

| 7ME419 A | | TIME-OUT |
|----------|------|----------|
| PAGE | of L | + 1 |

| ADDRESS: JOHE HW 30 CHINATON FAX.9-580 P.H. PRIORITY: B H M L. PRIVATE RESTAURANT S. CHOOL CATRON CHINATON CHI | 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: PERSON IN CHARGE: | | | | | | | | | | | | | | |
|--|--|--|--|---|----------------|---------------|------------|----------|-----------------------|-------------------|-------------------|------------------|---------------|--------|--------|
| STATE STAT | ADDRESS: | MI | 204 F. HW. 32 |)(| 0e | POI | 12 | 71 | | | COUN | TY: D | 1001 | | |
| GROCERY STORE C.STORE SENIOR CENTER TEMP.FOOD | Jule | m | 65560 | | 345 | 55 | FAX | 29 | -58 | 21 | P.H. PI | RIORITY: | Ø H□ | м 🗆 і | L |
| Pre-opening Routine Policy-up Complaint Other FROZER DESSERT Levener Complaint Results SEWAGE DISPOSAL PRIVATE SUPPLY SEWAGE | ☐ BAKERY | | ☐ C. STORE ☐ CATER☐ SCHOOL ☐ SENIOR | ER | ELI EMP. FC | OD | | | | | | | | | |
| Depress Disapposed Not Applicable PRIVATE Disapposed Not Applicable PRIVATE Disapposed Disapposed PRIVATE Disapposed Di | | ing | V | | 100-10 | | | | | | | | | | |
| Risk factors are food preparation practices and employee behaviors most commonly reported to the Center for Disease Control and Provention as contributing factors in Coordinates surfaces. Description in the Center of the Cente | ☐ Approved ☐ |]Disappr | oved Not Applicable | PUBLIC PRIVATE | | 1 | Ø. c | OMN | IUNITY | | | | | | |
| Coordinate Public health interventions are control measures to prevent forcibone liness or injury. | Risk factors a | re food n | preparation practices and employ | | | | | | | | atral and Daniel | | | | |
| Present in charge present, demonstrates knowledge, and performs duties Brown and performs and property washed Brown and performs and property washed Brown Advancy Brown and property washed Brown Advancy Brown and property washed Brown and property washed Brown and property washed Brown and property washed Brown Advancy Brown Brow | foodborne illnes | ss outbre | eaks. Public health intervention | is are control measu | res to pr | event for | odbor | ne illn | ess or injur | y. | | | | | |
| IN, OUT Proper use of reporting, restriction and exclusion IN OUT Proper use of reporting, restriction and exclusion IN OUT NO NA Proper coloning immediately procedures or the folding temperatures IN OUT NO Proper use of reporting, restriction and exclusion IN OUT NO Proper coloning immediately proper calling temperatures IN OUT NO No discharge from eya, nees and mouth IN OUT NO No bischarge from eya, nees and mouth IN OUT NO No bischarge from eya, nees and mouth IN OUT NO IN Hands clear and property washed IN OUT NO No bare hand contact with ready-to-eat foods or approved alternate method properly lockwad IN OUT NO No bare hand contact with ready-to-eat foods or approved alternate method properly lockwad IN OUT NO Adequate handwashing foolities supplied & IN OUT NO Adequate handwashing foolities supplied & IN OUT NO IN Adequate handwashing foolities supplied & IN OUT NO IN Adequate handwashing foolities supplied & IN OUT NO IN OUT NO IN Adequate handwashing foolities supplied & IN OUT NO IN OUT NO IN Adequate from approved source IN OUT NO IN OUT NO IN A Required records available; shelstock tags, parasite IN OUT NO IN A Food received at proper temperature IN OUT NO IN A Food organized and protected IN OUT NO IN A Food organized and protected inspection. IN OUT NO IN A Food organized and protected inspection. IN OUT NO IN A Food contact surfaces cleaned & sentitized IN OUT NO IN A Food contact surfaces cleaned & sentitized IN OUT NO IN A Food contact surfaces cleaned & sentitized IN OUT NO IN A Food contact surfaces cleaned & sentitized IN OUT NO IN A Food contact surfaces cleaned & sentitized IN OUT NO IN A Food contact surfaces cleaned & sentitized IN OUT NO IN A Food contact surfaces cleaned & sentitized IN OUT NO IN A Food contact surfaces cleaned & sentitized IN OUT NO IN A Food contact surfaces cleaned & sentitized IN OUT NO IN A Food contact surfaces cleaned & sentitized IN OUT NO IN A Food contact surfaces cleaned & sentitized IN OUT NO IN A Food contact surfaces cleaned & sentitized IN OUT NO IN A Foo | and the same of th | | Person in charge present, dem | | | SR | There's A. | | | Proper | | | | COS | SR |
| NOUT NO Proper used of reporting, restriction and evolution NOUT NO Proper and broading temperatures NOUT NO Proper eating, testing, drinking or tobacco use NOUT NO NA Proper cold holding temperatures NOUT NO Proper cold temperature NOUT NO NA Proper cold holding temperatures NOUT NO NA Proper cold desirable temperatures NOUT NO NA Proper date marking and proper year NOUT NO NA Proper date marking and proper year NOUT NO NA Proper date marking and proper year NOUT NO NA Proper | IN OUT | | Employee He | | | (| | | William Anna | | | | | | |
| IN OUT NO Proper date marking, drinking or lobacco use IN OUT NO NA Proper date marking and disposition IN OUT NO NA Proper date and disposition IN OUT NO NA Proper disposition Officers and disposition IN OUT NA Production from Contamination IN OUT NA Production from Contamination IN OUT NA Production | | | Proper use of reporting, restrict | ion and exclusion | | | IN | OUT | N/O N/A | Proper | hot holding ter | mperatures | res | 1 | - |
| N OUT NO ON discharge from eyes, nose and mouth Persenting Contamination by Hands N OUT NO NA Hands clean and properly washed IN OUT NO Aboquate handwashing facilities supplied & accessible alternate method properly followed properly followed accessible alternate method properly followed properly followed accessible alternate method properly followed properly followed accessible alternate method properly followed accessible accessible accessible accessible accessible accessible accessible accessible and the properly followed accessible acce | IN OUT N/O | | | | ١ | | | | | | | | on . | 1 | |
| Presenting Contamination by Hands NOUT NIO Hands clean and properly washed NOUT NIO Consumer advisory provided for raw or underrooked food NOUT NIO NO bare hand contact with ready-to-eat foods or perroved atternate method properly followed Highly Susceptible Populations Patient Patie | IN OUT NO |) | No discharge from eyes, nose a | and mouth | | | IN | OUT | N/O N/A | Time as | s a public heal | | | | |
| IN OUT NO No bare hand contact with ready-to-eat foods or sproved alloremate method properly followed IN OUT NO NO Adequate handwashing facilities suppiled & IN OUT NO NO NO Approved Source IN OUT NO NO NO Approved Source IN OUT NO NO NO NO Food additives: approved and properly used IN OUT NO NO NO NO Food received at proper temperature IN OUT NO NO NO NO Food received at proper temperature IN OUT NO NO NO Food received at proper temperature IN OUT NO NO NO Food received at proper temperature IN OUT NO NO Required records available: shellstook tags, parasite destruction Protection from Contamination IN OUT NO NO Food separated and protected in special state of the left of each item indicates that item's status at the time of the inspection. IN OUT NO NO Food separated and protected in special state of the left of each item indicates that item's status at the time of the inspection. IN OUT NO Proper disposition of returned, previously served, recorditioned, and unsafe food GOOD RETALL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. N OUT State of the property disposited of returned, previously served, recorditioned, and unsafe food GOOD RETALL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. N OUT State of the property stored, died. Pasteurized aggs used where required In use uteralists; properly stored, died. Pasteurized aggs used where required In use uteralists; properly stored, died. Adequate equipment for temperature control Indicates and intense properly stored, died. Adequate squipment for temperature control Indicates and properly designed controled and accurate Indicates and properly designed controled and used Indicates Indi | IN OUT N/O | | | | | | IN | OUT | (N/A) | | Consul | | w or | | |
| approved alternate method properly followed Adequate handwashing facilities supplied & Confidence of Pasteurized foods used, prohibited foods not offered Approved Source NOUT NO N/A Food doubties, approved and properly used NOUT NO N/A Food received at proper temperature NOUT N/A Food in good condition, safe and unadulterated NOUT N/A Food separated and protected NOUT N/A Food-contact surfaces cleaned & sanitized NOUT N/A Food-contact surfaces cleaned & N/A Food-contact surfaces | IN OUT N/O | | No bare hand contact with read | v-to-eat foods or | | | | | Succession | | ooked food | | T- Com | | |
| accessible Approved Source IN OUT Pool additives: approved and properly used IN OUT NO NA Food received at proper temperature IN OUT NO NA Food received at proper temperature IN OUT NO NA Food received at proper temperature IN OUT NO NA Food separated and properly used and used Required records available: shellstock tags, parasite destruction IN OUT NA Food separated and properly shellstock tags, parasite destruction IN OUT NA Food separated and properly used and lace of the importance with approved Procedures IN OUT NA Food separated and protected IN OUT NA Food-contact surfaces cleaned & sanitized IN OUT NA Food-contact surfaces repreventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Water and tee from approved source Water and tee from approved source Approved thaving methods used Food intemperature control Approved thaving methods used Food dentification Food and intems: properly stored, used In Server thaving methods used Food intemperature control Food intemperature control Food intemperature control Food of | IN OUT | | approved alternate method proj | perly followed | | | IN | OUT | N/O N/A | Pactour | | | | | |
| N OUT N/O N/A Food challend from approved source N OUT N/O N/A Food received at proper temperature N OUT N/O N/A Food received at proper temperature N OUT N/O N/A Food in good condition, safe and unadulterated N OUT N/O N/A Required records available: shelistock tags, parasite destruction N OUT N/O N/A Required records available: shelistock tags, parasite destruction N OUT N/O N/A Food separated and protected N OUT N/O N/A Food separated and protected N OUT N/O N/O Proper disposition of returned, previously served, reconditioned, and unaste food N OUT N/O Proper disposition of returned, previously served, reconditioned, and unaste food N OUT N/O Proper disposition of returned, previously served, reconditioned, and unaste food N OUT N/O Proper disposition of returned, previously served, reconditioned, and unaste food and Water reconditioned, and unaste food N OUT N OUT Safe Food and Water COS R N OUT N OUT Safe Food and Water COS R N OUT N O | | 31 | accessible | | 0.00 | | 114 | | IN/O IN/A | | | | loods not | | |
| IN OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures IN OUT N/O/N/A Required records available: shellstock tags, parasite Compliance with approved Specialized Process and HACCP plan In OUT N/A Compliance with approved Specialized Process and HACCP plan In OUT N/A Food separated and protected In OUT N/A Food-contact surfaces cleaned & sanitized In | | | Food obtained from approved s | ource | | 1 | - | | N/A | | dditives: appro | ved and prop | | | |
| Required records available: shellstock tags, parasite destruction Protection from Contamination IN OUT N/A Food-separated and protected IN OUT N/A Food-contact surfaces cleaned & sanitized GOOD RETAIL PRACTICES The letter to the left of each item indicates that item's status at the time of the inspection. In Head of the left of each item indicates that item's status at the time of the inspection. In Head of the left of each item indicates that item's status at the time of the inspection. In Head of Continuing the left of each item indicates that item's status at the time of the inspection. In Head of Continuing the left of each item indicates that item's status at the time of the inspection. In Head of Continuing the left of the lef | - may | N/A | | | | (| IN) | OUT | | | ubstances pro | perly identified | d, stored and | | |
| Adequate equipment for temperature control Approved thawing methods used Food property labeled; original container Foreson in Contention prevented during food preparation, storage and display Fersonal cleanliness: clean outer clothing, hair restraint, fingermals and jewelry Fersonal Charge (Title: Food and washed before use Fersonal Charge (Title: Foolow-up Previous Presonal Charge (Title: Foolow-up Presonal Charge (Title: Foolow-up Presonal Charge (Title: Foolow-up Presonal Charge (Follow-up) Presonal Charge (Foll | | N/A) | Food in good condition, safe an Required records available: she | d unadulterated Ilstock tags, parasite | | | IN | OUT | (N/A) | | | | | | |
| IN OUT N/A Food-contact surfaces cleaned & sanitized IN OUT (N/O) Proper disposition of returned, previously served, reconditioned, and unsafe food GOOD RETAIL PRACTICES COS R N OUT Proper Use of Unesits GOOD RETAIL Practices COS R N OUT In-use utensits: and physical objects into foods. Proper Use of Unesits COS R N OUT In-use utensits: properly stored, died, handled In-use utensits: properly stored, dried, handled In-use utensits: properly stored and tinens: properly stored, dried, handled In-use utensits: properly stored In-use utensits: properly stored and tinens: properly stored, dried, handled In-use utensits: properly dried, proper backflow devices In-use dried, handled | | | destruction | | | | | | | and HA | CCP plan | | | | |
| IN OUT (NO Proper disposition of returned, previously served, reconditioned, and unsafe food Proper disposition of returned, previously served, reconditioned, and unsafe food Proper disposition of returned, previously served, reconditioned, and unsafe food Proper disposition of returned, previously served, reconditioned, and unsafe food Proper disposition of returned, previously served, reconditioned, and unsafe food Proper disposition of returned, previously served, reconditioned, and unsafe food Proper disposition of returned, previously served, Proper disposition of pathogens, chemicals, and physical objects into foods. No UT | -24 | N/A | Food separated and protected | | | | The | letter : | to the left of | f each iter | m indicates tha | at item's statu | s at the time | of the | 1 |
| COS = Corrected On Site R = Repeat Item | - Marie - Mari | N/A | | | | Part Fred | | IN = ir | complianc | | | | | | pains. |
| Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Note | IN OUT (N/O |) | Proper disposition of returned, preconditioned, and unsafe food | reviously served, | | | | | | | | | | | |
| Pasteurized eggs used where required Water and ice from approved source Adequate equipment for temperature control Adequate equipment for temperature control Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingermals and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge (Title: Pattern Adams A | | | Good Potail Practices are preven | | | | | | | | | | | | |
| Pasteurized eggs used where required Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled Adequate equipment for temperature control Approved thawing methods used Thermometers provided and accurate Food Identification Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry Wiping cloths: properly used and stored Ferson in Charge / Title: Person in Charge / Title: Prelephone No. Water and ice from approved source Utensils, equipment and linens: properly stored, used Single-use/single-use/single-service articles: properly stored, used Utensils, equipment and Vending Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Warewashing facilities Warewashing facilities Warewashing facilities Warewashing facilities Warewashing facilities Physical Facilities Physical Facilities Sewage and wastewater proper backflow devices Plumbing installed; proper backflow devices Garbage/refuse properly disposed food properly disposed food properly disposed; facilities maintained Physical facilities installed, maintained, and clean Physical facilities installed, maintained, and clean Date: Date: Date: Properly designed, constructed, and properly designed, constructed, and properly designed, cleaned Follow-up: Properly designed, constructed, and properly designed, cleaned Physical facilities installed, maintained, used; test strips used Follow-up Date: Properly designed, constructed, and properly designed, cleaned Follow-up Date: Properly designed, constructed, and properly designed, cleaned Contamination properly designed, constructed, and properly designed, constructed, and prope | IN OUT | | Safe Food and Water | tauve measures to c | COS | e introd R | | of pat | hogens, che | | | | ds. | COS | R |
| Food Temperature Control Single-user/single-service articles: properly stored, used Adequate equipment for temperature control Gloves used properly | lane and | | | | | | 1 | | | tensils: pr | operly stored | | | | |
| Adequate equipment for temperature control Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Thermometers provided and variations properly designed and used test strips used Thermometers provided and variations properly designed and used test strips used Thermometers provided and accurate designed provided and used Thermometers provided and nonfood-contact surfaces cleanable, properly designed properly desig | Low | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | | | | | 1 | 1000 | handled | | | | | (SE) | |
| Approved thawing methods used Thermometers provided and accurate Food Identification Food Identification Warewashing facilities: installed, maintained, used; test strips used Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingermails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Personal Cleanliness: Clean outer clothing, hair restraint, fingermails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Personal Cleanliness: Clean outer clothing, hair restraint, fingermails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Personal Cleanliness: Clean outer clothing, hair restraint, fingermails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Physical facilities: properly disposed; facilities maintained Physical facilities installed, maintained, and clean Pate: Date: Telephone No. Follow-up: Yes No. Follow-up Date: | lore . | Adequa | Food Temperature Contact equipment for temperature co | ntrol | | | 1 | L | | | | s: properly sto | ored, used | - | - 1 |
| Contamination prevented during food preparation, storage and display Personal clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Persona in Charge /Title: Persona in Charge /Title: Persona in Charge /Title: Persona in Charge /Title: Persona clean outer clothing / Physical facilities installed, maintained Physical facilities P | | Approv | red thawing methods used | | | | | | | Utensil | ls, Equipment | and Vending | | | |
| Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Personal in Charge / Title: Personal in Charge / Title: Personal in Charge / Title: Telephone No. Telephone No. EPHS No. Follow-up: Follow-up: Follow-up Date: | | monne | | | | | ~ | | designed | d, construc | cted, and used | | | | |
| Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge / Title: Person in Charge / Title: Telephone No. Telephone No. Physical Facilities Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices Plumbing installed; proper backflow devices Toilet facilities: properly disposed Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Date: Date: No Follow-up: Pyes No Follow-up Date: | | | | | | 7 | 1 | | Warewas strips use | shing facil ed | lities: installed | maintained, | used; test | | |
| Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge / Title: Date: Telephone No. Fellephone No. Fellow-up Date: | | Food p | | | | | | 1 | Nonfood | -contact s | | lities | | | |
| and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge / Title: Inspector: Telephone No. Telephone No. Telephone No. EPHS No. Follow-up: Follow-up Date: Follow-up Date: | | | , rodents, and animals not preser | nt | | | 1 | | | | r available; ad | equate pressi | ure | | |
| fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge / Title: Date: Telephone No. EPHS No. Follow-up: Follow-up Date: | 1 | and dis | play | 1 | | | 1 | | | | | 25000 | | | |
| Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge / Title: Date: Inspector: Telephone No. Telephone No. Dephi No. Follow-up: Follow-up Date: Follow-up Date: | | fingernails and jewelry | | | | | | | | | | | | | |
| Person in Charge /Title: Date: Date: Inspector: Telephone No. | | The second of th | | | | | | 20 | | | | | | | |
| Inspector: Telephone No. XIO6 EPHS NO Follow-up: D Yes No Follow-up Date: | Porcenda CI | | | 7 | | | | 1 | | facilities i | installed, main | | | | |
| 9011491W) EPHS 4 139-3106 X106 1160 Follow-up Date: 5-37-3033 | 1 June | | Ston May | (HAR | the | 165 | d | 07 | | | | 4 | 29-8 | 806 | 0 |
| MOLENIA (AL AA) | 9011 | 27 | mes EPHS IP | 110 | 1-01 | UO. | XIC | 6 | 116 | OF | | | Yes 5-27- | - DO | 32 |



| TIME IN 9 A | TIME OUT |
|-------------|----------|
| PAGE and | + / |

| ESTABLISHMENT NAME ADDRESS CITY | Land |
|--|--------------------|
| Lountry Mart Del 1704 F. Hwy 32 Solon | ZIP (55/2) |
| FOOD PRODUCT/LOCATION TEMP. FOOD PRODUCT/ LOCATION | TEMP. |
| phicken aging structured 200 shicken saled - | TEIVIP. |
| 100 la Company del hat area 100 lu to la month of the case | 21 |
| Scramble deads " " " 128 honey ham walk in cooler | 35 |
| The state of the s | 380 |
| pools in preptable hidge 55 hambattus preptable | 1390 |
| Meat case as Ambient temp of bunker & potatosalo | 137-42 |
| Code Reference R | Correct by Initial |
| or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. | (date) |
| 25-901,11 UDS, Open beverage container in kitchen, | 108 14 |
| | |
| 0-501,16A) Ups toods in Drep table tridge above 41°-Ambent | COS & |
| air temp of 55° - toods moved. | |
| 1) (0) (1/2) (1/2) (1/2) | 1 |
| TOU. 1114) WOS: Over MITTS caked with debis. | COS 4 |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| Code Reference Core items relate to general sanitation, operational controls facilities as a twelves operational controls. | Correct by Initial |
| Reference 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. | (date) |
| 4-60/110 Obs: Chimbs between hot case + overtable | 227.22 11 |
| V Propries | 30100 |
| 4-903, 11 Obs: tasting soons under first aid supplies MOVED | 000 |
| Jest of the supplies in the | W |
| 3-302,11(A) Obs: Cupcakes were next to hand sink in bakeny-MOVETO | mm |
| | 50100 |
| provide permanent barrier to avoid cross contamination | |
| + Will Obs: Coumbs around heat sealing pad. | |
| +Will Ubs: Chumbs around heat sealing pad. | CO.5 / |
| 5-FOLLING B) DISS 1 tops of average to a see 1 start | |
| o-DUILING DOS! Top of grease trap needs cleaned. | 05 |
| -FOLDIN Obs! debis a vound in it for | |
| or DI. 12 Obs: alebris around inside of retarder and around of | |
| the bottom where it meets the floor. | |
| 1/0/1/4 0/ 6/ | |
| Hallie Ups: handles of equipment with debris. | |
| | |
| Holl IC Obstrack by over that contains cake parsete with some debuson | N/ dl |
| EDUCATION PROVIDED OR COMMENTS | V |
| many recommendable manager and hight person to be | comp; |
| servesate certified. | • |
| Person in Charge /Title: Date: | 2 0 |
| The man Chan Mar Clystal Hodges de 1191 Date: 4-76 | 1-0002 |
| Inspector: Telephone No. EPHS No. Follow-up: | Yes □ No |
| MO 580-1814 (11-14) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY | 5-37-3A E6.37A |
| | E6.3/A |



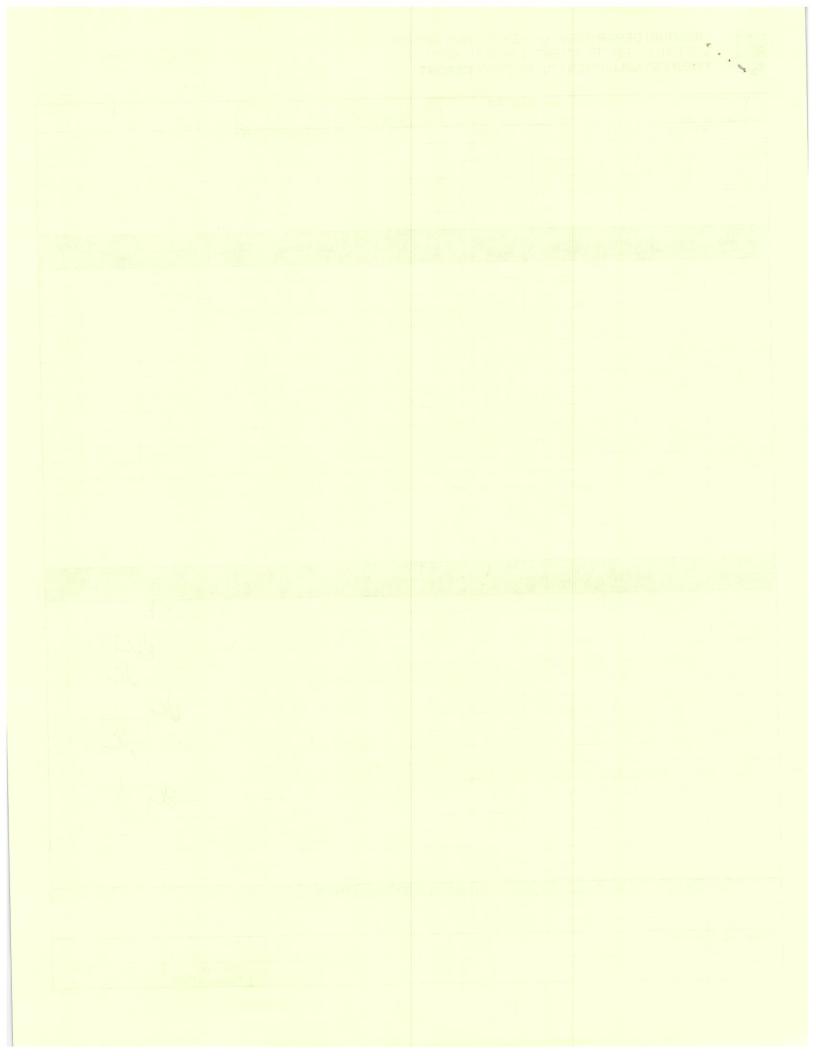
| TIMEINIAA | TIME OUTOP |
|-----------|------------|
| PAGE of | + ' |

| ESTABLISHMENT NAME | ADDRESS | | CITY | ZIP |
|---|-------------------------------|---|--------------------------------------|--|
| Lountry Mart Deli | 1204 E | : HWV 32 | Salem | 65560 |
| FOOD PRODUCT/LOCATION | TEMP. | FOOD PRODUCT | T/ LOCATION | TEMP. |
| Ambient temp hot hold case | 1121-131 | | | |
| () (Cold case | 33°-40° | | | |
| Unicken/pomisteaks deli hothol | d 135°-166° | | | |
| mashedpotatres n n n | 1400 | | | |
| Code | | | | |
| Reference Priority items contribute directly to the elin | mination provention or - | DRITY ITEMS eduction to an acceptable level hazards | associated with foodborne illness | Correct by Initial |
| or injury. These items MUST RECEIVE I | MMEDIATE ACTION w | ithin 72 hours or as stated. | dosobilated with loodbottle lilitess | (date) |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| Code | COL | RE ITEMS | | |
| Reference Core items relate to general sanitation, operating procedures (SSOPs) | erational controls facilities | or or structures againment desta- | eral maintenance or sanitation | Correct by Initial (date) |
| standard operating procedures (SSOPs). | COLOR TO be | corrected by the next regular inspecti | on or as stated. | f 22 20 1 |
| applie it | · WINCE | y bread oven c | grease + unil | 901-00 al |
| | | | | |
| 1-601.11 Obs: caule arou | nd bako | ny freezer door | -100se OK | |
| | | | | |
| -501.12(A) Obs. debris ber | aind don | ut Fryer with a | debris on unu c | W / |
| | The the owner | or regor with | reons on unu | 14 |
| 5-000,11(A)(Ops! One lyn cou | ered bull | above donut | Figer. O | e |
| FOLIO | | 5 . | my . | |
| 501,10(A) Obs: HUOV on 12, | H Side 0: | Stove with a | tebris of | 2/ |
| 1100 100 1100 - 001 1 | | | | |
| 1000.13 Ups: Dig pot Duri | nt on are | ase on outside | Invounaunu | COS |
| 120111201-1 | V. | | | |
| to thous no oven | thermon | neter | OK | 5-27-22 |
| 1 10/10/10 | 8 8 | | V 1 | |
| -DUIDANI-UDS: Seal an | rund de | h walk in a | oter not attacked | 15-27-22 Re |
| | EDITOR | | U | |
| | EDUCATION PR | ROVIDED OR COMMENTS | | dinas de la companya |
| | | | | |
| Person in Charge /Title; | | | | |
| I work shore Mar | Clyst | al Hodges dell mgr | Date: U | 4-2022 |
| nspector: AND FDH | Telephone | e No. EPHS No. | Follow-up: | Yes No |
| 10 580-1814 (11-14) DIS | STRIBUTION: WHITE - OWNER | S COPY CANARY - FILE COPY | Follow-up Date: | 5-27-22 |



| TIME IN 9A | TIMEOUT |
|-------------|---------|
| PAGE LA OFL | |

| ESTADI ISHMENT NAME | | | PAGE of | |
|---|---|--|-----------------------------------|---------------------------|
| ESTABLISHMENT NAME | ADDRESS | - 14 20 | CITY | ZIP |
| FOOD PRODUCTI CONTINU | THE RESERVE TO SHARE THE PARTY OF THE PARTY | F. Hwv3a | salem . | 45560 |
| FOOD PRODUCT/LOCATION | TEMP. | FOOD PRODUCT/ L | OCATION | TEMP. |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| 2 | | | | |
| Code | PRIO | RITY ITEMS | | |
| Reference Priority items contribute directly to the eli | mination provention | al and the state of the state o | sociated with foodborne illness | Correct by Initial |
| or injury. These items MUST RECEIVE | IMMEDIATE ACTION wit | thin 72 hours or as stated. | sociated with loodbottle lilitess | (date) |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | × | | |
| | | | | |
| | / | | | |
| | | | | |
| | | | | |
| | / | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| Code | COR | REITEMS | | |
| Reference Core items relate to general sanitation, operating procedures (SSORs) | erational controls facilities | tt | maintenance or sanitation | Correct by Initial (date) |
| -FAI MANAGE LA 1 - 1 | a I | orrected by the flext regular inspection of | or as stated. | (1010) |
| COLIDADO OUTLET FORTE | g behind mi | convave dirty + ago | around it of | 191-00 8 |
| HOLLICON FOR THE | 1 1 001 | 001 | | |
| 1601.110 Obs! tourtain dr | nnk machin | les need cleaned | Phind Smith | 1 |
| 110111001 | ¥ | | | |
| TOULIEUDS! LAPPUCCINO | machine | with debris on gi | 11 + harborbole | ole |
| EDI DU OL | | 301.91 | in incapital | |
| roully obs! and lunnes | sam rac | ks in smoke h | ruse of | |
| | 1.00 | - IIIOIIWKE M | me you | |
| 0-501,13(A) Obs! avoase an | minduho | at al smaller ins | ma hanne | 11 |
| 3000 | UM WIN | as or a noter in ? | more house | W- |
| 202.15(A) (UK' wind must | with no scr | ages man & lan | | |
| Screens on For | The world | eens open + tax | SIN | |
| WELD ON TO | nt of St | noké house de | DOV. IL | Ville |
| | | | 00 | 6 |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | EDUCATION PRO | OVIDED OR COMMENTS | | |
| | | VIDED OIL COMMENTS | | |
| | | | | |
| Person in Charge /Title: | 7. | | | |
| for May | Mustal | Hodges 11: | Date: 1 30 | 2027 |
| nspector: | Telephone | No. EPHS No. | Faller 7 0-1 | 0000 |
| WILL AND THIS AF | 1119-31 | 12/11/20 11/20 11/20 | Follow-up: | Yes No |
| O 580-1814 (11-14) DIS | TRIBUTION: WHITE - OWNER'S | COPY CANARY - FILE COPY | T ollow-up Date: | -27-02 |





MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES.

| BUREAU OF ENVIRONMENTAL HEALTH SERVICES | | | |
|---|--------------|-------|----------|
| P.O. BOX 570, JEFFERSON CITY, MO 65102-0570, (5 | 73) 751-6095 | | DAGE |
| SANITATION OBSERVATION | | | PAGE OF |
| TABLISHMENT NAME | | | |
| Country Mart Deli | | | |
| LEPHONE NUMBER | | | |
| 572 000 2015 | FAX NUMBER | | |
| 113 109 - 0455 | (573729-5821 | | |
| ILING ADDRESS | 010.0100 | | |
| 1204 E HWN 32 | CITY | STATE | ZIP CODE |
| | | | |

| MAILING ADDRESS | 3133 | (515104-5601 | | | | | | |
|--|--|-----------------|----------|----------|--|--|--|--|
| | Hwy 3a | Salem | STATE | ZIP CODE | | | | |
| | as above | CITY | STATE | ZIP CODE | | | | |
| DURING AN INS FOLLOWING CO | SPECTION AND/OR EVALUATION OF YOUR _ ONDITIONS WERE OBSERVED AND MUST BE C | ORRECTED: | | THE | | | | |
| | - + loors walls + cei | lings divty th | roughor | it | | | | |
| | -Countertop around | front handsink | divtu | | | | | |
| | - Scrambled eggs out of temperature-Voluntarily | | | | | | | |
| | thrown augus | | - van | | | | | |
| | - Cake decorating a | rea-fronts of | Cabinet | E with | | | | |
| | dried Caledon Fr | ostina. | CUTTIVA | - WIII | | | | |
| No. of Property Control of | | round back ho | and San | | | | | |
| | 3 Vat sink | your mucro | u a orri | | | | | |
| | - hand sink cake | docorating are | a nat | | | | | |
| | functioning | according in e | a not | | | | | |
| Wange | | Date al = 1 : a | 1.00 | | | | | |
| | aveas of doli | throughout in | allerer | <u>t</u> | | | | |
| | areas of all | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |
| SDECTED BY | | | | | | | | |
| SPECTED BY | | | | | | | | |

| INSPECTED BY | | | |
|---|------------------|-------------|----------|
| any na thing | | EPHS NUMBER | 0 |
| AGENCY NAME | | 116 | 070 |
| MO-ON MANUEL ON A | TELEPHONE NUMBER | FAX NUMBER | |
| TRILL OF ALCOHER | 572-709-31Na | E72-70 | 9251/ |
| AGENCY ADDRESS | 313 101 3100 | 010 10 | 17070 |
| 1010 F Sconic Pives Rhy | CITY | STATE | ZIP CODE |
| 1010 91 00911CNIVOSDIVI. | lilom | 11/1/ | 12440 |
| RECEIVED BY | | DATE | 0)40 |
| 1/m with | | DATE // O/ | 7000 |
| MO 580-0872 (9-11) | | To. | D-9099 |



| TIMEIN | DA | TIME PUT 39A | | | | | |
|--------|----|--------------|--|--|--|--|--|
| PAGE | of | | | | | | |

| WITH ANY TIME LIMI | ECTION THIS DAY, THE ITEMS NOTE ECTION, OR SUCH SHORTER PERIO IS FOR CORRECTIONS SPECIFIED | | | | | | | | CTED B | BY THE | | | |
|--|---|-----------------------|-----------|---------------|--|--|--|--|--------|--------|--|--|--|
| Country Mart Deli Joe | | | | 117 | 7.1 | | PERSON IN CHARGE: | | | | | | |
| ADDRESS: JIAO4 E. HWV 32 | | | | 110 | | | COUNTY: Deat | | | | | | |
| CITY/ZIP: Salem 65560 PHONE: 34 | | | | 55 FAX 9-5821 | | | 21 | P.H. PRIORITY : M H M L | | | | | |
| □ BAKERY □ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION □ RESTAURANT □ SCHOOL □ SENIOR CENTER □ TEMP FOOD □ TAVERN □ MORILE VENIORDE | | | | | | | | | | | | | |
| PURPOSE Pre-opening | ☐ Routine ☐ Follow-up | | Other | | | _1XIV | LI IVIC | OBILE VENDORS | | | | | |
| FROZEN DESSERT Approved Disapproved Disapproved Not Applicable License No. SEWAGE DISPOSAL PUBLIC PRIVATE WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results | | | | | | | | | | | | | |
| RISK FACTORS AND INTERVENTIONS Risk factors are food preparation prectices and explana habitations. | | | | | | | | | | | | | |
| 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 IN OUT | Demonstration of Knowledge Person in charge present, demonstrates knowledge, | | | R | Complia | | Po | otentially Hazardous Foods | СО | S F | | | |
| | and performs duties | | | | | | | ing, time and temperature | | | | | |
| IN OUT | Employee Health Management awareness; policy present | | | | IN OU | IN OUT N/O N/A Proper reheating procedures for hot IN OUT N/O N/A Proper cooling time and temperatures | | | | | | | |
| IN OUT | Proper use of reporting, restriction and exclusion | | | (| IN OU | OUT N/O N/A Proper hot holding temperatures | | | | | | | |
| IN OUT N/O | Good Hygienic Practices Proper eating, tasting, drinking or tobacco use | | | - | IN OU | Γ N/A Γ N/O N/A | holding temperatures marking and disposition | | | | | | |
| IN OUT N/O No discharge from eyes, nose and mouth | | mouth | | | IN OU | IN OUT N/O N/A Time as | | ublic health control (procedures / | | | | | |
| IN OUT N/O | Preventing Contamination to | by Hands | | | | | records) | Consumer Advisory | | | | | |
| A CONTRACTOR OF THE PARTY OF TH | Hands clean and properly washed | | | | IN OU | OUT N/A Consum underco | | dvisory provided for raw or | | 14 | | | |
| IN OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | followed | | | | | Hig | hly Susceptible Populations | | | | | |
| IN OUT Adequate handwashing facilities supplied & accessible | | oplied & | | | IN OUT N/O N/A Pasteuriz | | Pasteurized offered | foods used, prohibited foods not | | | | | |
| IN OUT Food obtained from approved source | | | | | | | | Chemical | | | | | |
| IN OUT N/O N/A | | | | | IN OUT N/A Food addition IN OUT Toxic substitution | | Toxic substa | es: approved and properly used noces properly identified, stored and | t | | | | |
| IN OUT Food in good condition, safe and unadulterated | | | | used | | used | ance with Approved Procedures | | | | | | |
| IN OUT N/O N/A Required records available: shellstock tags, parasite destruction | | ck tags, parasite | | | IN OUT | OUT N/A Compliance with approved Specialized Procedures and HACCP plan | | ; | | | | | |
| Protection from Contamination IN OUT N/A Food separated and protected | | | | The lette | r to the left of | THE RESERVE OF THE PARTY OF THE | | - 5 () | | | | | |
| IN OUT N/A | Food separated and protected Food-contact surfaces cleaned & sanitized | | | | The letter to the left of each item indicates that item's status at the inspection. | | | | of the | | | | |
| IN OUT N/O | | | | | IN = in compliance N/A = not applicable COS = Corrected On Site OUT = not in compliance N/O = not observed R = Repeat Item | | | | | | | | |
| | reconditioned, and unsafe food | | DETA | H DE | | | Site | R = Repeat Item | | - | | | |
| | Good Retail Practices are preventative | e measures to contr | ol the in | trodu | RACTICES | athogens, che | emicals, and pl | hysical objects into foods | | | | | |
| IN OUT Paste | Safe Food and Water urized eggs used where required | CO | OS R | | IN OU | | Prope | r Use of Utensils | cos | R | | | |
| | and ice from approved source | | | | | Utensils. | ensils: properly | y stored d linens: properly stored, dried, | | | | | |
| | Food Temperature Control | | | | 1 | handled | | | | | | | |
| | Adequate equipment for temperature control | | | | | | ngle-use/single-service articles: properly stored, used oves used properly | | | | | | |
| | ved thawing methods used nometers provided and accurate | | | + | | Food and | Utensils, Eq | uipment and Vending act surfaces cleanable, properly | | | | | |
| V | Food Identification | | | - | | designed | , constructed, | and used | | | | | |
| Food | | | | | | strips use | Warewashing facilities: installed, maintained, used; strips used | | | | | | |
| Food | properly labeled; original container Prevention of Food Contamination | n | | - | | Nonfood- | contact surfac | es clean sical Facilities | | | | | |
| Insect | nsects, rodents, and animals not present Contamination prevented during food preparation, storage | | | | | Hot and | cold water avai | lable; adequate pressure | | | | | |
| and display Personal cleanliness: clean outer clothing, hair restraint, | | | | | | 2 4 | | per backflow devices | | | | | |
| fingernalis and jewelry Wiping cloths: properly used and stored | | | | | | | | er properly disposed | | | | | |
| Fruits and vegetables washed before use | | | | | | Garbage | refuse properly | constructed, supplied, cleaned y disposed; facilities maintained | | | | | |
| Person in Charge /T | tle: | | | 1 | ALEKO TO THE PARTY OF THE PARTY | Physical | facilities install | ed, maintained, and clean | | | | | |
| I hat - Stone Mar / Chystell Hodges delinings D-21-0000 | | | | | | | | | | | | | |
| MO 580-1814 (11-14) | 100 FHP4 | Telephor | MAG | X | 106 | EPHS No | Follow | v-up: | B) NO | 0 | | | |
| 300-1014 (11-14) | DIS | TRIBUTION: WHITE - OW | VNER'S CC | PY | | CANARY - FILE | COPY | | | E6.37 | | | |