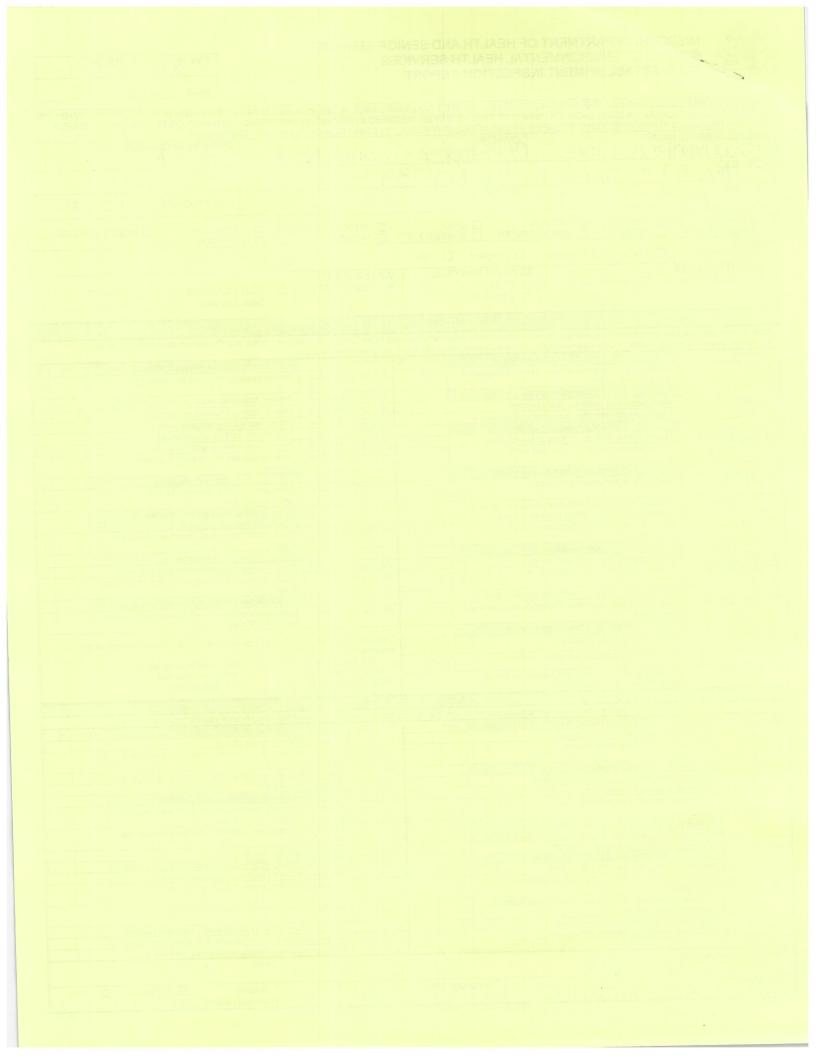


MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

THE BOA	TIME OUT TA
PAGE 1 of 2	3

DAG	OFD ON	ANIMODE								
BAS	SED ON	AN INSPEC	TION THIS DAY, THE ITEMS NOTED BELOW IDE	NTIFY N	ONCC	MPLIANCE	IN OPERAT	TIONS OR FACILITIES WHICH MUST BE COR	PECTE	DVTII
INE	XI ROUI	INE INSPE	CTION, OR SUCH SHORTER PERIOD OF TIME A S FOR CORRECTIONS SPECIFIED IN THIS NOTICE	SMAYB	E SPE	CIFIED IN	WRITING BY	THE REGULATORY ALTHORITY FAILURE	COL	ABL IH
			The state of the s	E MAY F	RESUL	T IN CESS	SATION OF Y	OUR FOOD OPERATIONS	IO CON	MPLY
1 0 3	PAPER	STINILIAI	I DWNER.			0				
(0)	TOUT	nver	lipore Store l'hrista	MARI	rd	lang	via No	PERSON IN CHARGE;		
	DDRES		MARCONIC MILIOR	MICH	-	WIII	lie No	ash while Naxh		
1	上书	MAIT	2 + Hay Ave P.O. 1	2001	12))		COUNTY:		H. D. Wall
-	111	IV Y I	a find the F.U.	LUX	10	2		Dent		
C	TY/ZIP:	- Via	PHONE:	00	~	FAX:		2011		
Batter		TKPI	100007 1084-2	144	1	1777.		P.H. PRIORITY : H	TME	711
ES	TABLISH	MENT TYPE	0010	111	-		The state of the s	THE THE PARTY OF T	I IVI T	7 -
	BAKE		C. STORE CATERER	DELL						
		AURANT	SCHOOL SENIOR CENTER S	DELI SUMMER		☐ GR	OCERY STO	DRE INSTITUTION MOBILE	VENDO	ORS
	RPOSE	, 1010 (141	LI CONCOL LI SENIOR CENTER LI	SUMMER	F.P.	☐ TA\	/ERN	☐ TEMP.FOOD		Onto
	☐ Pre-op	pening	Routine Follow-up Complaint							
					ther					
FR	ROZENI	DESSERT	SEWAGE DIS	DOCAL		1A/ATED	OLIDBIA			
	Approved	ПDisappr	OZ W OZ DIO	OSAL			SUPPLY		Say (In)	
Lic	ense No.		, ,		6	N COI	YTINUMN	☐ NON-COMMUNITY ☐ PRIV	ΔTE	
		-	□ PRIVATE					Date Sampled Resu		
10000	ZATSANIS SZZZZ			Y.		La contrar		Test	iilS	
			RISK F	ACTORS	SANI	INTERV	ENTIONS			
Ris	k factors	s are food r	reparation practices and employee behaviors most or eaks. Public health interventions are control measured.			DVILLIXV	LIVITIONS			
food	dhorne ill	ness outhr	neparation practices and employee behaviors most	commonly	y repoi	rted to the (Centers for Di	sease Control and Prevention as contributing to	otoro in	
Con	npliance	riess outbre		ures to pr	event	foodborne	illness or inju	rv.	ctors in	
1	-		Demonstration of Knowledge	CO	SF	R Compli	ance			
IN	OUT		Person in charge present, demonstrates knowledge	9				Potentially Hazardous Foods	C	cos
			and performs duties	,		IIV OU	T N/O N/A	Proper cooking, time and temperature	- PASS - 12	
may be			Employee Health	10000000		1	- Comment			
LIN	OUT		Management awareness as "-	WHEN Y			T(N/O)N/A	Proper reheating procedures for hot holding		VARABLE
	OUT		Management awareness; policy present				T(N/O)N/A	Proper cooling time and temperatures	1900	
II y	001		Proper use of reporting, restriction and exclusion				T N/O N/A	Proper bot holding torses and temperatures	- MEN TE	
	01:	Spins	Good Hygienic Practices		1	IN OU		Proper hot holding temperatures		
IN	OUT NO	0<	Proper eating, tasting, drinking or tobacco use		1			Proper cold holding temperatures	altest in S	
IN	OUT NO	0')	No discharge from eyes, nose and mouth		-	IN OU	T N/O N/A	Proper date marking and disposition		MARKET NA
	No. of Street,		The area is go from cycs, nose and mouli			IN OU	T N/O N/A	Time as a public health control (procedures /		Total Are
		-	Proventing Control - 1					records)		
IN	OUT N/C		Preventing Contamination by Hands				1	Consumer Advisory	marria de la companya della companya	CARTE CONTRACTOR
	00191470		Hands clean and properly washed	The state of the s		IN OU	(N/A	Consumer advisory provided for raw or	05025	1400
INI	OUT N/C)	N					undercooked food		
114	OU I W		No bare hand contact with ready-to-eat foods or							
			approved alternate method properly followed					Highly Susceptible Populations		ASTRONO INC.
IN/	OUT		Adequate handwashing facilities supplied &		-	INI OUR				
Name of Street, or other Designation of the Street, or other Desig			accessible			114 001	N/O N/A	Pasteurized foods used, prohibited foods not		COME IL
7)			Approved Source	000				offered		
IN			Food obtained from approved source				1	Chemical	1000	10,120
IN C	OVN TUC	N/A	Food received at proper temperature			IN OUT	N/A	Food additives: approved and properly used	93300	100 HE 5115
dille	- American		esa received at proper temperature		(IN) OUT		Toxic substances properly identified, stored an	4	Albert Ste
IN C	DUT		Food in good condition of		-			used	J	
	DUT N/Ø	NIA	Food in good condition, safe and unadulterated				1	Conformance with Approved Procedures	Direction II	
	301 14/0		Required records available: shellstock tags, parasite			IN OUT	N/A	Compliance with Approved Procedures		
	-		destruction			001	The state of the s	Compliance with approved Specialized Process	3	
~)		0.50	Protection from Contamination	23.5				and HACCP plan		
IN/C	DUT	N/A	ood separated and protected			The letter	to the left of	each item indicates that item's status at the time		10,700
IN C	TIL					inspection	n.	sacrificant indicates that item's status at the time	of the	
The Parison	Marie Comment	7	ood-contact surfaces cleaned & sanitized	11		IN =	in compliance	OUT		
IN O	DUT N/O) F	Proper disposition of returned, previously served,	-		N/A = 1	not applicable	OUT = not in compliance		
		r	econditioned, and unsafe food			COS = C	Corrected On	14/0 - Hot observed		
		1 (A) (A) (A) (A)	P. Control of the Con					Site R = Repeat Item		
			GC	OOD RET	AILP	RACTICES				
IN	LOUT	G	ood Retail Practices are preventative measures to co Safe Food and Water	ntrol the	introdu	iction of no	thogona -1-			
II A	OUT		Safe Food and Water	COS	R	IN OUT	Togens, chei	micals, and physical objects into foods.		
Barre		Pasteuriz	ted eags used where required	000		114 001	国际国际国际	Proper Use of Utensils	cos	R
11		Water an	d ice from approved source			V	In-use ute	ensils: properly stored		
Legen			3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3			1	Utensils, 6	equipment and linens: properly stored, dried,	Section 1	1000
			Food Temperature Control		1		nandled			
Land		Adequate	equipment for temperature control		1	1		e/single-service articles: properly stored, used		EMPARA
1		Approve	thowing mathed			1	Gloves	ed properly		ALERSON !
		Thomas	thawing methods used		1		2.5703 US	Utopollo Carlos	ter andten	100
1		mermom	eters provided and accurate				Food	Utensils, Equipment and Vending	2416	
-		NAME OF TAXABLE PARTY.			10 -	/	desire	nonfood-contact surfaces cleanable, properly		STATE OF
			Food Identification		-		designed,	constructed, and used	English St	
					1	1	Warewash	ing facilities: installed, maintained, used: test	P-72577.53	
1		Food pror	perly labeled; original container		-		I surps used			ENERGY
			Prevention of Food Contamination	Language 1	1		Nonfood-c	ontact surfaces clean		Contract Contract
1		Insects -	idente and arimale dontamination				Van Santa	Physical Facilities	150000	W. 25 . A
The same		Contaction IC	odents, and animals not present		1	_	Hot and co	Id water availables and		
-		Contamina	ation prevented during food preparation, storage				Dlumbia -	old water available; adequate pressure		1000000000000000000000000000000000000
_		and displa	V		1	1	Fluinbing II	nstalled; proper backflow devices	483	
-	PHOTO STATE	Personal d	leanliness: clean outer clothing, hair restraint,		- 5		0-			200
		illigernalis	and lewelry				Sewage ar	nd wastewater properly disposed		
- Assertance		Wiping clo	ths: properly used and stored		-	-	Acres de la constante de la co			
-		Fruits and	vegetables washed before use				Toilet facilit	ties: properly constructed, supplied, cleaned		
		Marie and a	O I			1	Garbage/re	tuse properly disposed facilities maintained		
ersor	n in Cha	rge /Title:	141		1		Physical fac	cilities installed, maintained, and clean		Bush Tal
2.001	· III Olid	ige / Hile.	16.00							
)		1	- WWA					Date: 5-2-19		
)_		1	1 2							THE RESERVE AND PARTY AND PERSONS ASSESSED.
spec			Tolonka	no Na		-	EDITO	0011		
)_		On	non FDHSTT Telepho	ne No.	1 >	172	EPHS No.	Follow-up:) No	
spec		90	DISTRIBUTION: WHITE -C	310	bx	05	EPHS No.	Follow-up Date: Nov+ 400] No	Carlotte and the second





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

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PAGE 2 of 2	\

ESTABLISHMENT NAME ADDRESS LOTT	<u> </u>	
17+2/201/00/00 1/1/1/2/1/2/1/2/1/2/1/2/1/2/1/2/1/2/1/2	ZIP 71	20
FOOD PRODUCT/LOCATION TEMP. FOOD PRODUCT/ LOCATION	000	d9
SMOlead ham dal case 1100 Product/Location	TEM	IP.
TOUR TOUR THE MAGE	40	0"
The hamb chuck while noner	35	5
Dring Sand who Pers 1 39		
milk This today 40-41		
and those of		
Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, bazarda a	Correct by	Initial
Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illnes or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	s (date)	
T-601,114 Uns? encristed cookie sheet in Pizza oven. Thrown	COS	AM
Tulle.		0
		1 1 1 1
Code Reference Core items relate to general sanitation, operational controls, facilities or structures continued to significant and the sanitation operational controls facilities or structures continued to significant and the sanitation operational controls facilities or structures continued to significant and the sanitation operational controls facilities or structures continued to significant and the sanitation operational controls facilities are structured to significant and the sanitation operational controls facilities are structured to significant and the sanitation operational controls facilities are structured to significant and the sanitation operational controls facilities are structured to significant and the sanitation operational controls facilities are structured to significant and the sanitation operational controls facilities are structured to significant and the sanitation operational controls facilities are structured to significant and the sanitation operational controls facilities are structured to significant and the sanitation operational controls facilities are structured to significant and the sanitation operational controls facilities are structured to significant and the sanitation operation and the sanitation operati	Correct by	Initial
Code Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
	(date)	
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Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. 501.113.005. Dumpstey Lid by Ken-Lubich Causes it to be	(date)	
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