

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

TIME IN	4A	TI	MEC	U	5	0		
PAGE	of a	2			Man		S. A.	

WITH ANY TIME LIMIT	ECTION, OR SUCH SHORTER PI IS FOR CORRECTIONS SPECIFI	ERIOD OF TIME AS M ED IN THIS NOTICE N	IAY BE SF MAY RESU	PECIFI JLT IN	ED IN WR	RITING BY T ION OF YO	THE REGULA UR FOOD O	TORY AUTHO PERATIONS.	RITY. FAILURE TO	COMPL	Y
ESTABLISHMENT NAME: OWNER: OWNER: PERSON IN CHARGE:											
ADDRESS:	O Due Elan	Julan	Na	1	WI	DISTI	nct_	COUNTY:	y ruu		
CITY/ZIP:	. 1	FAX:				1	DEAT				
ESTABLISHMENT TYPE	11	1	AX.			P.H. PRIOF	RITY: MH	М 🗆 І	_		
☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ TEMP					GROC	ERY STOR	RE DIN	STITUTION OBILE VENDO	Be.	Temp	pDot
PURPOSE Pre-opening	☐ Other		_ TAVER	XIV.		OBILE VENDO	NO	160	71		
FROZEN DESSER		SEWAGE DISPO			ATER SI					Pass = B Passer =	
License No.	☐ Approved ☐ Disapproved ☐ Not Applicable ☐ PUBLIC					MUNITY		I-COMMUNIT Sampled			
		RISK FAC									7
Risk factors are food foodborne illness out	I preparation practices and employ preaks. <b>Public health intervention</b>	ee behaviors most cor	nmonly rep	ported	to the Cer	nters for Dis	ease Control	and Prevention	as contributing fact	ors in	
Compliance	Demonstration of F		cos	R	Compliand			otentially Hazar	rdous Foods	COS	SR
IN OUT	Person in charge present, dem and performs duties	onstrates knowledge,			IN OUT	N/O N/A		king, time and to			
	Employee He				IN OUT		Proper reh	eating procedur	res for hot holding	7.0	
IN OUT	Management awareness; polic				IN OUT		Proper coo	ling time and ter	mperatures		
IN OUT	Proper use of reporting, restrict Good Hygienic P	ractices		_	IN OUT	N/O N/A		holding temperal holding temperal			
IN OUT N/O	Proper eating, tasting, drinking	or tobacco use			IN OUT		Proper date	marking and d	isposition	1	pril .
IN OUT N/O	No discharge from eyes, nose				IN OUT	N/O N/A	Time as a p	oublic health cor	ntrol (procedures /		
IN OUT N/O	Preventing Contamina Hands clean and properly wash				IN OUT	(N/A	Consumer	Consumer A			
IN OUT N/O	No bare hand contact with read						undercooke				
IN OUT	approved alternate method pro Adequate handwashing facilitie	perly followed		-	IN OUT	N/O N/A			ohibited foods not		
accessible  Approved Source				-		TWO TWA	offered	Chemic			
IN OUT	Food obtained from approved s				IN OUT	(N/A	Food additiv		and properly used		
IN OUT N/O N/A Food received at proper temperature		rature			IN) OUT				identified, stored an	d	
IN OUT N/O N/A	Food in good condition, safe ar Required records available: she				IN OUT	NIA	Conform		roved Procedures		
117 001 1770 1477	destruction  Protection from Con	0.1			IN OUT	N/A	and HACCF		Specialized Proces	3	
IN OUT N/A	Food separated and protected	tarriiriatiori		-	The letter	to the left of	each item in	dicates that iten	n's status at the time	of the	
IN OUT N/A	Food-contact surfaces cleaned	& sanitized		-  '		n complianc		OUT = not ir	compliance		
IN OUT N/O	Proper disposition of returned, preconditioned, and unsafe food	previously served,				ot applicable orrected Or		N/O = not ol R = Repeat			
	reconditioned, and unsale lood	GO	OD RETA	IL PR	ACTICES						
	Good Retail Practices are preven					hogens, che	emicals, and	physical objects	into foods.		14.55
IN OUT	Safe Food and Wate	r	COS R		N OUT		Prop	er Use of Utens		cos	R
	eurized eggs used where required er and ice from approved source		-	t			ensils: prope				4
***************************************				٤		handled			erly stored, dried,		
Ada	Food Temperature Con	trol		L				rice articles: pro	perly stored, used		1.83
	uate equipment for temperature co	ontrol		-		Gloves	ised properly	iquipment and \	/anding		
	mometers provided and accurate			1	_	Food and	d nonfood-coi	ntact surfaces c	leanable, properly		
	Food Identification			1	/	Warewas			ntained, used; test		
Food	properly labeled; original containe	r		-	1	strips use	ed -contact surfa	ices clean			1 10 10
	Prevention of Food Contam	ination	-				Ph	vsical Facilities			
	cts, rodents, and animals not prese			- 1		Hot and	cold water av	ailable; adequa	te pressure		4
Contamination prevented during food preparation, storage and display				L		. 7		oper backflow d			5
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				L			-	ter properly disp			
	ng cloths: properly used and stored and vegetables washed before us			1	_				supplied, cleaned cilities maintained		
Truit	- E. Togotableo Washed belole us	,	- 1	East		Physical	facilities insta	alled, maintaine	d, and clean		30-21-1
Person in Charge /	Title:					, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Date		1-7-20	92	
Inspector:	AND IDUATE	Teleph	one No.	1.1	n!	EPHS No	Follo	ow-up:	Yes	N N	lo
MO 500 1814 (11 14)											

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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TIMEINTHA	TIME OUT
PAGE of	

ESTABLISHM	ENT NAME		CITY	ZID	
JILLA	nK	TOU LOWER EIRON IDIN MOIN	mem	ZIP FFF	7
F	OOD PR	RODUCT/LOCATION TEMP. FOOD F	PRODUCT/ LOCATION	UJUL	-
Valixa	WOK	MOZZChere TVILLE 410 mozz sticks	NODGOTI EGGATION	TEMP.	0
Diama	10 100	The contract of the contract o	nothold	143	
Prami	2 CA	and I'm 40 IIIIK QVIDY	walk in cooler	330	
THUCE	- 0110	eks hothord 164° Sandwich (lu	nchsack) wheth incooker	- 380	
unn.	app	les lue 390 mill cartor	1 mille cooler	300	
m077	Shick	s svaline 1410	I IIII CONTE		
Code					
Reference	Priority	y items contribute directly to the elimination, prevention or reduction to an acceptable lever. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	rel, hazards associated with foodborne illness	Correct by Ini	nitial
2-601 16	6 0h	These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	m°.	(aato)	
) While	100	served open padrage of pepperoni date	d open-10/19/22-	(DS 8	W;
	10/	delda - Intown ausail.			
		O O			
			N. C.		
					-
XI a Time					
					-
					-
Code		CORE ITEMS		Correct by Initia	ol.
Reference	Core ite	ems relate to general sanitation, operational controls, facilities or structures, equipment of	lesign, general maintenance or sanitation	(date)	21
1-24/11-	Olor	procedures (GGC) 3). These items are to be corrected by the next regula	ar inspection or as stated.		
ratific	2 400	served internal thermometer reading.	29 - When applient	ER CO	15
	KIY	NO and external thermometer 400-	-replace internal		
	the	mometer.	1		
H001.11C	Obs	served ico machine tray and Sumour	ding area with	CM CE	20
	mix	d and dobis.	ME WING WITH	ch l	6
	111100	a will help 13,	9		
	500	itizer test strips-need buther Clay	ification of correct	GILL	
	000	Contration - 12 the Clar		W -	
	101	Whiting to talk to	Food Service mar.		
		EDUCATION PROVIDED OR COMMENT	T S		
		ESSS, THOM I NOVIDED ON GOMMENT			
1					
Person in Ch	narge /Tit	the Emily Kan	Date:	200	
1	$\wedge$		11-1	- 1777	
nspector: /			111		
nspector:	mo	Telephone No. XID EPHS	No. Follow-up: Follow-up Date:	Yes 🛮 No	0



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TIME IN	44A	TIME OUT
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WITH ANY TIM	E LIMITS	S FOR CORRECTIONS SPECIFI	ED IN THIS NOTIC	SMAYR	IL SPE		) [N] \///	BILING BA		ILITIES WHICH MUST BE CORR TORY AUTHORITY. FAILURE T PERATIONS.	ECTED E	BY THE
SUPPLY FOR SUPPLY SUPPL							h					
ADDRESS:		COUNTY: Dent										
CITY/ZIP: 65560 PHONE:				611	FAX: P.H. PRIORITY : A H [						М 🗆	L
☐ BAKERY	(	☐ C. STORE ☐ CATERI	ER [ [	DELI EMP. FO	OOD		GROC	CERY STOR		ISTITUTION DBILE VENDORS		
PURPOSE Pre-oper		Routine Follow-up	☐ Complaint	_ O			IAVE.	XIV.	L IVIC	DBILE VENDORS		
FROZEN DESSERT  Approved Disapproved Not Applicable License No. PRIVATE  SEWAGE DISPOSAL PUBLIC PRIVATE  WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results												
Risk factors a	are food p	preparation practices and employ	ee behaviors most o	commonl	ly renor	ted to	the Co	NTIONS	- 200 Control	and Prevention as contributing fac		
foodborne illne Compliance	ess outbre	eaks. Public health intervention  Demonstration of K	is are control meast	ures to p	revent t	toodbo	orne illn	ness or injury	/.			
IN OUT		Person in charge present, demo and performs duties	onstrates knowledge		OS R		OUT	N/O N/A	Proper cook	otentially Hazardous Foods sing, time and temperature	CO	OS F
IN OUT		Employee He Management awareness; policy						N/O N/A	Proper rehe	eating procedures for hot holding		
IN OUT		Proper use of reporting, restricti	ion and exclusion			IN	OUT	N/O N/A	Proper hot h	ng time and temperatures nolding temperatures		
IN OUT N/O		Good Hygienic Pr Proper eating, tasting, drinking of	or tobacco use				OUT	N/A N/O N/A	Proper cold	holding temperatures marking and disposition		
IN OUT N/O		No discharge from eyes, nose a						N/O N/A	Time as a purecords)	ublic health control (procedures /		
IN OUT N/O		Preventing Contaminate Hands clean and properly wash	ion by Hands ed			IN	OUT	N/A		Consumer Advisory dvisory provided for raw or		
IN OUT N/O		No bare hand contact with ready				-			undercooked	d food hly Susceptible Populations		
IN OUT		approved alternate method prop Adequate handwashing facilities	perly followed			IN	OUT	NI/O NI/A				
		accessible Approved Sou	2000			IIV	IN OUT N/O N/A Pasteu offered		offered	foods used, prohibited foods not		
IN OUT	*1/4	Food obtained from approved so	ource			_	OUT	N/A	Food additive	Chemical es: approved and properly used		
IN OUT N/O	N/A	Food received at proper tempera				IN	OUT		Toxic substa	nces properly identified, stored an	d	
IN OUT N/O	N/A	Food in good condition, safe and Required records available: shell	t unadulterated			INI	OUT	N/A	Conform	ance with Approved Procedures		
		destruction Protection from Cont.				IIV	001	IN/A	and HACCP	with approved Specialized Proces plan	S	
IN OUT	N/A	Food separated and protected	attilitation			The	letter	to the left of	each item ind	icates that item's status at the time	e of the	
IN OUT	N/A	Food-contact surfaces cleaned &	sanitized	V	/		pection. IN = in	n compliance	Э	OUT = not in compliance		
IN OUT N/O		Proper disposition of returned, preconditioned, and unsafe food	reviously served,			CC	I/A = nc $OS = C$	ot applicable orrected On	Site	N/O = not observed R = Repeat Item		
			G	BOOD RE	ETAIL F	PRACT	TICES					2
IN OUT		Good Retail Practices are prevent Safe Food and Water	ative measures to c	ontrol th	e introd	luction	of pat	hogens, che	micals, and pl	hysical objects into foods.		
		rized eggs used where required		COS	R	IN	OUT		Proper ensils: properly	r Use of Utensils	cos	R
		and ice from approved source						Utensils,	equipment an	y stored d linens: properly stored, dried,		
	^ <u> </u>	Food Temperature Contr	ol					handled Single-us	e/single-service	ce articles: properly stored, used		
	Approve	ate equipment for temperature cored thawing methods used	itrol					Gloves us	sed properly	Asserted - University		To a least
		ometers provided and accurate						Food and	nonfood-cont	uipment and Vending act surfaces cleanable, properly		
		Food Identification						Warewasl	constructed, hing facilities:	and used installed, maintained, used; test		
	Food pr	operly labeled; original container						strips use	d contact surfac			
1/	Insects	Prevention of Food Contamir rodents, and animals not present	nation						Phys	sical Facilities		E 18
1	Contam	ination prevented during food pre	paration, storage					Hot and co	old water avai	ilable; adequate pressure per backflow devices		
and display  Personal cleanliness: clean outer clothing, hair restraint,			a. hair restraint,		-					er properly disposed		3/2-12-1
	fingerna	ails and jewelry cloths: properly used and stored	,					207				
		nd vegetables washed before use						Garbage/r	efuse properly	constructed, supplied, cleaned y disposed; facilities maintained		
Person in Cha	rge /Titl	e: 0 /	. , 0 1	100				Physical fa	acilities installe Date:	ed, maintained, and clean		
Inspector:	1	annual DHST	Telep	hone N		lac	jer	EPHS No.	Follow	v-up:	D No	2
MO 580-1814 (11-14)	A	MO GIDIL	DISTRIBUTION: WHITE	101	Oh	XI	20	CANARY FILE	Follow	v-up Date:	A 140	