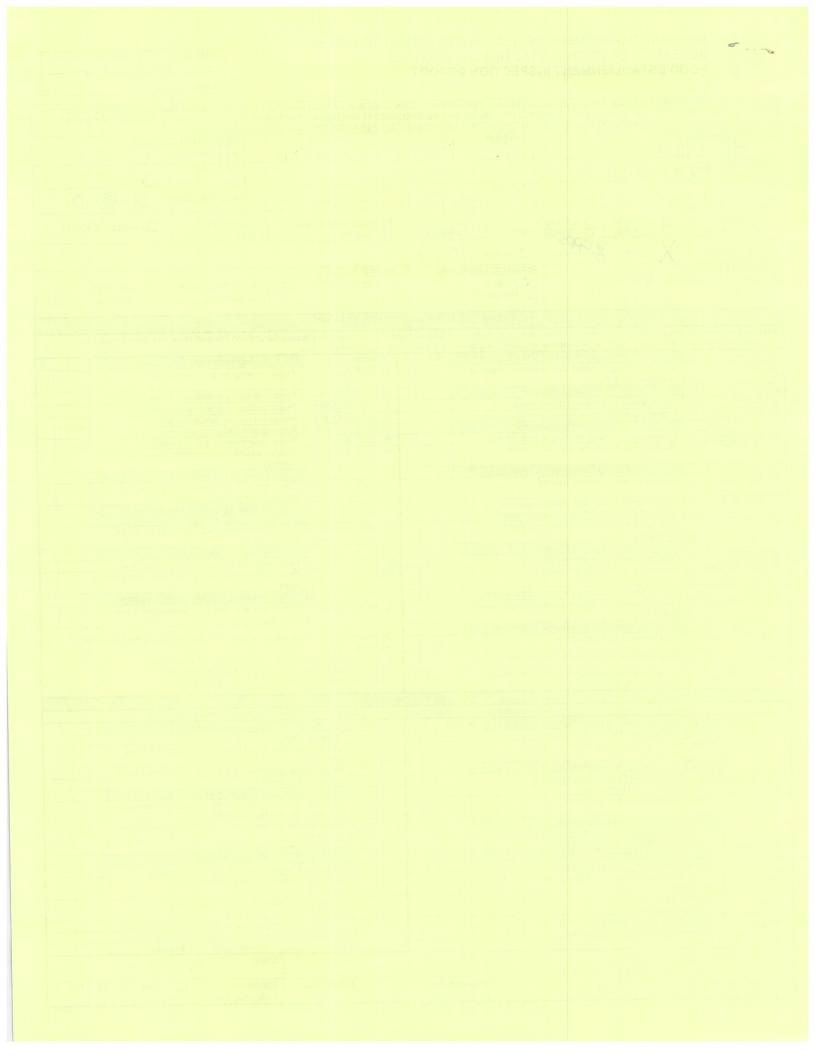


MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	40	TIME OUT	0
PAGE	of	a	

DACED ON A	NI INIODE	TION THE DAY THE		and the same							The state of the s
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.											
ESTABLIS			DIN THIS NOTICE IV	MAY RESUL	T IN CESSA	TION OF Y	OUR FOOD OF	PERATIONS.		o o o i viii	-
COLVERIO	571	NAIVIE:	OWNER:	11-		30	A	PERSON IN CHAI	RGE:	- 1	1
		ult	New	Tum	nonv (hur	ch	Alppsha	1-11,77	m	
ADDRESS	50	10 East Cente	er		/			COUNTY:	ent		Part Service
CITY/ZIP:	em	65560	PHONE: 573-739-	-1269	FAX:		Manageria - Manageria Manageria	P.H. PRIORITY:	HE	M D	KL.
ESTABLISHME BAKER	RY	C. STORE CATER	R DEL	.1	☐ GRO	CERY STO	RE 🗆 IN	STITUTION [MOBILE '	- /	
PURPOSE Pre-ope		Routine Follow-up		MER F.P.	☐ TAVE	RN	☐ TE	MP.FOOD	_ WORLE	VLINDO	NO .
FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY											
LIApproved LiDisapproved Li Not Applicable Di PUBLIC M COMMUNITY D NON-COMMUNITY D PRIVATE											
License No.		+	☐ PRIVATE					Sampled		ts	
			RISK FACT	TORS AN	D INTERVE	NTIONS					
Risk factors	are food	preparation practices and employe	e hehaviors most com	monly ropo	rtod to the Co	ntous for Di	anna Castral				
-	ness outbr	odito: I dibito ricultii littei velitioli	are control measures	s to prevent	foodborne illr	ess or iniu	sease Control a	and Prevention as cont	tributing fact	ors in	
Compliance		Demonstration of Ki	nowledge		R Complian			tentially Hazardous Fo	onds	I co	OS F
IN OUT		Person in charge present, demo	nstrates knowledge,		IN OUT	N/O N/A	Proper cook	ing, time and temperat	ure		-
		Employee Hea	alth		IN OUT	AUG NUA				Pine 7 - Shirth	
IN OUT		Management awareness; policy	present		IN OUT		Proper rehe	ating procedures for ho	ot holding	- 33 684	
IN OUT		Proper use of reporting, restriction	on and exclusion		IN OUT		Proper bot h	ng time and temperatur olding temperatures	res		
IN OUT AUG		Good Hygienic Pr	actices		IN OUT	N/A	Proper cold	holding temperatures			
IN OUT N/C		Proper eating, tasting, drinking of No discharge from eyes, nose a	or tobacco use		IN OUT		Proper date	marking and disposition	n	. 1	/
001		The discharge from eyes, flose a	nd mouth		IN OUT	N/O N/A	Time as a pu	iblic health control (pro	cedures /		
		Preventing Contamination	on by Hands				records)	Consumer Advisory	STATE AND DESCRIPTION	05000	et di
IN OUT N/C		Hands clean and properly washe	ed		IN OUT	(N/A	Consumer a	dvisory provided for ray	w or		
IN OUT N/C		No bare hand contact with ready	-to-eat foods or		-		undercooked	l food			
0		approved alternate method property	erly followed				High	nly Susceptible Populat	tions		
IN OUT		Adequate handwashing facilities	supplied &		IN OUT	N/O N/A	Pasteurized t	foods used, prohibited	foods not		
		accessible Approved Sour					offered	- Prombited	10003 1101		
IN OUT	A.	Food obtained from approved so	urce		IN OUT			Chemical		000	
IN OUT NO	N/A	Food received at proper tempera	ture		IN OUT	N/A	Food additive	es: approved and prope	erly used		155
					11,001		used	nces properly identified	, stored and		
IN OUT N/O	NI/A	Food in good condition, safe and	unadulterated			_	Conforma	ance with Approved Pro	ocedures		
114 001 14/0	WA	Required records available: shell destruction	stock tags, parasite		IN OUT	N/A	Compliance v	vith approved Specializ	ed Process	70 10 6	
		Protection from Conta	mination				and HACCP				
IN OUT	N/A	Food separated and protected		1/	The letter t	o the left of	each item indi	cates that item's status	at the time	of the	
IN OUT	N/A	Food-contact surfaces cleaned &	sanitized	V	Inspection.	complianc					
IN OUT N/O		Proper disposition of returned, pro			→ N/A = nc	t applicable	9	OUT = not in complia N/O = not observed	nce		
		reconditioned, and unsafe food	eviously served,		COS = Co	orrected On	Site	R = Repeat Item			
			GOO	D RETAIL I	PRACTICES						
III.		Safe Food and Water	tive measures to contr	ol the introd	duction of path	nogens, che	micals and ph	vsical objects into food			
IN OUT			CO	OS R	IN OUT		Proper	Use of Utensils	15.	cos	R
	Water	rized eggs used where required and ice from approved source				In-use ut	ensils: properly	stored		000	1
1	. Tator E				11	Utensils,	equipment and	l linens: properly stored	d, dried,		
	2.57	Food Temperature Contro	1		V	handled Single-us	e/single-sende	e articles: properly stor	od used		
1	Adequa	te equipment for temperature cont ed thawing methods used	rol		V	Gloves u	sed properly		eu, used		Holmoniae I
. /	Thermo	meters provided and accurate					Utensils, Equ	ipment and Vending			
V					1	Hood and	nonfood-conta , constructed, a	ct surfaces cleanable	properly		
		Food Identification				Warewas	hing facilities i	nnd used nstalled, maintained, u	sed: test		
V	Food pr	operly labeled; original container				strips use	d		oou, test		
	1 Journal	Prevention of Food Contamina	ation			Nonfood-	contact surface	s clean			49 (2 V.)
V	Insects,	rodents, and animals not present	The second secon		1	Hot and o	old water evel	ical Facilities able; adequate pressur			
1	Contam	nation prevented during food prep	aration, storage			Plumbina	installed: prope	er backflow devices	е		
	and disp	lay I cleanliness: clean outer clothing,	hair rooti-t		V						
1	fingerna	ils and jewelry	riali restraint,		1	Sewage a	ind wastewater	properly disposed		11511	
	Wiping o	cloths: properly used and stored			V	Toilet faci	lities: properly	constructed, supplied, o	cleaned		
	Fruits ar	d vegetables washed before use	0		V	Garbage/	efuse properly	disposed: facilities ma	intained		The King of
Person in Cha	argo /Titl				1	Physical f	acilities installe	d, maintained, and clea	an	1000	201
CISOIT III CII	arge / Hill	Through SV	11001				Date:	5 21	10		91111
Inspector:	2	de min	Telephon	no No	1	EDLIC M	F 11	J-04	-11		
9 DO 110	an	(IV) EPHSTI	759-3	10/0 X	335	EPHS No.		-up: Y -up Date: 5-3(-)	es /	□ No	
MO 580-1814 (11-14)	IP		DISTRIBUTION: WHITE - OW	/NER'S COPY		ANARY - FILE		up Date.	17/82	3-14	E6.37
	1 1										LU.01





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

TIME IN 041	TIME OUT
PAGE a of	2 1

ESTABLISHMENT NAME	ADDRESS	10 1	CITY	ZIP
His Place	500 Eas	ot longer	Salem	1055/00
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/	LOCATION	TEMP.
001 1 00000	LLNO	TOOD TROBUCT	LOCATION	/ TEMP.
Salad MIX Mothage	70			
Butter 11 11	20			
eggs " " "	30			
Code	PRIORIT	YITEMS	*	
Reference Priority items contribute directly to the elir	nination prevention or reduce	tion to an accontable level bezorde	ssociated with foodborne illness	Correct by Initial (date)
or injury. These items MUST RECEIVE I	MMEDIATE ACTION within	72 hours or as stated.		(date)
SIDIII OBSI a dented	cans in d	Drage room - 11	ill return to	1050%
us toals.	C. 125-1250 William 10			
				110
3-300.11 Dbs: 1 10 raw paas	above SI	Wad MIX IA	n3 fridas	COSONE
				710
4-501.114 Obs: Insufficien	+ sanitize	r in dishwas	12:1- (1)111	5-31-19
USP BURT SINL		hwasher tested	positive for	33115
Sanitizer	- MILLIANO	MUUSIUM TOPEL	positive Tor	
ord IIIch,	16			0.0
2 FOLIO OF 1 1 1 1 1 1	-1 . 1			Litter Litter
3-501.18 Ubs: Shredded	Cheddar C	theese with a	manufacture	COSCARZ
Use date of 3	5-8-19. Val	untarily Mron	m Away	
		the state of the state of		
		-	0	
				7.1
	1.00		3,	
Code	CORE	TEMS		0 11 1 11 11
Reference Core items relate to general sanitation, op	erational controls facilities of	r structures equipment decian gener	al maintenance or sanitation	Correct by Initial (date)
standard operating procedures (SSOPs).	These items are to be corr	ected by the next regular inspection	n or as stated.	
o-JUI, II UDS, Concrete +	our crack	ing in front of	m3 Indae	8-23-14-245
	1.50			
	,			
				3. St. 10.
	EDUCATION PRO	VIDED OR COMMENTS		
	LOGO THO IN I NO	VIDED OIT OOMINIENTS		
Person in Charge /Title:	Shund		Date: 5-3	4-19
Inspector:	Tolophon	CDUCAL-	5.0	<u> </u>
mond EPHSII	Telephone N	OLEXASS EPHS No.8	Follow-up: Follow-up Date:	Yes No
MO 580-1814 (11-14)	ISTRIBUTION: WHITE - OWNER'S C	OPY CANARY - FILE COPY	Follow-up Date:	56 374

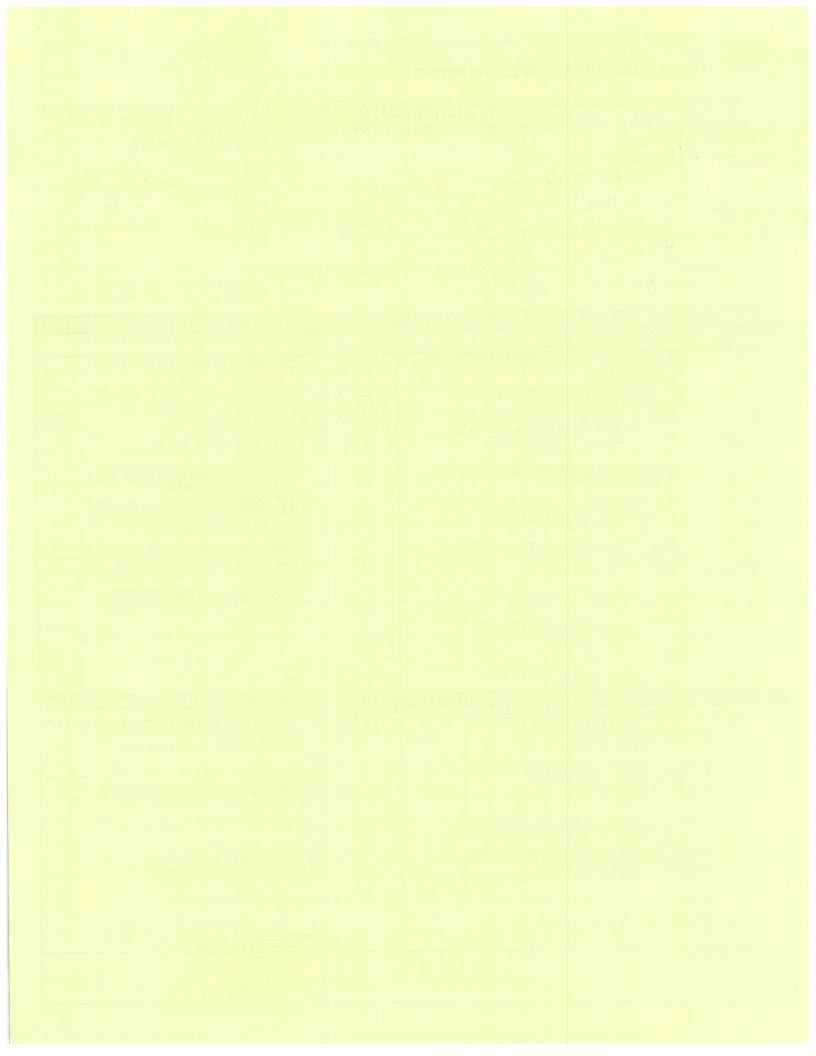


MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIMEIN	05A	TIME 95 A
PAGE	of	

B-23-19 talked to alceona not done ix

DACED ON AN	INIODEO	TION THE BANK THE					Marine Control					
BASED ON AN	INSPEC	CTION THIS DAY, THE ITEMS N	OTED BELOW IDEN	NTIFY N	ONCO	MPLIA	NCE IN	OPERATIO	ONS OR FACILITIES W	HICH MUST BE CORRE	CTED B	Y THE
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.												
ESTABLISH			LD IIV TITIC NOTICE	E MAY F	RESULT	TINC	ESSAT	ION OF YO	UR FOOD OPERATION	VS.		
		NAIVIE:	OWNER:	10		1	0.	1	PERSO	ON IN CHARGE:	0	List Tes
HIS) [luce	[N(1)) -	ium	m	1)	ni	mh	Alpa		n	
ADDRESS:	E	O Eacto	1		-			a Ca I	COUN	III LIEUL	un	
	20	JU EUSI Len	Pr			1			COON	1)ent		
CITY/ZIP:	500	La IEEIA	PHONE;	9 1-	, 0	FA:	X:			The same and I same		
	LIK	(D) (D)(D()	010-10	1-10	107				P.H. PI	RIORITY: H	M K	L
ESTABLISHMEN					-	-				town down!	1.	
BAKERY		C. STORE CATER	ER 🔲 [DELI			GROC	ERY STOP	RE INSTITUTIO	N MOBILE	/ENDOE	90
PURPOSE	RANT	☐ SCHOOL ☐ SENIOR	CENTER □ S	UMMER	F.P.		TAVER		☐ TEMP.FOOD		LINDOR	13
Pre-open	ina	Routine Follow-up		22	G.							
		140	☐ Complaint	□ O	ther							
FROZEN DE	SSERT		SEWAGE DISF	POSAL		١٨/٨٦	TED CI	JPPLY			1000	
☐ Approved ☐	Disappr	oved Not Applicable	PUBLIC	COAL					- NON 001 "			
License No			PRIVATE			M.	COMM	IUNITY	□ NON-COMMU			
-			LI TRIVATE						Date Sampled	Resul	ts	
			RISK FA	CTOD	CAND	LAITE	=DV/EA	ITIONIO				
Risk factors a	re food p	preparation practices and employ	ee behaviors most o	ommonl	y report	ted to	the Cer	iters for Dis	ease Control and Preve	ntion as contributing fact	ors in	130 1315-21
Tee about 10 miles	ss outbre	caks. I ablic health litter vention	is are control meast	ires to pi	revent f	foodbo	rne illne	ess or injury	<i>I</i> .	men de contributing lact	313 111	
Compliance		Demonstration of K	nowledge	CO	SR		ompliano			lazardous Foods	CO	SIR
IN OUT		Person in charge present, dem	onstrates knowledge	9.		IN	OUT	N/O N/A	Proper cooking, time a	and temperature	00	
		and performs duties							r roper cooking, time a	and temperature	F 12 1	
		Employee He		766		IN	OUT	N/O N/A	Proper reheating prod	redures for hot holding		
IN OUT		Management awareness; policy	/ present			_		N/O N/A	Proper cooling time ar	nd temperatures		
IN OUT		Proper use of reporting, restrict	ion and exclusion			IN		N/O N/A	Proper hot holding ten	poroturos		
		Good Hygienic P	ractices			IN	OUT	N/A	Proper cold holding ter	moratures	2(8/8)	323 245
IN OUT N/O		Proper eating, tasting, drinking	or tobacco use			IN		N/O N/A	Proper date marking a	nd disposition		See Open
IN OUT N/O		No discharge from eyes, nose a	and mouth			_		N/O N/A	Time as a public healt	n control (procedures /	10.12	
							0011	N/O IV/A	records)	(procedures /		
		Preventing Contaminat	ion by Hands			+				ner Advisory		
IN OUT N/O		Hands clean and properly wash			. 1717	IN	OUT	N/A	Consumer advisory pr		500 m	
						1		14/74	undercooked food	Svided for raw or		
IN OUT N/O		No bare hand contact with read	y-to-eat foods or							otible Populations	AND SECTION ASSESSMENT OF THE PERSON ASSESSMEN	UNIVERSE
		approved alternate method prog	perly followed						riigiliy Susce	ouble ropulations		
IN OUT		Adequate handwashing facilities	s supplied &			IN	1 TUO	V/O N/A	Pasteurized foods use	d prohibited foods not	-	
		accessible				1			offered	a, prombited loods flot		
		Approved Sou	irce							emical	2000	
IN OUT		Food obtained from approved se	ource			IN	OUT	N/A	Food additives: approv		STATE OF THE PARTY	
IN OUT N/O	N/A	Food received at proper temper	ature				OUT	1477	Toxic substances prop	erly identified, stored and		
									used	city identified, stored and		
IN OUT		Food in good condition, safe an	d unadulterated							Approved Procedures		
IN OUT N/O	N/A	Required records available: she	Istock tags, parasite	9		IN	OUT	N/A	Compliance with appro	ved Specialized Process	1000	
		destruction							and HACCP plan	ved opecialized i focess	10	
		Protection from Cont	amination				20000					
IN OUT I	N/A	Food separated and protected				The	e letter to	o the left of	each item indicates that	titem's status at the time	of the	
IN OUT I	V/A	Food-contact surfaces cleaned	2 conitized			Insp	pection.			- 4		
A STATE OF THE STA	WA							compliance		not in compliance		
IN OUT N/O		Proper disposition of returned, p	reviously served.					t applicable prrected On		ot observed		
		reconditioned, and unsafe food				1	00 - 00	orrected Off	Site K = Rep	eat Item		
			Control of the Contro	OOD RE	TAILE	PRACT	TICES			Maria de la companione de		1200 H (100 Fe)
	(Good Retail Practices are preven	tative measures to c	ontrol th	e introd	luction	of nath	ogens obs	micals, and physical at	osto into fee d		
IN OUT		Safe Food and Water		cos	R	IN	OUT	Togens, che			000	_
	Pasteu	rized eggs used where required	Acceptable Section (1987)	300	,		331	In-uso ut	Proper Use of U ensils: properly stored	terisiis	cos	R
		and ice from approved source						Litensile	equipment and linens: p	roporty stored dated		
		1, 333.33					100	handled	equipment and linens: p	roperty stored, dried,	是是	75753
		Food Temperature Cont	rol						e/single-service articles	nronerly stored	70.74	
	Adequa	ate equipment for temperature co	ntrol						sed properly	. property stored, used	UURA RILORE	
		ed thawing methods used						Cioves us	Utensils, Equipment a	nd Vending		
		ometers provided and accurate						Food and	nonfood-contact surface	os cloanable pranari		100 M
								designed	, constructed, and used	es cleanable, properly		
		Food Identification						Warewas	hing facilities: installed,	maintained used toot		
						/		strips use		mamameu, useu, test		
	Food pr	roperly labeled; original container							contact surfaces clean			
		Prevention of Food Contami	nation				Non-Su		Physical Facil	ities		
	Insects,	, rodents, and animals not preser	t					Hot and o	old water available; ade	quate pressure		
	Contam	nination prevented during food pre	paration, storage					Plumbing	installed; proper backflo	ow devices		100 A
	and dis	play						9	a, p. opor buokin	4041000		
	Persona	al cleanliness: clean outer clothin	g, hair restraint,					Sewage a	ind wastewater properly	disposed		
	fingerna	ails and jewelry						3	and proporty			
	Wiping	cloths: properly used and stored							lities: properly construct		1280	F. 95.
	Fruits a	nd vegetables washed before use	a /					Garbage/	refuse properly disposed	; facilities maintained		25 327
	1	1 0.0				NAT		Physical f	acilities installed, mainta	ained, and clean		
Person in Cha	rge /Tit	le mod Cl. M	, 1/						Date:	5 DI 10		
1 A	Ull	11/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1	N							3-101-14		
Inspector:	9	I a mi bound	Teler	hone N	0.			EPHS No.	Follow-up:	☑ Yes	CIO NI	_
aying	NY	10/1 HUHD TI	739	-310	6 V	123	5	117-6	Follow-up Date	2000	No.	U
MO 580-1814 (11-14)	110		DISTRIBUTION: WHITE	- OWNER	S COPY	(4)		CANARY - FILE		00019		50.07





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

TIMEIN)BA	TIME OUT A
PAGE	of /	

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. ESTABLISHMENT NAME: OWNER: DEPSON IN CHARGE								
HIS P	NT NAME: OWNER: H	tarn	nony	Chu	urch Aleesha Elwo	od		
ADDRESS: 50	00 E. Center		/		COUNTY: Dent			
CITY/ZIP:	m 65560 B195-739	-176A	FAX:		P.H. PRIORITY :	MA	L	
BAKERY RESTAURAN PURPOSE		l P. FOOD	☐ GRO	CERY STOR	RE INSTITUTION MOBILE VENDORS			
Pre-opening	☐ Routine ☐ Follow-up ☐ Complaint ☐	Other						
FROZEN DESSE Approved Disa License No.	□ Approved □ Disapproved □ Not Applicable □ □ PUBLIC □ COMMUNITY □ NON COMMUNITY □ PRIVATE							
Risk factors are for	RISK FACT od preparation practices and employee behaviors most com				Control and Deputation as contribution for			
foodborne illness ou Compliance	utbreaks. Public health interventions are control measures	to prevent f	oodborne illr	ess or injur	y.			
IN OUT	Demonstration of Knowledge Person in charge present, demonstrates knowledge, and performs duties	COS R	A STATE OF THE PARTY OF THE PAR	N/O N/A	Potentially Hazardous Foods Proper cooking, time and temperature	CO	S R	
IN OUT	Employee Health			N/O N/A	Proper reheating procedures for hot holding			
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclusion			N/O N/A	Proper cooling time and temperatures Proper hot holding temperatures			
IN OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking or tobacco use		IN OUT	N/A	Proper cold holding temperatures			
IN OUT N/O	No discharge from eyes, nose and mouth		IN OUT		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			
IN OUT N/O	No bare hand contact with ready-to-eat foods or	3			undercooked food Highly Susceptible Populations			
IN OUT	Adequate handwashing facilities supplied &		IN OUT					
	accessible Approved Source		114 001	IV/O IV/A	Pasteurized foods used, prohibited foods not offered			
IN OUT	Food obtained from approved source		IN OUT	N/A	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	d	1	
IN OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures			
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction Protection from Contamination		IN OUT	N/A	Compliance with approved Specialized Process and HACCP plan	\$		
IN OUT N/A	Food separated and protected		The letter	to the left of	each item indicates that item's status at the time	of the		
IN OUT N/A	Food-contact surfaces cleaned & sanitized		inspection IN = ir	IN = in compliance OUT = not in compliance				
IN OUT N/O	Proper disposition of returned, previously served,		N/A = n	ot applicable orrected On	N/O = not observed			
	reconditioned, and unsafe food	D RETAIL P		orrected Orr	N - Repeat item			
	Good Retail Practices are preventative measures to contr	rol the introd	uction of pat	hogens, che	emicals, and physical objects into foods			
IN OUT	Safe Food and Water	OS R	IN OUT		Proper Use of Utensils	COS	R	
	ter and ice from approved source			Utensils.	ensils: properly stored equipment and linens: properly stored, dried,	1.5		
Para la	Food Temperature Control			handled				
Ade	equate equipment for temperature control			Gloves u	se/single-service articles: properly stored, used sed properly			
App	proved thawing methods used ermometers provided and accurate				Utensils, Equipment and Vending			
THE	amonisters provided and accurate			Food and designed	nonfood-contact surfaces cleanable, properly , constructed, and used			
	Food Identification	18 4. 1		Warewas strips use	shing facilities: installed, maintained, used; test			
Foo	nd properly labeled; original container				contact surfaces clean			
Inse	Prevention of Food Contamination ects, rodents, and animals not present			Hot and o	Physical Facilities cold water available; adequate pressure			
Con	ntamination prevented during food preparation, storage display			Plumbing	installed; proper backflow devices			
Pers	sonal cleanliness: clean outer clothing, hair restraint,			Sewage a	and wastewater properly disposed			
	ernails and jewelry ing cloths: properly used and stored							
Fruit	ts and vegetables washed before use			Garbage/	ilities: properly constructed, supplied, cleaned refuse properly disposed; facilities maintained			
Person in Charge	/Title:		V	Physical f	facilities installed, maintained, and clean Date:			
Inspector:	WILL STRUME				9-10-19			
Dina	TONG EPHS II Telephor	5106 X	(235)	EPHS No.	Follow-up:	X No	0	
MO 580-1814 (11-14)	DISTRIBUTION: WHITE - OV	WNER'S COPY		CANARY - FILE		-	FC 07	