

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

TIME IN	DIA	TIME OUT
PAGE	of =	3

INCK! NOUTHAL HASE	CTION THIS DAY, THE ITEMS NOTED BELOW IDENT PECTION, OR SUCH SHORTER PERIOD OF TIME AS IN TS FOR CORRECTIONS SPECIFIED IN THIS NOTICE [NAME: OWNER:	MAY BE SE		D IN WE	DITING BY	THE DECLIE	TORY ALITHORITY FAILURE TO	CTED B COMPI	BY THE
ADDRESS:	200 5, Hwy 19	IN	111	1)11	IUI	SINCI	COUNTY: Dent	SCW	erd
CITY/ZIP: 65560 PHONE: 5618 FAX:739-6982 P.H. PRIORITY: 1 H M [М 🗆	L	
□ BAKERY □ C. STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION □ RESTAURANT □ SCHOOL □ SENIOR CENTER □ TEMP. FOOD □ TAVERN □ MOBILE VENDORS									
☐ Pre-opening									
FROZEN DESSERT Approved Disapproved Not Applicable License No. SEWAGE DISPOSAL PUBLIC PRIVATE COMMUNITY NON-COMMUNITY Date Sampled Results						Rua			
Risk factors are food	RISK FAC							U	
foodborne illness out	d preparation practices and employee behaviors most corpreaks. Public health interventions are control measure	es to prever	nt foodb	orne illne	ess or injur	у.	All the second of the second of the second	ors in	
IN OUT	Demonstration of Knowledge Person in charge present, demonstrates knowledge,	cos		Compliand	N/O N/A		otentially Hazardous Foods king, time and temperature	CO	S F
	and performs duties Employee Health		1	5	N/O N/A				
IN OUT	Management awareness; policy present				N/O N/A	Proper cool	eating procedures for hot holding ing time and temperatures		
	Proper use of reporting, restriction and exclusion Good Hygienic Practices			LOUT	N/O N/A N/A	Proper hot I	nolding temperatures holding temperatures	L	-
IN OUT N/O	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose and mouth		AK	LOUT	N/O N/A	Proper date	marking and disposition	L	
			II.	001	N/O N/A	records)	ublic health control (procedures /		
IN OUT N/O	Preventing Contamination by Hands Hands clean and properly washed		IN	OUT	N/A)	Consumer a	Consumer Advisory dvisory provided for raw or		
IN OUT N/O	No bare hand contact with ready-to-eat foods or		-			undercooke Hig	hly Susceptible Populations		
IN OUT	approved alternate method properly followed Adequate handwashing facilities supplied &		IN) TUO	N/O N/A		foods used, prohibited foods not		
	accessible Approved Source			,		offered			
IN OUT N/O N/A	Food obtained from approved source		-	OUT	N/A	Food additiv	Chemical es: approved and properly used		100
20	Food received at proper temperature		IN	OUT		Toxic substa used	inces properly identified, stored and	1	
IN OUT N/O N/A	Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite		IN	OUT	(N/A)	Compliance	ance with Approved Procedures		
	destruction Protection from Contamination			001	INA	and HACCP	with approved Specialized Process plan		
IN OUT N/A	Food separated and protected	1	Th.	e letter to	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			spection. IN = in	compliance	е	OUT = not in compliance		
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food			N/A = no OS = Co	ot applicable orrected On	e Site	N/O = not observed R = Repeat Item		
	GO	OD RETAIL	LPRAC	TICES					ine si
IN OUT	Good Retail Practices are preventative measures to con	ntrol the intr	roductio	n of path	ogens, che	emicals, and p	hysical objects into foods.		
	Safe Food and Water eurized eggs used where required	COS R	IN	OUT			r Use of Utensils	COS	R
Wate	r and ice from approved source			11	Utensils,		d linens: properly stored, dried,		
	Food Temperature Control				handled Single-us	se/single-servi	ce articles: properly stored, used		
Adeq	uate equipment for temperature control oved thawing methods used		1		Gloves u	sed properly		1979	
Therr	nometers provided and accurate		1/		Food and	nonfood-con	uipment and Vending act surfaces cleanable, properly		
	Food Identification		1		designed Warewas	, constructed,	and used installed, maintained, used; test		
Food	properly labeled; original container				strips use	ed contact surfac			
	Prevention of Food Contamination s, rodents, and animals not present					Phy	sical Facilities		
Conta	mination prevented during food preparation, storage		1		Hot and o	installed; pro	ilable; adequate pressure per backflow devices		
and d	nal cleanliness: clean outer clothing, hair restraint,		1	,			er properly disposed		
finger	nails and jewelry g cloths: properly used and stored		V						
Fruits	and vegetables washed before use		K		Garbage/	refuse properl	constructed, supplied, cleaned y disposed; facilities maintained	Carrie	
Person in Charge /T					Physical f	facilities install Date:	ed, maintained, and clean		
Inspector:	WOOD PDHS IP Jelepho	one No.	VII	1	EPHS No.	Follow		O No	0
MO 580-1814 (11-14)	DISTRIBUTION: WHITE-C	OWNER'S COF	ALL	10	CANARY - FILE		v-up Date: 12 -12 - 202	70	



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

TIME IN DIA	TIME OUT
PAGE a of 2	}

ESTABLISHMENT NAME R-1 School	ADDRESS (20)	29. Hwy19	CITY GO	lem	ZIP 555	(1)
FOOD PRODUCT/LOCATION	TEMP.	FOOD PR	ODUCT/ LOCATION	1011	TEM	P.
Brown Brons SVa. line	138°	tacos	Thuo Fri	dae	3-	30
Chicken patty 549, line	1270/2070	milkrarton	11	11	39	30
Campts Sygiline	1530	Milk Carton	walking	ooler	38	9
WIIKCONTONS INTIK COTTEN	36-44					
Code	PRIC	DRITY ITEMS			Correct by	Initial
Reference Priority items contribute directly to the elir or injury. These items MUST RECEIVE II	nination prevention or r	eduction to an acceptable level	hazards associated with	foodborne illness	(date)	triittai
3-501,11dA) Olos: Chicken pat	luma I I a	eld at 1350-	- reheated	to april	1005	MKD
4-10111(1) 01-51 1-10-51 1-10 1-1	tonsil di					
I WI THIND WAS WITH AND IT I W	CUSI anan	ver with deb	INS		as	
4-202.11 Ops: two spatula.	s with an	icked, broken e	daps. Volu	ntank	M	
Mrown Rulay,			0			
3-5017 Obs! tacos not d	ato labo	eledVoluntar	:1. Marga-ma	2 V2 I	COS	
am, obs. Mass road M	are vigo	eledVoluntar	1 wmown o	uuy	w	
3-300.11 Obsishell eags ab	ove Deache	S+ Milk Carton	ns in This	refria	MS	
	T					
4-1al.111A) Obs. Contrures in	Storage vo	rom debris or	n Inside.	OK	12-12-22	
401.11(A) 000 1 au 3 chest	Treezers	with the frost	and dahy	isingle	N 12-22	
	THE COLUMN	WITT BOOK ITUS	and went	SIMONE	1012-00	
7-201,11 Obst Cleaning Sug	polies on s	shelf with mu	Affin tins a	nd	COS	MED
storage contains	1 1	ae room.	111111111111111111111111111111111111111	LVI		Ville 1
Code	60	REITEMS				
Reference Core items relate to general sanitation, operating procedures (SSOPs).	erational controls faciliti	ies or structures, equipment des	ign, general maintenance	or sanitation	Correct by (date)	Initial
1-901.11 Dios! nans stacke	d straigh	t from dishu	mspection of as stated	Dut	105	W(7)
auted wet.	0		20,000			Will Co.
3-101.11 Obsitacos in True	Vafil- In-	1		N		
	ie: coltaa	tin tood avad	- Contract	er, ago	9-12-93	1
recurle # lov 7	- CONS	t reuse thes	House no	2 a		
		A TENSE THE	se arricar	HOS,		-
Flal. 11 Ops: debris on	Shelf al	cove stove.		OK	2-19-22	
1903.11 Obs: container	of modia	le cilli - A	9		2 10 00	
of Letchen	et panlio	Is sitting on	HOOV IN CO	meg	9-19-99	
				,		
HOLLIC Obs! handles of T	Tue Vefrice	a Stickento	touch	014	3-12-22	-
110 10 005 ling: 5 5 5 1						
HUI.19 Obsiliner on shell	res and 11	18ide Olvauer	s throughet	worken	2-12-22	
Hallic Opsi Containers in	Stanger	Dom with dot	nis on outs	do de	117 22	4553
	Sal I I I I I wanted I	ROVIDED OR COMMENTS	MYCHOWS	me, 090	o la acal	MKN
Person in Charge /Title:	,					
~ (Welling) e-	/ cook		Date:	10-1	- 000	+
Inspector: PPHS II	Telephon	e No. EPHS No		v-up:	Yes 🗆	No
MO 580-1814 (11-14)	STRIBUTION: WHITE - OWNER	R'S COPY CANARY - FIL	E COPY	v-up Date.	1000	E6 37A



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TIME IN OI	+ 1	IME OUT	P
PAGE 3	3		/

DOLK FO	OOD PRODUCT/LOCATION	ADDRESS TEMP.	5, Hwy 19 FOOD PROD	OUCT/ LOCATION	65560 TEMP.
Code Reference	Delaylic items and the first of the second	PRI	ORITY ITEMS		Correct by Initial
Relefence	Priority items contribute directly to the elir or injury. These items MUST RECEIVE I	nination, prevention or in MMEDIATE ACTION w	reduction to an acceptable level, haz ithin 72 hours or as stated.	zards associated with foodborne illness	(date)
Code		CO	RE ITEMS		
Reference	Core items relate to general sanitation, operation of standard operating procedures (SSOPs). DOS! DOX ES OF TO	protional appleals forther	es or structures, equipment design, corrected by the next regular insp	general maintenance or sanitation pection or as stated.	Correct by (date) Initial
				(
	5				
		EDUCATION PR	ROVIDED OR COMMENTS		
Person in Cha	arge /Title:	50 km.		Date:	2022
nspector: 0 580-1814 (11-14)	Gones EPHSI	Telephone	PILIO XIIID IIIO	Follow-up: Follow-up Date:	Yes No



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

TIME IN 5A		TIME OUT
PAGE	of	

WITH ANY TIMI	E LIMITS	TION THIS DAY, THE ITEMS NOTED BE CTION, OR SUCH SHORTER PERIOD O BE FOR CORRECTIONS SPECIFIED IN THE NAME:	F TIME AS M.	FY NONC AY BE SI	PECI	PLIANCE IN FIED IN WI	N OPERATI	ONS OR FAC	ILITIES WHICH MUST BE CORRI TORY AUTHORITY. FAILURE TO	CTED E	BY THE
ESTABLISHI	MENT	NAME: School OW	NER:	18-	10	3thr	1 Dis	Strict	PERSON IN CHARGE:	- 1	
ADDRESS:	100	100 5. HWW 19	MIII		8 (MILL	11 11 1	SHICE	COUNTY:	EVO1	
STY/ZIP (65560) PHONE -5618					FAX: 9-10982 P.H. PRIORITY: MH ML						
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI SCHOOL SENIOR CENTER TEMP FOOD						CERY STOR	RE IN	ISTITUTION			
PURPOSE Pre-open				P. FOOD Other		TAVER	RN	□ мс	DBILE VENDORS		
FROZEN DE	SSERT	SEWA	AGE DISPOS		V	VATER S					
□ Approved □ Disapproved □ Not Applicable License No. □ PUBLIC □ COMMUNITY □ NON-COMMUNITY □ Date Sampled □ Date SampleDate Date Date SampleDate Date								R			
Dick factors or	ra food n		RISK FACT	TORS A	ND I	NTERVE	NTIONS			Kea	wa
	ss outbre	reparation practices and employee behavi eaks. Public health interventions are con	ors most com- itrol measures	monly reposite to preve	porte	d to the Cer	nters for Dis	sease Control	and Prevention as contributing fact	ors in	
Compliance IN OUT		Demonstration of Knowledge	9	cos	R	Compliand	ce		otentially Hazardous Foods	CO	OS F
IN OUT		Person in charge present, demonstrates and performs duties	knowledge,			IN OUT	N/O N/A	Proper cook	ing, time and temperature		
IN OUT		Employee Health				IN OUT		Proper rehe	eating procedures for hot holding		
IN OUT		Management awareness; policy present Proper use of reporting, restriction and ex	volucion			IN OUT		Proper cooli	ng time and temperatures		1111
		Good Hygienic Practices			1	IN OUT	N/O N/A	Proper hot h	olding temperatures holding temperatures	100	Part Co
IN OUT N/O		Proper eating, tasting, drinking or tobacco	o use		- (IN OUT	N/O N/A	Proper date	marking and disposition		
IN OUT N/O		No discharge from eyes, nose and mouth			4	IN OUT		Time as a pu	ublic health control (procedures /	KE DEEK	
IN OUT N/O		Preventing Contamination by Ha	nds					records)	Consumer Advisory		
IN OUT N/O		Hands clean and properly washed			•	IN OUT	N/A	undercooked			
IN OUT		No bare hand contact with ready-to-eat for approved alternate method properly follow	wed					Hig	hly Susceptible Populations		
110 001		Adequate handwashing facilities supplied accessible	&			IN OUT	N/O N/A	Pasteurized offered	foods used, prohibited foods not		
IN OUT		Approved Source Food obtained from approved source			-	IN OUT			Chemical		
IN OUT N/O I	N/A	Food received at proper temperature			1	IN OUT	N/A	Food additive Toxic substa	es: approved and properly used notes properly identified, stored and	1	
IN OUT		Food in good condition, safe and unadulte	erated		+			used			
IN OUT N/O I	N/A	Required records available: shellstock tag destruction	s, parasite			IN OUT	N/A	Compliance and HACCP	ance with Approved Procedures with approved Specialized Process		
IN OUT N	N/A	Protection from Contamination Food separated and protected				The letter t	to the left of		icates that item's status at the time	of the	100
IN OUT N		Food-contact surfaces cleaned & sanitize	ed		\dashv	Inspection. IN = in	compliance	Э	OUT = not in compliance	or the	
IN OUT N/O		Proper disposition of returned, previously reconditioned, and unsafe food	served,	J	1	N/A = nc	ot applicable orrected On	9	N/O = not observed R = Repeat Item		
			GOO	D RETAI	L PR	ACTICES	70.00				
III Laum II	G	Good Retail Practices are preventative mea	sures to conti	rol the int	roduc	ction of path	nogens, che	micals, and pl	rysical objects into foods		
IN OUT		Sale rood and water	C	OS R		IN OUT		Proper	Use of Utensils	cos	R
	Water a	ized eggs used where required nd ice from approved source			_		In-use ut	ensils: properly	y stored		ar st
		na loo nom approved source			Į.	/	handled	equipment an	d linens: properly stored, dried,	100	
		Food Temperature Control			1	/		e/single-service	ce articles: properly stored, used		
	Adequa	te equipment for temperature control					Gloves u	sed properly			1000
	Thermo	ed thawing methods used meters provided and accurate						Utensils, Eq	uipment and Vending		3 30
							designed	nonfood-cont , constructed,	act surfaces cleanable, properly		
		Food Identification					Warewas	hing facilities:	installed, maintained, used; test		
	Food pre	operly labeled; original container			1	/	Strips use	contact surfac	es clean		
	Incasts	Prevention of Food Contamination			ľ			Phys	sical Facilities		-300
	Contami	rodents, and animals not present nation prevented during food preparation,	-1				Hot and c	old water avai	lable; adequate pressure		653
	and disp	olay					Plumbing	installed; prop	per backflow devices	1 34	
	Persona	I cleanliness: clean outer clothing, hair res ils and jewelry	traint,				Sewage a	and wastewate	r properly disposed		75.54
		sloths: properly used and stored			-					A STATE OF THE PARTY OF THE PAR	
		nd vegetables washed before use			+		Garbage/	refuse properly	constructed, supplied, cleaned visposed; facilities maintained		1111111
D : 5:	-				1		Physical f	acilities installe	ed, maintained, and clean	1	2.1.1.2
Person in Char	rge /Title	in /cook						Date:	12-12-202	7	
Inspector:	CX	men EPHSIF	Telephor	ne No.	X	106	EPHS No.		/-up: ☐ Yes /-up Date:	B No	0
MO 580-1814 (11-14)	11	DISTRIBU	TION: WHITE - OV	WNER'S CO	PY		CANARY - FILE				E6.37