

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										
ESTAD I CLIMENT NAME.										
Custard hu Coue Charles Jadwin Charles Die Tadwin							Dia			
ADDRESS: 402 N. Oak St. COUNTY: Dent										
CITY/ZIP: 05560 PHONE:							L			
☐ BAKERY ☐ RESTAURANT										
PURPOSE Pre-opening	Routine Follow-up Complaint	□ Otl					A MOSILE VERBOITO			
FROZEN DESSERT	OEWAGE BIOI	OSAL				UPPLY				
License No.	roved Not Applicable				COMM	IUNITY NON-COMMUNITY PRIVATE Date Sampled Results				
	RISK FA	CTOPS	AND	INITE	DI/EN	ITIONS	Date dampied	5		
Risk factors are food	preparation practices and employee behaviors most co	ommonly	renort	ed to t	the Cor	nters for Dis	sease Control and Prevention as contributing fact	ore in		
foodborne illness outbre Compliance	eaks. Public nealth interventions are control measu	res to pre	event for	oodbo	rne illn	ess or injury	у.			
IN OUT	Demonstration of Knowledge Person in charge present, demonstrates knowledge		S R		OUT	N/O N/A	Potentially Hazardous Foods Proper cooking, time and temperature	CO	S R	
	and performs duties Employee Health	100								
IN OUT	Management awareness; policy present				The state of the s	N/O N/A	Proper reheating procedures for hot holding Proper cooling time and temperatures			
IN OUT	Proper use of reporting, restriction and exclusion			IN	OUT	N/O N/A	Proper hot holding temperatures			
IN OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking or tobacco use		-		OUT	N/A N/O N/A	Proper cold holding temperatures Proper date marking and disposition			
IN OUT N/O	No discharge from eyes, nose and mouth					N/O N/A	Time as a public health control (procedures /			
ATT.	Preventing Contamination by Hands			-			records)			
IN OUT N/O	Hands clean and properly washed			IN	OUT	N/A	Consumer Advisory Consumer advisory provided for raw or			
IN OUT N/O	No bare hand contact with ready-to-eat foods or			-	undercooked food Highly Susceptible Populations		undercooked food Highly Susceptible Populations			
IN OUT	approved alternate method properly followed Adequate handwashing facilities supplied &		1	INI					100	
	accessible			IIN	001	N/O N/A	Pasteurized foods used, prohibited foods not offered			
IN OUT	Approved Source Food obtained from approved source			INI	DUT	11/4	Chemical			
IN OUT N/O N/A	Food received at proper temperature		(OUT	N/A	Food additives: approved and properly used Toxic substances properly identified, stored and			
IN OUT	Food in good condition, safe and unadulterated						used			
IN OUT N/O N/A Required records available: shellstock tags, parasite			IN	OUT	(N/A)	Conformance with Approved Procedures Compliance with approved Specialized Process				
	destruction Protection from Contamination					INA	and HACCP plan			
IN OUT N/A	Food separated and protected			The	letter t	to the left of	each item indicates that item's status at the time	of the		
IN OUT N/A	Food-contact surfaces cleaned & sanitized			insp	ection.	compliance				
IN OUT N/O	Proper disposition of returned, previously served,			N	/A = nc	ot applicable	N/O = not observed			
Name of the last o	reconditioned, and unsafe food					orrected On	Site R = Repeat Item			
	Good Retail Practices are preventative measures to a	OOD RE	TAIL P	RACT	ICES					
IN OUT	Good Retail Practices are preventative measures to co Safe Food and Water	COS	R	IN	OUT	nogens, che	Proper Use of Utensils	cos	R	
	rized eggs used where required			6	-		ensils: properly stored	000	1	
vvater	and ice from approved source			1	•	Utensils, handled	equipment and linens: properly stored, dried,			
	Food Temperature Control			V			se/single-service articles: properly stored, used			
	ate equipment for temperature control red thawing methods used			1		Gloves u	sed properly			
	ometers provided and accurate					Food and	Utensils, Equipment and Vending donorfood-contact surfaces cleanable, properly			
	Food Identification				,	designed	, constructed, and used			
Food properly labeled; original container			1		Warewashing facilities: installed, maintained, used; test strips used					
Prevention of Food Contamination					Nonfood-contact surfaces clean Physical Facilities					
Insects, rodents, and animals not present			1/		Hot and o	cold water available; adequate pressure				
Contamination prevented during food preparation, storage and display				V		Plumbing	installed; proper backflow devices			
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			2	,	Sewage a	and wastewater properly disposed				
Wiping cloths: properly used and stored			N	A	Toilet fac	ilities: properly constructed, supplied, cleaned				
Fruits a	and vegetables washed before use			3			refuse properly disposed; facilities maintained facilities installed, maintained, and clean			
Person in Charge /Title Marle Sul Jadwin; Owner Date: 6-12-2021										
Inspector: Telephone No. EPHS No. Follow-up: Yes P No										
MO 580-18/4 (11-14) DISTRIBUTION: WHITE - OWNER'S CORY CAMARY FUE CORY										



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INEXT ROUTINE INSPE	TION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NO CTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE	E SPECI	ED IN WRITING BY THE REGULATORY ALITHO	HMUST BE CORRECTED BY THE PRITY. 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:							
ADDRESS JOA N. Oak St. COUNTY: Dent							
CITY/ZIP	65560 547.547.5	189	FAX: P.H. PRIORITY :				
ESTABLISHMENT TYPE ☐ BAKERY ☐ RESTAURANT							
PURPOSE Pre-opening	☐ Routine ☐ Follow-up ☐ Complaint ☐ Ot		- INCOME VENDO	NO			
	FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY Approved Disapproved Not Applicable PUBLIC COMMUNITY NON-COMMUNITY PRIVATE						
Risk factors are food r	RISK FACTORS preparation practices and employee behaviors most commonly			as contributing factors in			
foodborne illness outbre Compliance	eaks. Public health interventions are control measures to pr Demonstration of Knowledge CO:	revent fo	borne illness or injury. Compliance Potentially Haza				
IN OUT	Person in charge present, demonstrates knowledge, and performs duties	V	N OUT N/O N/A Proper cooking, time and to				
IN OUT	Employee Health Management awareness; policy present	^	N OUT N/O N/A Proper reheating procedu N OUT N/O N/A Proper cooling time and te				
IN OUT	Proper use of reporting, restriction and exclusion Good Hygienic Practices		N OUT N/O N/A Proper hot holding temper	atures			
IN OUT N/O	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose and mouth		N OUT N/A Proper cold holding tempe N OUT N/O N/A Proper date marking and c	lisposition			
114 001 11/0			N OUT N/O N/A Time as a public health co records)				
IN OUT (N/O	Preventing Contamination by Hands Hands clean and properly washed		N OUT N/A Consumer advisory provid	dvisory ed for raw or			
IN OUT N/O	No bare hand contact with ready-to-eat foods or		undercooked food Highly Susceptibl	Populations			
IN OUT	approved alternate method properly followed Adequate handwashing facilities supplied & accessible		IN OUT N/O N/A Pasteurized foods used, prohibited foods not				
IN OUT	Approved Source		offered Chemic				
IN OUT N/O N/A	Food obtained from approved source Food received at proper temperature		N OUT N/A Food additives: approved a Toxic substances properly	ind properly used identified, stored and			
IN OUT	Food in good condition, safe and unadulterated		used Conformance with App	roved Procedures			
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction		N OUT N/A Compliance with approved and HACCP plan	Specialized Process			
IN OUT N/A	Protection from Contamination Food separated and protected		he letter to the left of each item indicates that iter	n's status at the time of the			
IN OUT N/A	Food-contact surfaces cleaned & sanitized			compliance			
IN OUT (N/O	IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item						
	GOOD RE	ETAIL PI	CTICES	X			
IIV OUT	Good Retail Practices are preventative measures to control the Safe Food and Water COS	R	on of pathogens, chemicals, and physical objects OUT Proper Use of Utens				
	rized eggs used where required and ice from approved source	7	In-use utensils: properly stored Utensils, equipment and linens: properly	erly stored dried			
	Food Temperature Control	1.	handled				
	ate equipment for temperature control		Single-use/single-service articles: pro Gloves used properly	()			
	ed thawing methods used provided and accurate		Utensils, Equipment and \ Food and nonfood-contact surfaces of	ending leanable, properly			
7	Food Identification		designed, constructed, and used Warewashing facilities: installed, main				
Food p	roperly labeled; original container		strips used Nonfood-contact surfaces clean	×			
	Prevention of Food Contamination , rodents, and animals not present		Physical Facilities				
Contain and dis	nination prevented during food preparation, storage		Hot and cold water available; adequa Plumbing installed; proper backflow d	e pressure evices			
Person	al cleanliness: clean outer clothing, hair restraint.		Sewage and wastewater properly disp	posed			
tingernalis and jewelry 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:							
Inspector:	Telephone N	100	EPHS No. Follow-up: Follow-up Date:	☐ Yes ☐ No			
MO 580-1814 (11-14)	DISTRIBUTION: WHITE - OWNER'S	SCOPY	CANARY - FILE COPY	E6.37			



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				and set A		
Code Reference	Priority items contribute directly to the eli- or injury. These items MUST RECEIVE	PRIORITY ITEM mination, prevention or reduction to IMMEDIATE ACTION within 72 ho	an accontable level herords console	ated with foodborne illness	Correct by (date)	Initial
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Code Reference	Core items relate to general sanitation, opstandard operating procedures (SSOPs).	CORE ITEMS erational controls, facilities or struct These items are to be corrected I	ures, equipment design, general mai by the next regular inspection or a	ntenance or sanitation s stated.	Correct by (date)	Initial
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	if employed illnes	SOOURCE! FRETH	1 1 1 1 1	- INNICINAL	V	1
		EDUCATION PROVIDED	OR COMMENTS			
)					The San	
Person in Cha	arge /Title:	tadia Du	nox	Date: Date:	Smal)
nspector:	of Joyna Bolk ID	Telephone No.	EPHS No.	Follow-up:	Yeş D	No
11 11 1 1 1 1	IN UNIVERSITY	111-011/2 X	1600	Follow-up Date:	211-1	130