

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

TIME IN	19A	TIME OUTLY A
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	ITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE								COMPL	LY
ESTABLISHMEN	T NAME: OWNER:	201	11	0/	AA			PERSON IN CHARGE:	2	
ADDRESS	lead olar!) -1	1	-1	17			or worth acc	_	
ADDRESS:	105 S. Wines							COUNTY: Dent		
CITY/ZIP:	65560 PHONE 60	711		FA	129	-20	14	P.H. PRIORITY: H	М	L
ESTABLISHMENT TYF BAKERY RESTAURAN	☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS									
PURPOSE Pre-opening Routine Follow-up Complaint Other										
FROZEN DESSE	FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY Approved Disapproved Not Applicable PUBLIC COMMUNITY DISPRIVATE SEWAGE DISPOSAL WATER SUPPLY COMMUNITY DISPRIVATE									
☐Approved ☐Disa License No					-COMMUNITY PRIVA Sampled Result	TE :s				
	RISK FAC								*	
Risk factors are foo	d preparation practices and employee behaviors most control measure	mmonly re	eporte	ed to t	the Cer	nters for Dis	ease Control	and Prevention as contributing fact	ors in	
Compliance	Demonstration of Knowledge	COS	R		ompliano		the same of the sa	otentially Hazardous Foods	CO	S F
IN OUT	Person in charge present, demonstrates knowledge,		-	-	100	N/O N/A		ing, time and temperature	- 00	,0 1
	and performs duties		1			-5		mig, ame and temperature		
INCOLIT	Employee Health					N/O N/A		eating procedures for hot holding		
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclusion					N/O N/A		ng time and temperatures		111
114 001	Good Hygienic Practices		1		OUT	N/O N/A N/A		olding temperatures holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use		1			N/O N/A	Proper date	marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth					N/O N/A	Time as a precords)	ublic health control (procedures /		
IN OUT NO	Preventing Contamination by Hands							Consumer Advisory		
IN OUT N/O	Hands clean and properly washed			IN	OUT	N/A	 Consumer a undercooked 	dvisory provided for raw or		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed							hly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied &			IN	OUT	N/O N/A		foods used, prohibited foods not		
	accessible Approved Source			_			offered	Ob		
IN OUT	Food obtained from approved source			INI	OUT	(N/A)	Egod additiv	Chemical es: approved and properly used		
IN OUT N/O N/A	Food received at proper temperature		(-	OUT	IN/A	Toxic substa	nces properly identified, stored and		
IN OUT	Food in good condition, safe and unadulterated					-	used	ance 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		
IN OUT WI	Protection from Contamination			The	lottort	o the left of	and HACCP		4.0	
IN OUT N/A	Food separated and protected			insp	ection.	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					compliance t applicable		OUT = not in compliance		
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food					rrected On		N/O = not observed R = Repeat Item		
		OOD RETA	AIL P	RACT	TICES			The first of the second	Real Park	
	Good Retail Practices are preventative measures to con	ntrol the ir	ntrodu	uction	of path	ogens, che	micals, and pl	rysical objects into foods.		
IN OUT	Safe Food and Water	COS R		IN	OUT		Prope	Use of Utensils	cos	R
	eurized eggs used where required			1			ensils: properl	y stored		
Val	and ice norm approved source			6		Utensils, handled	equipment an	d linens: properly stored, dried,		
	Food Temperature Control			1			e/single-servi	ce articles: properly stored, used		
	quate equipment for temperature control			1			sed properly	se aracice, properly stored, used		
	oved thawing methods used						Utensils, Eq	uipment and Vending		
The	mometers provided and accurate			1		Food and	nonfood-cont	act surfaces cleanable, properly		
	Food Identification			1		Warewas	constructed, hing facilities:	installed, maintained, used; test		
Food	properly labeled; original container		\dashv	1-		Strips use	d contact surfac	es clean		
	Prevention of Food Contamination				9	TTOTILOGG		sical Facilities		
Inse	cts, rodents, and animals not present			Line		Hot and c	old water avai	lable; adequate pressure		
and	amination prevented during food preparation, storage display			-		Plumbing	installed; prop	per backflow devices	62.22	
Pers	onal cleanliness: clean outer clothing, hair restraint, rnails and jewelry			-		Sewage a	and wastewate	r properly disposed		
Wipi	ng cloths: properly used and stored			1		Toilet faci	lities: properly	constructed, supplied, cleaned	1911	
Fruit	s and vegetables washed before use		T	1		Garbage/	refuse properl	y disposed; facilities maintained		
Person in Charge /	Title				Lucia	Physical f	-	ed, maintained, and clean		
	taro Tac	_					Date:	11-4-202	7	
Inspector:	Teleph	one No.	·V	10	6	EPHS No.			□ No	0
MO 580-1814 (11-14)	DISTRIBUTION: WHITE -	OWNER'S CO	OPY	10	0	CANARY - FILE		v-up Date:	ded	E6 07
	1		ALCOHOLD STATE							E6.37

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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SO LOW	IT NAME	and Start	ADDRESS 405	5. Wines	CITYCOLOM	ZIP	10
FOO	OD PRO	DDUCT/LOCATION	TEMP.		PRODUCT/ LOCATION	TEM	P
tacon	real	S/a. line	152°		No Decir Legal Months	I LIVI	
cheese	2,	76 tray	410				
com	110	on stove	178				
MIL	20/20	auten hidge	310				
Code	MICH.	2 11 (1"	Olo PRIC	ORITY ITEMS	Tank Carlo	Correct by	Initial
Reference	Priority or injury	items contribute directly to the eling. These items MUST RECEIVE II	nination prevention or r	reduction to an accentable lov	el, hazards associated with foodborne illness	(date)	Imital
t.							
					Was assessed to the second second	S 7 %	
							7 Tenuits
Code			СО	ORE ITEMS		Correct by	Initial
Reference	Core iten	ns relate to general sanitation, ope operating procedures (SSOPs). 1	rational controls faciliti	ies or structures equipment d	esign, general maintenance or sanitation ar inspection or as stated.	Correct by (date)	Initial
Reference	Core iten	Wive Coated ro	rational controls faciliti	ies or structures equipment d	esign, general maintenance or sanitation ar inspection or as stated.	(date)	Initial
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Reference	Core itenstandard) OS / VE FYI ODS HITTEL	Wire Coated ra gerator, REPE	rational controls faciliti	ies or structures equipment d	Traulsen OrderGED	(date)	Initial SY
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