

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

TIME IN	ΣP	TIMEOUT				
PAGE	l'of		. 71			

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 WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.							
ESTABLISHMEN		-05	PERSON IN CHARGE:				
ADDRESS:	Lut	242	COUNTY: Dise Labastida				
CITY/ZIP				LEAN			
ESTABLISHMENT TYPE)	P.H. PRIORITY : D H I M I L			
PURPOSE	BAKERY C. STORE CATERER C				DCERY STOP	RE INSTITUTION MOBILE VEN	NDORS
Pre-opening	Routine Follow-up Complaint	☐ Oth	ier				
FROZEN DESSERT SEWAGE DISPO Approved Disapproved Not Applicable License No. PIBLIC					SUPPLY IMUNITY	NON-COMMUNITY PRIVATE Date Sampled Results	:
Pick fasters are fa					ENTIONS		
	od preparation practices and employee behaviors most of the second s	commonly ures to pre	report event fo	ed to the C bodborne i	Centers for Dis Iness or injur	sease Control and Prevention as contributing factors	in
Compliance IN OUT	Demonstration of Knowledge Person in charge present, demonstrates knowledg	COS	R	Complia	ance	Potentially Hazardous Foods	COS R
	and performs duties	э,				Proper cooking, time and temperature	
IN OUT	Employee Health Management awareness; policy present				T N/O N/A	Proper reheating procedures for hot holding	
IN OUT	Proper use of reporting, restriction and exclusion		(T 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 use		(IN OU	T N/A	Proper cold holding temperatures	
IN OUT NO	No discharge from eyes, nose and mouth				T N/O N/A	Proper date marking and disposition Time as a public health control (procedures /	
	Preventing Contamination by Hands	(ALCON)	_			records)	
IN OUT N/O	Hands clean and properly washed			IN OUT	Γ 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 foo		undercooked food Highly Susceptible Populations	
IN OUT	approved alternate method properly followed Adequate handwashing facilities supplied &						
	accessible				NOUNA	Pasteurized foods used, prohibited foods not offered	
IN OUT	Approved Source Food obtained from approved source		_	IN OUT		Chemical Food additives: approved and properly used	
IN OUT N/O N/A	Food received at proper temperature			IN OUT		Toxic substances properly identified, stored and	1
IN OUT	Food in good condition, safe and unadulterated		-		~~~	used Conformance with Approved Procedures	
IN OUT NO NA	Required records available: shellstock tags, parasit destruction	e		IN OUT	N/A	Compliance with approved Specialized Process and HACCP plan	
IN OUT N/A	Protection from Contamination Food separated and protected			The lette	er to the left o	f each item indicates that item's status at the time of	the
IN OUT N/A	Food-contact surfaces cleaned & sanitized	V		inspectio	on. in compliance		uic
IN OUT NO	Proper disposition of returned, previously served,		_	N/A = not applicab		N/O = not observed	
	reconditioned, and unsafe food				Corrected Or	n Site R = Repeat Item	
	Good Retail Practices are preventative measures to	GOOD RE	TAIL P	RACTICE	S otherana ak		
IN OUT	Safe Food and Water	COS	R	IN OU	T		COS R
	steurized eggs used where required			~	In-use ut	tensils: properly stored	100 K
VVa	ter and ice from approved source			V	Utensils, handled	equipment and linens: properly stored, dried,	
	Food Temperature Control			V		se/single-service articles: properly stored, used	
	equate equipment for temperature control			V	Gloves	used properly	
	ermometers provided and accurate		-		Food an	Utensils, Equipment and Vending d nonfood-contact surfaces cleanable, properly	
	Food Identification			V	designed	d, constructed, and used shing facilities: installed, maintained, used; test	
- Foo	d property lebeled, original appleiner			V	strips us	ed	
Food properly labeled; original container Prevention of Food Contamination				V	Nonfood	-contact surfaces clean Physical Facilities	
Insects, rodents, and animals not present Contamination prevented during food preparation, storage				V	Hot and	cold water available; adequate pressure	
and display				V	Plumbing	g installed; proper backflow devices	
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					Sewage	and wastewater properly disposed	
Wiping cloths: properly used and stored				V		cilities: properly constructed, supplied, cleaned	
Fruits and vegetables washed before use				L		/refuse properly disposed; facilities maintained facilities installed, maintained, and clean	
Person in Charge /Title: Date: 7-11-19							
Inspector:	TONED EPHS I Fele	phone No	106	XAZE	EPHS No	P.O. Follow-up:	No
MO 580-1814 (11-14) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY E6.37							



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TIME IN 15 TIME OUT5P PAGE 2 of 2

		PAGE Of	2
ESTABLISHMENT NAME BIGOSINEXI Can Restauran	ADDRESS 1100 HWY 32	CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION	TEMP. FOOD PF	RODUCT/ LOCATION	TEMP.
Spinach Henmore hidge	39° (980	hot hold	ILIOP
Varubaçon II. In	HP VIGE	11 11	1420
Vetyjed Deans stauniess con	unter 98 vetried beans	S U U	1450
beet walk in odder	41° Sour Gream	Dventable	240
shelppag un	44 aveen peopers	S Preptable fridage	440
Code Reference Priority items contribute directly to the el	PRIORITY ITEMS	hazards associated with foodborne illness	Correct by Initial (date)
3-50 17 0651 0000 600	IMMEDIATE ACTION within 72 hours or as stated.		0.00
Crab not dat	e abeled.	*St puckage of	assu
3-302.11 Obs: 12995 07 7	op of Michelob beer	cans Walkin	as I
a log u also usala la del	offo at 3 internation		
riventi visi unapalea l	Dule in Svatann (Bleach Water)	D L
4-202. Obs: Container	s holding thips Cr	acked + broken	7-15-19 0K
4-DAU Dis Scoon for	Ching land a land		
1 000.11 0003. 2000 10r	mps rahale Dro	lenott.	1-15-19 OK
3-101.11 Obs. Beer Mug	s with packages of	meat in small	COS 3M
Chest Treezera	1 0		
			· · · · · · · · · · · · · · · · · · ·
Code	CORE ITEMS		Correct by Initial
Reference Core items relate to general sanitation, or standard operating procedures (SSOPs)	perational controls, facilities or structures, equipment des These items are to be corrected by the next regular	sign, general maintenance or sanitation	(date)
4-101,19 Obs! Swinaing da	rsto kitchen chinord (Dunt	5-12-19
	J ppent	<u>.</u>	
0-202, 15 Dos: Back abor 1	Lot tight fitting.	DA DA	3-12-19
E FRIMI OLEVITE A PARTY			
6-501.114 Obs: buckets, @	extra door etc. In St	torage room. 8	3-12190K
3-302.12 Obs: breading ce	nteres not labor 1	0	005
e courre coor preanding de	ntainers not labeled	•	WS /
4601,110 Dbs: Containers 11	ive shelving sticky to	touch.	7-15-190R
3.30414 Obstining Cla	the laying on stainly	es louister	
2 200 m person pring cuer	ns ruging on starne	ss counter	as
5-25.11UDS, pan with ch	neese Sitting on floor.	•	COS
4-20412 Dh! themome	fers with reading of	azo/fond 440	1-15-1901
Pred Fridge an	a themanator kehma	re 20 formilia	Me
6-304.110b3 Ventulatio	n fan hot luorking	Womens vestione	3-12-1901
	EDUCATION PROVIDED OR COMMENTS	3	- UK
Person in Charge /Title:		Date:	-11-19
Inspector. A the FOLK	Telephone No. EPHS N		Yes 🗆 No
SUMPOND EMDS	121-3106235	Follow-up Date:	
MO 580-1814 (9-13)	DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FI		E6.37A



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WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.								
BIQOS Mexican Restaurant TSSG			ast	stida PERSON IN CHARGE:				
ADDRESS: 1100 HW132				COUNTY: Dent				
CITY/ZIP: Salem 65560 PHONE: -8				FAX:		P.H. PRIORITY : DH M		
□ BAKERY □ C. STORE □ CATERER ☑ RESTAURANT □ SCHOOL □ SENIOR CENTER		ELI JMMER F.I	P.		CERY STOR		DORS	
PÚRPOSE	Routine Z Follow-up Complaint	D Other						
FROZEN DESSER	T SEWAGE DISP proved Not Applicable DISP	OSAL		VATER S				
License No						Date Sampled Results		
Pick factors are feed	RISK FA	CTORS A	ND IN	NTERVE	NTIONS			
COMPANY OF THE OWNER WATER OF THE OWNER OWNER OF THE OWNER OW	preparation practices and employee behaviors most correaks. Public health interventions are control measu	ommonly re res to preve	eported ent foo	to the Ce	nters for Dise less or injury	ease Control and Prevention as contributing factors	in	
Compliance IN OUT	Demonstration of Knowledge Person in charge present, demonstrates knowledge	COS	R	Complian IN OUT	ce	Potentially Hazardous Foods	COS R	
	and performs duties Employee Health	,			N/O N/A	Proper cooking, time and temperature		
IN OUT IN OUT	Management awareness; policy present			IN OUT	N/O N/A	Proper reheating procedures for hot holding Proper cooling time and temperatures		
	Proper use of reporting, restriction and exclusion Good Hygienic Practices	NG60		IN OUT	N/O N/A	Proper hot holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN 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			IN OUT	N/O N/A	Time as a public health control (procedures / records)		
IN OUT N/O	Preventing Contamination by Hands Hands clean and properly washed			IN OUT		Consumer Advisory		
IN OUT N/O				IN OUT	N/A	Consumer advisory provided for raw or undercooked food		
	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible			IN OUT	N/O N/A	Pasteurized foods used, prohibited foods not offered		
IN OUT	Approved Source Food obtained from approved source					Chemical		
IN OUT N/O N/A	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		each item indicates that item's status at the time of t		
IN OUT N/A	Food-contact surfaces cleaned & sanitized		i	inspection. IN = in compliance			ne	
IN OUT N/O	Proper disposition of returned, previously served.		N/A = not applicable N/O = not observed					
	reconditioned, and unsafe food	DOD RETA				Site R = Repeat Item		
	Good Retail Practices are preventative measures to co	ontrol the in	troduc	tion of pat	hogens, cher	nicals, and physical objects into foods		
	Safe Food and Water urized eggs used where required	COS R		N OUT	Carl Contract Statistics	Proper Use of Utensils CC	DS R	
Water	and ice from approved source		-	-		nsils: properly stored		
	Food Tomporature Cantel				handled			
Adequ	Food Temperature Control ate equipment for temperature control				Single-use	e/single-service articles: properly stored, used		
Approv	ed thawing methods used				Constant of the	Utensils, Equipment and Vending		
I nerm	ometers provided and accurate		L	1	Food and	nonfood-contact surfaces cleanable, properly constructed, and used		
	Food Identification		Í		Warewash	ning facilities: installed, maintained, used; test		
Food p	roperly labeled; original container				strips used Nonfood-c	contact surfaces clean		
Insects	Prevention of Food Contamination , rodents, and animals not present		_			Physical Facilities		
Contar	nination prevented during food preparation, storage			Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices				
And display Personal cleanliness: clean outer clothing, hair restr fingernails and jewelry			-			nd wastewater properly disposed		
Wiping	cloths: properly used and stored		V			ties: properly constructed, supplied, cleaned		
Fruits and vegetables washed before use					Garbage/re	efuse properly disposed; facilities maintained		
Person in Charge /Ti		0_	11		Physical fa	Date:		
Inspector: USALLY STEWALT BURNER 8-21-14								
abina bi	20 EPHSE 129	-3DC	XZ	135	EPHS No.	Follow-up: Yes Follow-up Date:	No	
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