

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

TMB: 50A	TIME OUT D.
PAGE of	2 '

INEXT ROUTINE INS	ECTION THIS DAY, THE ITEMS NOTED BELOW IDENTI PECTION, OR SUCH SHORTER PERIOD OF TIME AS M ITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE M T NAME:	1AY BE SPI	ECIFIED IN WE	RITING BY	THE REGULATORY AUTHORITY FAILURE TO	CTED BY THE COMPLY
Sreen to	een Forest K-11 School Green Forest R-11 Theresa En loe					
ADDRESS:	DIT TIWY F					
CITY/ZIP: 65560 PHONE: 3902 FAX 9-4842 P.H. PRIORITY : D.H. D L						
BAKERY RESTAURAN PURPOSE	C. STORE CATERER DE T SCHOOL SENIOR CENTER TEN	LI MP. FOOD		ERY STOP	RE INSTITUTION	
Pre-opening		Other				
FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY Approved Disapproved Disapproved Disapproved Disapproved Public PUBLIC COMMUNITY NON-COMMUNITY PRIVATE License No. PRIVATE PRIVATE Date Sampled Results						
Risk factors are for	od preparation practices and employee behaviors most con	nmonly rep	orted to the Cer	aters for Dis	sease Control and Prevention as contributing facto	rs in
foodborne illness ou Compliance	tbreaks. Public health interventions are control measure Demonstration of Knowledge	cos	R Compliant	ess or injur	y. Potentially Hazardous Foods	COS R
INOUT	Person in charge present, demonstrates knowledge, and performs duties		IN OUT	N/0 N/A	Proper cooking, time and temperature	C03 K
INQUT	Employee Health Management awareness; policy present				Proper reheating procedures for hot holding Proper cooling time and temperatures	
	Proper use of reporting, restriction and exclusion Good Hygienic Practices		IN OUT	N/O N/A N/A	Proper hot holding temperatures Proper cold holding temperatures	
IN OUT N/O	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose and mouth		IN OUT	N/O N/A	Proper date marking and disposition Time as a public health control (procedures /	
-	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	and the second s
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				undercooked food Highly Susceptible Populations	
IN OUT	Adequate handwashing facilities supplied & accessible		INOUT	N/O N/A	Pasteurized foods used, prohibited foods not	
	Approved Source			0	offered Chemical	
IN OUT IN OUT N/O N/A	Food obtained from approved source Food received at proper temperature		IN 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 Conformance with Approved Procedures	
IN OUT N/O N/A Required records available: shellstock tags, parasite destruction			IN OUT	(N/A)	Compliance with approved Specialized Process and HACCP plan	
IN OUT N/A	Protection from Contamination Food separated and protected		The letter t	o the left of	each item indicates that item's status at the time of	f the
IN OUT N/A	Food-contact surfaces cleaned & sanitized		inspection. IN = in	compliance		
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food			ot applicable prrected On		
	GOO	OD RETAIL	PRACTICES			
IN OUT	Good Retail Practices are preventative measures to con Safe Food and Water	trol the intro	IN OUT	nogens, che	emicals, and physical objects into foods. Proper Use of Utensils	COS R
Pas Wat	teurized eggs used where required		1	In-use ut	ensi s: properly stored equipment and linens: properly stored, dried,	
V	Food Temperature Control		VØ	handled		Ø
Ade	quate equipment for temperature control	-	LL	Single-us Gloves u	se/single-service articles: properly stored, used sed properly	
	roved thawing methods used			Food and	Utensils, Equipment and Vending nonfood-contact surfaces cleanable, properly	
	Food Identification		1	designed	, constructed, and used	
Food	properly labeled; original container		K	strips use	contact surfaces clean	
	Prevention of Food Contamination				Physical Facilities	
Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display:			1	Hot and c Plumbing	installed; proper backflow devices	
Personal cleanliness: clean outer clothing, hair restraint,			1		and wastewater properly disposed	
fingernails and jewelry Wiping cloths: properly used and stored			L	Toilet faci	lities: properly constructed, supplied, cleaned	
Fruits and vegetables washed before use				Garbage/	refuse properly disposed; facilities maintained facilities installed, maintained, and clean	
Person in Charge /Title: Date: 1-28-2023						
Inspector: Telephone No. EPHS No. Follow-up: Yes No.						
MO 580-1814 (11-14)	DISTRIBUTION: WHITE - C	WNER'S COP	Y (CANARY - FILE		E6.37



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TIME IN 50A TIME OUT 00 PAGE 0 of

NUNDINL	ADDRESS HWVF	CITYSILEM	ZIP 5560
FOOD PRODUCT/LOCATION	TEMP. FOOD PRO	DDUCT/ LOCATION	TEMP.
510ppy joes svg. line	192 milk carton	old milk cooler	380
Uncesse Sticks oven	140° Milk Carton	New Milk CODIEr	300
Shell Prast Manitaine	190 upples a	upera cooler	33
Ston 498. Penerape Arv	210	V	
Code	PRIORITY ITEMS		Correct by Initial
Reference Priority items contribute directly to the elir or injury. These items MUST RECEIVE I	nination, prevention or reduction to an acceptable level, MMEDIATE ACTION within 72 hours or as stated.	nazards associated with foodborne illness	(date)
4-200.11 Ubs: Two nubber	Statulas with Chipping	around the edges	(205 19
Voluntarily throw	Mauay "		
Code	CORE ITEMS		Correct by Initial
i standard operating procedures (SSOPS).	erational controls, facilities or structures, equipment desi These items are to be corrected by the next regular i	gn, general maintenance or sanitation	(date)
TO CROOLE REQUITED TO	red wrong ade upg	1 top of first	CDS 12
microwaere,			
2-305.12/GIUNS' (DATE ins	of food in limit in	- Busersey II -t	
3-305,12(G) Ups: Containe	er of food in wark in	Reezer that	COS TE
3-305,12(G) Obs: Containe Water and drip	er of food in work in Ded and those on top	Neezer that Voluntarily	COS TÉ
3-305,12(G) Ups: Containe Laterand drip Hotun away;	er of food in work ir Ded and those on top	Voluntarily	COS TE
3-305,12(G) (bs: Containe Luaterland drip thown away; zap.11(A)Obs: but bs at	er of tool in work ir Ded and those on top	in storage	COS TÉ 21222 TÉ
3-305,12(G) (bs: Containe Luaterland drip Thown away; 5200.11(A)Obs: but bs at Koom - not su	er of foot in walk ir Ded and those on top Dove kitchen supplies re if they are shatt	in storage photo bulbs.	COS TE 21222 TE
3-305,12(G) (bs: Containe Luaterland drip thown away; zap.11(A)Obs: but bs at	er of tool in walk ir Ded and those on top Dove kitchen supplies e if they are shatt	in storage 1	COS TÉ 21222 TÉ
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3-305,12(G) (bs: Containe Luaterland drip Thown away; 5200.11(A)Obs: but bs at Koom - not su	er of food in Wulk ir Ded and those on top ove kitchen supplies e if they are shatt EDUCATION PROVIDED OR COMMENTS	in storage 1	COS TE 21222 TE
3-305,12(G) Ups: Containe Waterland drip Hotun away; DDD.11(A)Ops: bufbs at Hoom - hot sur Will change		in storage 1	COS TÉ 21222 TÉ
3-305,12(G) (bs: Containe Luaterland drip Thown away; 5200.11(A)Obs: but bs at Koom - not su		in storage 1	COS TÉ 21222 TÉ
3-305,12(G) Ups: Containe Waterland drip Hotun away; DDD.11(A)Ops: bufbs at Hoom - hot sur Will change	EDUCATION PROVIDED OR COMMENTS	Date: 11-28	COS TE 21227E
Person in Charge/Title: Mark and the providence of the providence		Date: 11-26 Follow-up: 5 B Follow-up Date: 5	COS TE 21227E 21227E

Fecha Empleado	MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT							TIMEIND	of 1	MEOUT	<u>5</u> k			
0 Date: C) Emp:	ROUTIN ANY TIM	O ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILI ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATO ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPE ABLISHMENT NAME: O OWNER:						ITIES WHICH MUST BE CORRECTED BY THE ORY AUTHORITY. FAILURE TO COMPLY				THE		
	DRESS:	611	DITITIVYE							COUNTY:	Den	+		
ORANGE OLOR NARANIA	Zipien 65560 PHONE-3902 FAX:29-48													
	Image: Selishment type BAKERY Image: C. Store Caterer Image: Deli Image: Grocery Store Inaccery Store RESTAURANT Image: School Image: Senior Center Image: Temp. Food Image: Tavern Image: School Image: School						STITUTION DBILE VENDORS	TITUTION ILE VENDORS						
BAR TUI	Pre-opening Routine Pre-opening Routine Pre-opening													
BLUE				WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results						ate				
		are feed	preparation practices and employ		TORS ANI		2.2.2		Cantral	and Drevention as		ing factors	Jan and	
PASS ES ACEPTI	borne illn	ess outbi	eaks. Public health intervention Demonstration of k	s are control measure	s to prevent	foodbo	orne illno	ess or injur	y.	otentially Hazardo		ing lactors	COS	R
	OUT		Person in charge present, dem and performs duties	onstrates knowledge,		IN	OUT	N/O N/A	Proper cook	ing, time and tem	perature			
			Employee He Management awareness; polic	/ present		IN	OUT	N/O N/A N/O N/A	Proper cool	eating procedures	eratures	lding		
	OUT N/O		Proper use of reporting, restric Good Hygienic P Proper eating, tasting, drinking	ractices		IN IN IN	OUT	N/O N/A N/A N/O N/A	Proper cold	holding temperatur holding temperatur marking and dispo	ures			
IN	OUT N/O		No discharge from eyes, nose			IN		N/O N/A		ublic health contro	ol (procedu	ures /		
IN	OUT N/O	1	Preventing Contamina Hands clean and properly wash	ed		IN OUT N/A Consumer advis undercooked fo			Consumer Advi dvisory provided f	isory for raw or				
IN	OUT N/O		No bare hand contact with read approved alternate method pro	perly followed					Hig	hly Susceptible Po				
			Adequate handwashing facilitie accessible Approved So				IN OUT N/O N/A		Pasteurized foods used, prohibited foods not offered Chemical					
IN OUT Food obtained from approved source IN OUT N/O N/A Food received at proper temperature					OUT OUT	N/A	Food additiv	es: approved and inces properly ider	properly untified, sto	used pred and				
IN OUT Food in good condition, safe and unadulterated IN OUT N/O N/A Required records available: shellstock tags, parasite destruction			llstock tags, parasite		IN	OUT	N/A		ance with Approve with approved Spe plan					
IN C		N/A	Protection from Con Food separated and protected			The	e letter t	o the left of	feach item ind	icates that item's	status at t	he time of	the	
IN C	TUC O/N TUC	N/A	Food-contact surfaces cleaned Proper disposition of returned, p			IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item								
			reconditioned, and unsafe food	GO	OD RETAIL	PRACT	TICES			R = Repeat Item				_
IN	OUT	100 C 100 C 100 C	Good Retail Practices are preven Safe Food and Water	tative measures to con	trol the intro	duction IN	of path OUT	ogens, che		hysical objects into r Use of Utensils	o foods.		cos	R
			rrized eggs used where required and ice from approved source			In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,					ied,			
			Food Temperature Cont ate equipment for temperature co	ntrol		~		handled Single-us Gloves u	se/single-servi sed properly	ce articles: proper	ly stored,	used		
		Approved thawing methods used Thermometers provided and accurate						Food and	Utensils, Ed nonfood-con	uipment and Vend act surfaces clear	ding nable, pro	perly		
			Food Identification			designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used								
		A BARA	roperly labeled; original container Nonfood-contact s Prevention of Food Contamination		contact surfact Phy	sical Facilities								
		Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display								ilable; adequate p per backflow devic				
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry								er properly dispose				
		Wiping cloths: properly used and stored Toilet facilities: properl Fruits and vegetables washed before use Garbage/refuse properly				refuse properl	constructed, supp y disposed; faciliti ed, maintained, ar	ies mainta	ined					
Pers	on in Ch	arge /Ti	le oron Ex	VIR				Tysical	Date:		- 12-	202	52	
9	ector:	90	10 EPISIT	Telepho	one No.	100	0	EPHS No		v-up:] Yes		O No	
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