENT NAME:  OWNER:  OWNER:					JLT IN CESSATION OF YOUR FOOD OPERATIONS.					
Caseu's to					PERSON IN CHARGE:					
ADDRESS: J800 E, Scenic River Blvd.					COUNTY: Dent					
ESTABLISHMENT TYPE	CITY/ZIP: Salem 65560 PHONE) - 7097					FAX: P.H. PRIORITY:				
☐ BAKERY ☐ RESTAURANT	C. STORE CATERER DEL	LI MP. FOOD		GROC	ERY STOR		STITUTION DBILE VENDORS	2 18		
PURPOSE  Pre-opening		Other		17.00			OBILE VENDORS			
FROZEN DESSER	T SEWAGE DISPO		WA	TER SI	UPPLY					
License No.	proved Not Applicable PUBLIC PRIVATE		M	COMM	IUNITY		-COMMUNITY PRIVA	ts		
	RISK FAC	TORS AN	DINITI	ERVEN	PACITIONS	Date	Campieu			
Risk factors are food	preparation practices and employee behaviors most com	nmonly reno	orted to	the Con	ators for Dic	sease Control	and Prevention as contributing fact	ors in		
Compliance	reaks. Public health interventions are control measures  Demonstration of Knowledge	s to prevent	t toodbo	orne illne Compliance	ess or injur	у.	otentially Hazardous Foods	СО	ne I r	
IN OUT	Person in charge present, demonstrates knowledge, and performs duties			Control of the second	N/O N/A	Proper cook	ing, time and temperature	CO	)S F	
	Employee Health		IN	OUT	N/O N/A	Proper rehe	eating procedures for hot holding			
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclusion		IN		N/O N/A	Proper cooli	ng time and temperatures			
	Good Hygienic Practices			OUT	N/O N/A N/A		olding temperatures holding temperatures			
IN OUT N/O	Proper eating, tasting, drinking or tobacco use		IN	OUT I	N/O N/A	Proper date	marking and disposition			
114 001 14/0	No discharge from eyes, nose and mouth		IN	OUT	N/O N/A	Time as a property records)	ublic health control (procedures /			
IN OUT N/O	Preventing Contamination by Hands Hands clean and properly washed		INI	OUT	N/A		Consumer Advisory			
IN OUT N/O	No bare hand contact with ready-to-eat foods or		IIIV	001	N/A	undercooked				
	approved alternate method properly followed					Hig	hly Susceptible Populations			
IN OUT	Adequate handwashing facilities supplied & accessible		IN	1 TUO	N/O N/A	Pasteurized offered	foods used, prohibited foods not			
IN OUT	Approved Source Food obtained from approved source		INI	OUT	21/4		Chemical			
IN OUT N/O N/A	Food received at proper temperature			OUT	N/A	Toxic substa	es: approved and properly used nees properly identified, stored and	t		
IN OUT	Food in good condition, safe and unadulterated					used	ance with Approved Procedures	-		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction		IN	OUT	N/A		with approved Specialized Process			
IN OUT N/A	Protection from Contamination Food separated and protected		The	e letter te	o the left of	each item ind	icates that item's status at the time	of the		
IN OUT N/A	Food-contact surfaces cleaned & sanitized		ins	pection.				OI THE		
IN OUT N/O	Proper disposition of returned, previously served,			V/A = no	compliance of applicable	9	OUT = not in compliance N/O = not observed			
	reconditioned, and unsafe food				orrected On	Site	R = Repeat Item			
	Good Retail Practices are preventative measures to see	OD RETAIL	PRAC	TICES						
	Good Retail Practices are preventative measures to cont Safe Food and Water	COS R	IN	OUT	logens, che	emicals, and pl	r Use of Utensils	cos		
	urized eggs used where required				In-use ut	ensils: properl	y stored	003	R	
vvater	and ice from approved source				Utensils, handled	equipment an	d linens: properly stored, dried,			
Adequ	Food Temperature Control ate equipment for temperature control				Single-us	e/single-service	ce articles: properly stored, used			
Approv	ved thawing methods used		-		Gloves us	sed properly	uipment and Vending		1	
Therm	ometers provided and accurate				Food and	nonfood-cont	act surfaces cleanable, properly			
	Food Identification				designed	, constructed,	and used installed, maintained, used; test			
Food	properly labeled; original container		1		strips use	ed				
GEORGE ST	Prevention of Food Contamination		1		Nontood-	contact surfac	es clean sical Facilities			
Insects	s, rodents, and animals not present				Hot and c	old water avai	lable; adequate pressure			
and dis	Contamination prevented during food preparation, storage and display				Plumbing	installed; prop	per backflow devices			
fingern	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				Sewage a	and wastewate	r properly disposed			
Wiping Fruits a	Wiping cloths: properly used and stored Fruits and vegetables washed before use				Toilet faci	lities: properly	constructed, supplied, cleaned		-	
			-		Physical f	acilities install	y disposed; facilities maintained ed, maintained, and clean			
Person in Charge /Ti	Person in Charge Vitte: Date: 4-4-22									
Inspector:	Telepho	ne No.	XII	)/a F	EPHS No.		v-up: ☐ Yes v-up Date:	No.	0	
MO 580-1814 (11-14)	DISTRIBUTION: WHITE - O'	WNER'S COPY		(	CANARY - FILE		up bate.			