

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

TIME IN	57A	TIMEOUT
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INEX I ROUTINI	FINSPE	CITION, OR SUCH SHORTER PERIOD OF TI	ME AS MA	AY BE S	SPEC	IFIFD I	N WRI	TING BY T	ONS OR FACILITIES WHICH MUST BE CORRECT THE REGULATORY AUTHORITY. FAILURE TO	COMPL	Y THE			
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. ESTABLISHMENT NAME: OWNER: PERSON IN CHARGE:														
Enrichment berucesotuci DC Disabilities Board Dhirley Jo Fetti							15	Carlo Carlo						
1900 J. IIIW														
CITYZIP: 65560 PHONE: 7279						FAX: P.H. PRIORITY: H M L								
☐ BAKERY ☐ RESTAU	,	C. STORE CATERER SCHOOL SENIOR CENTER	DEL TEM	_I 1P. FOC	D		GROCE	ERY STOR	RE INSTITUTION MOBILE VENDORS					
PURPOSE Pre-oper	ning	Routine Follow-up Comp	laint [Othe	er									
FROZEN DE Approved License No.		oved Not Applicable SEWAGE PUBL PRIV	_IC	SAL				PPLY JNITY	□ NON-COMMUNITY □ PRIVA ⁻ Date Sampled Result:	ΓE 3				
			SK FACT											
Risk factors a foodborne illne	re food p	preparation practices and employee behaviors eaks. Public health interventions are control	most com	monly r	eporte	ed to th	ne Cent	ters for Dis	sease Control and Prevention as contributing factor	rs in				
Compliance		Demonstration of Knowledge		COS	R	Cor	mpliance		Potentially Hazardous Foods	COS	S R			
IN OUT		Person in charge present, demonstrates known and performs duties	wledge,			IN	OUT N	N/O N/A	Proper cooking, time and temperature					
IN OUT		Employee Health Management awareness; policy present						1/O N/A	Proper reheating procedures for hot holding					
IN OUT		Proper use of reporting, restriction and exclu	sion			LIN	OUT N	N/O N/A	Proper cooling time and temperatures Proper hot holding temperatures					
IN OUT NO)	Good Hygienic Practices Proper eating, tasting, drinking or tobacco us	e		-		OUT N	N/A I/O N/A	Proper cold holding temperatures Proper date marking and disposition					
IN OUT N/O)	No discharge from eyes, nose and mouth						1/O (N/A)	Time as a public health control (procedures / records)					
IN OUT NO		Preventing Contamination by Hands							Consumer Advisory					
IN OUT N/O		Hands clean and properly washed				IN	OUT	(N/A)	Consumer advisory provided for raw or undercooked food					
IN OUT N/O		No bare hand contact with ready-to-eat food approved alternate method properly followed	s or						Highly Susceptible Populations					
IN OUT		Adequate handwashing facilities supplied & accessible			(I/O N/A	Pasteurized foods used, prohibited foods not					
		Approved Source							offered Chemical		-			
IN OUT N/O	N/A	Food obtained from approved source Food received at proper temperature				IN		N/A	Food additives: approved and properly used Toxic substances properly identified, stored and					
IN OUT					'				used					
IN OUT Food in good condition, safe and unadulterated IN OUT N/O N/A Required records available: shellstock tags, parasite destruction		parasite			IN (TUC	N/A)	Conformance with Approved Procedures Compliance with approved Specialized Process and HACCP plan						
IN (OUT)	N/A	Protection from Contamination Food separated and protected				The	letter to	the left of	each item indicates that item's status at the time	of the				
- Summer	N/A	Food-contact surfaces cleaned & sanitized		1		inspe	ection.	compliance						
IN OUT N/O	providedly served,			V		N/A = not applicable COS = Corrected On Site N/O = not observed R = Repeat Item								
	reconditioned, and unsafe food			'A11 0	PRACTICES									
	(Good Retail Practices are preventative measur	es to con	trol the	introdi	uction	of path	ogens, che	emicals, and physical objects into foods					
IN OUT		Safe Food and Water rized eggs used where required	C	cos	R	IN	OUT		Proper Use of Utensils	cos	R			
V	Water	and ice from approved source							ensils: properly stored equipment and linens: properly stored, dried,					
		Food Temperature Control				1		handled	se/single-service articles: properly stored, used					
	Adequa	ate equipment for temperature control ed thawing methods used				1		Gloves u	sed properly					
1/		ometers provided and accurate			-			Food and	Utensils, Equipment and Vending nonfood-contact surfaces cleanable, properly					
		Food Identification				V		designed	, constructed, and used shing facilities: installed, maintained, used; test		,			
1	Food p	Food properly labeled; original container					V	strips use	ed contact surfaces clean	1	V			
10	Prevention of Food Contamination						-		Physical Facilities					
1	Contan	, rodents, and animals not present nination prevented during food preparation, sto	rage			1		Plumbing	cold water available; adequate pressure installed; proper backflow devices					
V		ркау al cleanliness: clean outer clothing, hair restra ails and jewelry	nt,			1		Sewage a	and wastewater properly disposed					
1	Wiping	cloths: properly used and stored						Toilet faci	ilities: properly constructed, supplied, cleaned					
2	Fruits a	nd vegetables washed before use						Garbage/ Physical f	refuse properly disposed; facilities maintained facilities installed, maintained, and clean					
Person in Charge / Title: Date: Date:									_					
Inspector:	The state of the s													
MO 580-1814 (11-14)	1/2	DISTRIBUTION	WHITE C	WNED'S	COPY	DA	100	ANARY - FILE	Follow-up Date:	100	7			



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Enrichment Services of DC Disabilities Board C	TY Salem	ZIP 55	60
FOOD PRODUCT/LOCATION TEMP. FOOD PRODUCT/LOCATION	CATION	TEM	P
milking Samsung 43° aveen board Oblatoes in 31°			
Shivedded cheese " 410			
Chicken Stouetop 165°			
Code PRIORITY ITEMS			
Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards assort or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated	ociated with foodborne illness	Correct by (date)	Initial
4-201,114 Opsi dishwasher not testing positive for heat or a	anitizer. *	below	SP
4601,11A Obs. Baking dishes in drawer with debris		COS	SP
Code CORE ITEMS		Compathi	1. 202. 1
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general sanitation, operational controls, facilities or structures, equipment design, general sanitation, operational controls, facilities or structures, equipment design, general sanitation, operational controls, facilities or structures, equipment design, general sanitation, operational controls, facilities or structures, equipment design, general sanitation, operational controls, facilities or structures, equipment design, general sanitation, operational controls, facilities or structures, equipment design, general sanitation, operational controls, facilities or structures, equipment design, general sanitation, general	naintenance or sanitation	Correct by (date)	Initial
	naintenance or sanitation r as stated.		TINITIAI TO
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general restandard operating procedures (SSOPs). These items are to be corrected by the next regular inspection of	naintenance or sanitation r as stated.	(date)	Initial SR
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general restandard operating procedures (SSOPs). These items are to be corrected by the next regular inspection of 4-300.14 Dibs a notest Strips for Sanitizer for dishwasher. 3-301.11 Dibs: Staffeggs + Wab Salad Mixed With facility	r as stated.	(date)	SR SR
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general restandard operating procedures (SSOPs). These items are to be corrected by the next regular inspection of the structures of the structure of the s	r as stated.	(date)	SR SR
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Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general restandard operating procedures (SSOPs). These items are to be corrected by the next regular inspection of 4-300.14 DDS & Notest Strips for Sanitizer for dishwasher. 3-301.11 DDS: Staffeggs + Wab Salad mixed with facility HOLLIC DDS: debris on inside of Cabinot drawers.	r as stated.	(date)	SR S
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general restandard operating procedures (SSOPs). These items are to be corrected by the next regular inspection of 4-300.14 DDS & Notest Strips for Sanitizer for dishwasher. 3-301.11 DDS: Staffeggs + Wab Salad mixed with facility Hallic DDS: debris on inside of cabinet drawers. 4-601.11C DDS: debris on white Shelves next to Stove.	r as stated.	(date) Lib-aa COS COS COS	Thirtial SR
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general restandard operating procedures (SSOPS). These items are to be corrected by the next regular inspection of 4-300.14 DDS & Notest Strips for Sanitizer for dishwasher. 3-301.11 DDS: Staffeggs + Wab Salad mixed with facility that III DDS: debris on inside of cabinot drawers. 4-300.10 DDS: debris on white Shelves next to Stove.	r as stated.	(date) Lib-aa COS COS COS	Thirtial SR
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general restandard operating procedures (SSOPS). These items are to be corrected by the next regular inspection of 4-300.14 DIDS & Notest Strips for Sanitizer for dishwasher. 3-301.11 DIDS: Staffeggs + Wab Salad Mixed With facility than Inside of Cabinot drawers. 4-300.10 DIDS: debris on white Shelves next to Stove. 4-300.10 DIDS: no cooks themselve 0°-320°	r as stated.	(date) Lib-aa COS COS COS	SP SP SR
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general restandard operating procedures (SSOPS). These items are to be corrected by the next regular inspection of 4-300.14 DDS & Notest Strips for Sanitizer for dishwasher. 3-301.11 DDS: Staffeggs + Wab Salad mixed with facility that III DDS: debris on inside of cabinot drawers. 4-300.10 DDS: debris on white Shelves next to Stove.	r as stated.	(date) Lib-aa COS COS COS	SR SR SR SR
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Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general restandard operating procedures (SSOPs). These items are to be corrected by the next regular inspection of 4-3001. II Dbs: Notest Strips tor Sanitizer for dishwasher. 3-307. III Dbs: Staffegas + Wab Salad Mixed With facility Halille Dbs: debris on inside of Cabinet drawers. 4-300. III Dbs: debris on White Shelves next to Stove. 4-300. III Dbs: debris on White Shelves next to Stove. 4-300. III Dbs: top of Stotis With dust.	r as stated.	(date) Lib-aa COS COS COS	Thirtial SR
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general restandard operating procedures (SSOPS). These items are to be corrected by the next regular inspection of 4-300.14 DIDS & Notest Strips for Sanifizer for dishwasher. 3-301.11 DIDS: Staffeggs + Crab Salad mixed with facility that III DIDS: debris on inside of cabinot drawers. 4-301.11 DIDS: debris on white Shelves next to Stove. 4-301.11 DIDS: debris on white Shelves next to Stove. 4-301.11 DIDS: top of Stories with dust.	r as stated.	(date) 1-1-22 COS COS COS COS COS	Thirtial SR
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general restandard operating procedures (SSOPS). These items are to be corrected by the next regular inspection of 430214 Dbs. Notest Strips for sanifizer for dishwa sher. 3-30'1.11 Dbs. Staffeggs + wab salad mixed with facility that the staffeggs + wab salad mixed with facility that the staffeggs + wab salad mixed with facility that III Dbs. debris on white shelves next to stove, the staffeggs to wab shermometer of -220 micropacted with dust. EDUCATION PROVIDED OR COMMENTS that will disposable that the staff disposab	tes, silver	(date) 1-1-22 COS COS COS COS COS	R R R R
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general restandard operating procedures (SSOPs). These items are to be corrected by the next regular inspection of 4-30214 Dbs. notest Strips for Sanitizer for dishwa sher. 3-307.111 Dbs. Staffeggs + Wab Salad mixed with facility that the staffe	Date:	(date) 1-1-aa CDS	38 38 38 38 38 30 30
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general restandard operating procedures (SSOPS). These items are to be corrected by the next regular inspection of 430214 Dbs. Notest Strips for sanifizer for dishwa sher. 3-30'1.11 Dbs. Staffeggs + wab salad mixed with facility that the staffeggs + wab salad mixed with facility that the staffeggs + wab salad mixed with facility that III Dbs. debris on white shelves next to stove, the staffeggs to wab shermometer of -220 micropacted with dust. EDUCATION PROVIDED OR COMMENTS that will disposable that the staff disposab	tes, silver	(date) 1-1-aa COS COS 1-7-aa COS 2-7-aa	R R R R



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	CTION THIS DAY, THE ITEMS N CCTION, OR SUCH SHORTER F S FOR CORRECTIONS SPECIF NAME:							TORY AUTHORITY. FAILURE T PERATIONS.	RECTED BY THE
anchment Address: 190	benices of DC	DC Disa	bilitie	25 1	Board	d		PERSON IN CHARGE:	15
CITY/ZIP: em	65560	PHONE: 7a	79	FA	X:			P.H. PRIORITY : 🔀 H] М 🗆 L
ESTABLISHMENT TYPE BAKERY RESTAURANT PURPOSE	☐ C. STORE ☐ CATER☐ SCHOOL ☐ SENIO	RER DEL	.I P. FOOD		GROCER			STITUTION DBILE VENDORS	
☐ Pre-opening	☐ Routine ☐ Follow-up	The second secon	Other						
FROZEN DESSERT Approved Disappi License No.	roved Not Applicable	SEWAGE DISPOSE PUBLIC PRIVATE		A	TER SUP COMMU	NITY		-COMMUNITY PRIV	'ATE ults
Risk factors are food	orangration practices and employ	RISK FACT							
douborne lilitess dutbli	preparation practices and employ eaks. Public health intervention	ns are control measures	to prever	orted to	the Cente orne illness	ers for Dise s or injury	ease Control :	and Prevention as contributing fa	ctors in
Compliance N OUT	Demonstration of I Person in charge present, dem		cos		Compliance	O 11/0		tentially Hazardous Foods	cos
.,	and performs duties				OUT N/			ing, time and temperature	
N OUT	Employee He Management awareness; police	y present			OUT N/			eating procedures for hot holding ng time and temperatures	
TUO V	Proper use of reporting, restrict Good Hygienic F	tion and exclusion		IN	OUT N/	O N/A	Proper hot h	olding temperatures	
N OUT N/O	Proper eating, tasting, drinking	or tobacco use			OUT N/	N/A O N/A		holding temperatures marking and disposition	
N OUT N/O	No discharge from eyes, nose				OUT N/		Time as a precords)	ublic health control (procedures /	
N OUT N/O	Preventing Contamina Hands clean and properly wash			IN	OUT	N/A		Consumer Advisory dvisory provided for raw or	
N OUT N/O	No bare hand contact with read approved alternate method pro						undercooked Hig	hly Susceptible Populations	
N OUT	Adequate handwashing facilitie accessible	s supplied &		IN	OUT N/	O N/A	Pasteurized offered	foods used, prohibited foods not	
N OUT	Approved So Food obtained from approved s	urce		-	0115			Chemical	
N OUT N/O N/A	Food received at proper tempe				OUT			es: approved and properly used nces properly identified, stored a	nd
N OUT N OUT N/O N/A	Food in good condition, safe ar Required records available: she	nd unadulterated		INI	OUT		Conform	ance with Approved Procedures with approved Specialized Proce	
	destruction Protection from Con	177					and HACCP	plan	
OUT N/A	Food separated and protected			Th	e letter to to pection.	the left of	each item ind	icates that item's status at the tin	ne of the
OUT N/A	Food-contact surfaces cleaned				N/A = not a	ompliance applicable		OUT = not in compliance N/O = not observed	
1 001 11/0	Proper disposition of returned, preconditioned, and unsafe food			С	OS = Corre	ected On	Site	R = Repeat Item	
	Good Retail Practices are prever	GOC	D RETAIL	L PRAC	TICES				
001	Safe Food and Wate	r C	OS R	IN	OUT	geris, criei		r Use of Utensils	COS R
	rized eggs used where required and ice from approved source					In-use ute	nsils: properl	y stored d linens: properly stored, dried,	
						handled			
Adequa	Food Temperature Con ate equipment for temperature co	entrol				Single-use	e/single-serviced properly	ce articles: properly stored, used	
Approv	red thawing methods used						Utensils, Ed	uipment and Vending	
Thermo	pmeters provided and accurate Food Identification					designed,	nonfood-cont constructed,	act surfaces cleanable, properly and used	
Food p	roperly labeled; original containe	r		V		strips used	d	installed, maintained, used; test	
	Prevention of Food Contam	ination				NONIOOG-C	contact surfact	es clean sical Facilities	
Contan	, rodents, and animals not prese nination prevented during food pr	reparation, storage			I	Hot and co	old water ava	ilable; adequate pressure per backflow devices	
and dis	play al cleanliness: clean outer clothir ails and jewelry	ng, hair restraint,					- Contract of	er properly disposed	
Wiping	cloths: properly used and stored and vegetables washed before us	ie.			7	Toilet facil	ities: properly	constructed, supplied, cleaned	
erson in Charge /Tit					F	Physical fa	acilities install	y disposed; facilities maintained ed, maintained, and clean	-
) () mir	a yo Ketters	Telepho	ne No		Er	PHS No.	Date:	1-9-0	DX No
spector:								VAC	No No