

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

TMITSA	TIME OUTOP
PAGE) of	2

BASED ON AN INS	SPEC	TION THIS DAY, THE ITEMS NO	TED BELOW IDEN	TIFY NO	NCON	MPI IAN	ICE IN	OPERATI	ONSO	D EACH	ITIES WIL	HOLL MILE	OT DE CODE		
													FAILURE	RECTED FO COM	BY THE
ESTABLISHME			OWNER:	E MAY RE	ESULT	T IN CE	SSATI	ON OF YO	OUR FO	OOD OP	=RATION	S.	The state of the s	0 0011	
MCD	200	alds	Agyo	01,1	Dir	ah	2:	0			PERSO	N IN CH	IARGE:	4-	
ADDRESS:	10	19 Main	1	100	TI	101	m	111			COUNT	Y	(4)WI	11 4	
CITY/ZIP:	10	00 1-5510	PHONE;	107	7	FAX			- L			~	JENT		
ESTABLISHMENT T	TYPE	11 65360	1194-1	01/18	5						P.H. PR	NORITY	: 🗆 н 🕻	ME] L
☐ BAKERY ☐ RESTAURA	ANT	☐ C. STORE ☐ CATERE ☐ SCHOOL ☐ SENIOR		DELI UMMER I	F.P.		GROC	ERY STOP	RE		TITUTION 1P.FOOD		☐ MOBILE	VENDO	ORS
PURPOSE Pre-opening	9	☐ Routine ☐ Follow-up	☐ Complaint	☐ Oth		1					11 .1 000				
FROZEN DESS			SEWAGE DISF	POSAL		VA/AT	ED QI	JPPLY							
☐Approved ☐Dis	isappr	oved Not Applicable	PUBLIC	00/12				UNITY		NON-	COMMU	NITY	□ PRIV	ATE	
License No.	05-	13 418	☐ PRIVATE							Date S	Sampled		Resi	ults	
F4783 E248 (1487)		10 110	RISK FA	CTORS	AND	INITE	DVEN	TIONS							
Risk factors are f	food p	reparation practices and employe													
TO COSCITTO INTICOO C	outbre	and, I dolle health litter veritions	s are control measu	res to pre	event f	foodbor	ne Cen ne illne	ters for Dis	sease (v.	Control a	nd Preven	ntion as co	ontributing fa	ctors in	
Compliance		Demonstration of Kr	nowledge	COS			mpliance			Pot	entially Ha	azardous	Foods	10	cos F
IN) OUT		Person in charge present, demo	nstrates knowledge),		(IN)	1 TUO	N/O N/A	Prop			nd temper			
		Employee Hea	alth		-	IN	OLIT N	N/O (N/A)	Drop	or robes	tion a number	- d	1 - 1 1 1 1		
UNCOUT		Management awareness; policy	present					V/O N/A	Prop	er coolin	time and	d tempera	hot holding		
(IN)OUT		Proper use of reporting, restriction	on and exclusion					V/O N/A	Prope	er hot ho	Iding tem	peratures	itures		_
IN OUT N/O	-	Good Hygienic Pr	actices			(IN	OUT	N/A	Prope	er cold h	olding tem	nperatures	S		
IN OUT (N/O		Proper eating, tasting, drinking of No discharge from eyes, nose at	nd mouth		2			N/O N/A	Prope	er date n	narking an	nd disposi	tion		
							0011	N/O N/A	recor	as a put	olic health	control (p	procedures /		
IN OUT N/O		Preventing Contamination		1919							Consume	er Advisor	ry		
110 001 10/0		Hands clean and properly washe	#d			IN	OUT	(N/A)	Cons	umer ad	visory pro	vided for	raw or		
IN OUT N/O		No bare hand contact with ready	-to-eat foods or			-			under	rcooked		tible Popu	lations		
IN OUT		approved alternate method prop	erly followed												
111/001		Adequate handwashing facilities accessible	supplied &			IN	1 TUC	N/O N/A	Paste	eurized fo	ods used	l, prohibite	ed foods not	,	
		Approved Soul	rce						onere	90	Che	emical			
IN OUT		Food obtained from approved so	urce			IN	TUC	(N/A)	Food	additives	s: approve	ed and pro	operly used		
IN OUT N/O N/A		Food received at proper tempera	ture			IN	TUC		Toxic	substan	ces prope	erly identif	ied, stored a	nd	
IN OUT		Food in good condition, safe and	unadulterated			+		_	used	onforma	nce with /	Annroyad	Procedures		
IN OUT NO NA	A)	Required records available: shell	stock tags, parasite			IN (TUC	N/A	Comp	oliance w	ith approv	red Speci	alized Proces	98	
		destruction Protection from Conta	and modified						and F	IACCP p	lan		un20011000	,5	
IN OUT N/A	4	Food separated and protected	unination			The	etter to	the left of	each it	tem indic	ates that	item's sta	itus at the tim	e of the	
IN OUT N/A		Food-contact surfaces cleaned &				inspe	ection.							C OI tile	
and the same of th						N/	N = in A = no	compliance t applicable	e			ot in comp ot observe			
IN OUT N/O		Proper disposition of returned, pr reconditioned, and unsafe food	eviously served,	B		co	S = Co	rrected On	Site		R = Repe		eu		
		toothalached, and unsale lood		OOD RE	TAII F	PRACT	CES								
	G	ood Retail Practices are preventa	ative measures to c	ontrol the	introd	luction	of path	ogens che	micals	and phy	rsical obje	acte into f	oods		
IN OUT		Safe Food and Water		cos	R	IN	OUT	agono, one	modio		Use of Ute		oous.	COS	R
		ized eggs used where required				V		In-use ut	ensils:	properly	stored				
V	valera	nd ice from approved source				1		Utensils,	equipn	nent and	linens: pr	operly sto	ored, dried,		
		Food Temperature Contr	ol .			-		handled Single-us	se/singl	e-service	articles	properly	stored, used		
Ac	dequa	te equipment for temperature con	trol			V		Gloves u	sed pro	perly					
		ed thawing methods used meters provided and accurate							Uten	sils, Equ	ipment ar	nd Vendin	g		
V	HOITIO	motors provided and accurate				V		Food and designed	nonfo	od-conta	ct surface	es cleanat	ole, properly		
	To You	Food Identification					1					naintaine	d, used; test		
I Fo	ood pr	anerly labeled: original container						strips use	ed	-3-9193					
FO	Jou pr	operly labeled; original container Prevention of Food Contamin	ation					Nonfood-	contac		s clean cal Faciliti	ioo			
Ins	sects,	rodents, and animals not present				1		Hot and o	cold wa				SCUITO	10	
Co	ontam	nation prevented during food pre	paration, storage			1		Plumbing	installe	ed; prope	er backflov	w devices	5		
an Pe	nd disp ersona	nay I cleanliness: clean outer clothing	, hair restraint												
fin	ngerna	ils and jewelry	, rootalit,			V		Sewage a							
		oths: properly used and stored				V		Toilet faci	ilities: p	roperly o	constructe	ed, supplie	ed, cleaned		
Fro	uits ar	nd vegetables washed before use				1	1						maintained		
Person in Charge	e /Titl	e: h = 1/	1					Physical t	aciilles	Date:	u, maintai	ined, and	ciean	0	
		10 Don	le									d	- 1-1	7	
Inspector:	MI	IN FUHCTI	Telep	hone No	100	Vm	FE	EPHS No	3	Follow-		DK.	Yes	Q ₀	No
MO 580-1814 (11-14)	VIV	o cilly	DISTRIBUTION: WHITE	- OWNER'S	COPY	MOD		CANARY - FILE	CODY	Follow	up Date	: '	2-15	-17	
, , , , ,			THE THE	CHAINELLO	JULI		-	MINNET - FILE	COPY						E6.37



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

TIME IN 5A	TIME OUT
PAGE a of a	1

ESTABLISHMENT NAME		ADDRESS 0	:	CITY COLL	ZIP	
McDom	ld5	401	5. Main	Salem	1055/	0
FOOD PRO	DUCT/LOCATION	TEMP.	FOOD PRODU	ICT/ LOCATION	TEM	P
hamp mtt	hot hold	1590	Shellenns s	Follow Fridge	22	0
bulk milk	divipethou Friday	310	Michandendors	Chickdelpondor fin	ho 20	0
ice cream	ice greaming	ino 37°	There Slices	Dren Friday	20	0
tresh beef	tresh preftride	330	Apple Slices	flood hidde	30	0
Salad	preptinge	400	Change ilico	DT Fridge	40	Ò
Code Reference Priority		PRI	ORITY ITEMS	THE THINGS	Correct by	Initial
or injury	These items MUST RECEIVE II	nination, prevention or in MMEDIATE ACTION w	reduction to an acceptable level, hazar rithin 72 hours or as stated.	rds associated with foodborne illnes	s (date)	
4-601.11 A Obs	enved inside of	Dinapper	with debis.		005	hal
		9,119				1118
		4				
		5 4				
		<u> </u>				1,
	1000					
		1 6				
Code		CC	DRE ITEMS		Correct by	Initial
Reference Core iten	ns relate to general sanitation, open operating procedures (SSOPs).	erational controls, facilit	ties or structures, equipment design, g corrected by the next regular inspe	eneral maintenance or sanitation	(date)	
4-601.11C Obs	served stuck i	modelis	around toppin		1005	~ I
		3. 1000710	wower report	JO MULICI	00	1 Va
150 P. Obs	enved debnise	m Shelfs a	and under Shelf	ina in hun	2-15-19	1
0-501,10A)5+0	race area,		0.101	J'II DUI	011/11	
	J					
7-706H3) 06	served debris	inside of	maintenence, de	oset and POP	2-15-19	
-501,12A CLOSE	t doors on th	DOV.			1.1011	
1002110		11			1 1 1 1 1 1 1	100
1-705,11 UDSA	hved boxes of	- Happy Me	al boxes Sittino	on floor.	005	
W DA OLGO	u addala i	A-11)				
TUITORY WOSE	wed albus on	1700r und	ertea carti		2-15-19	
GOLII DECO	addictor a	+ 0				
MONTH NOTE	wed dishes pu	I away L	vet.		27-19	
HALLIC DIAGO	pued dobis		- Calmadial		200	1
LOUITE DIOSE	inved debris o	n outside	e of clean dishi	es next to tea con	,005.	W.
		EDUCATION	BROVIDED OF COMMITTEE			
Visited will	h manager ah	THE CREEKE	PROVIDED OR COMMENTS	- neodina a Sia	n to ma	W
that it is	7.700	1	oon rungerator	The state of the s	1 101110	nd. Supplement
Person in Charge /Title		ordonly.		Det	<i>-</i>	
	n Kon	1		Date:	1-19	
Inspector:	MOD FRHETP	Telephor	ne No.	Follow-up:	Yes 🗆	No
MO 580-1814 (11-14)	DI	STRIBUTION: WHITE - OWNE	R'S COPY CANARY - FILE COP	Follow-up Date:	0-15-1	E6.37A



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

TIME IN	5A	TIMESOUT 3A
PAGE	of	

BASED	ON AN	INCDEC	TION THE DAY THE ITEMS NOTE:								
NEXT R	OUTIN	F INSPEC	CTION OR SUCH SHORTER REPLOCED	N IDENT	IFY NO	DNCO	MPLIA	NCE IN	OPERATION	ONS 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 BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY											
	ESTABLISHMENT NAME:										
1 - 177		400	ENT NAME: OWNER: PERSON IN						PERSON IN CHARGE:		
111	LU	UIU	1113 Au	10	vendaum Illianelle Koor						
ADDR	ESS:	a	101 6 Main COUNTY: D						COUNTY:		
OUT W	-								DPAT		
CITY	CITY/ZIP: PHONE: -(a)				1571	7	FA	X:	· · · · · · · · · · · · · · · · · · ·	041	
						3				P.H. PRIORITY: H M M] L
		NT TYPE		-							
H B	AKERY	Z ZRANT	C. STORE CATERER	☐ DE				GROC	ERY STOP		RS
PURPOS		JRANT	☐ SCHOOL ☐ SENIOR CENTER	SUI	MMER	F.P.		TAVER	.N	☐ TEMP.FOOD	110
	re-oper	nina	☐ Routine ☐ Follow-up ☐ Comp	-lates							
	and the same of the same	0			☐ Oth	ner					
FROZI	EN DE	SSERT	SEWAGE	DISPO	SAL		WAT	TER SU	JPPLY		
Appr	oved [Disappr	oved Not Applicable PUBL	LIC					UNITY	☐ NON-COMMUNITY ☐ PRIVATE	
License	No	065	oved Not Applicable PUBL	ATE		4			0.11.1		
			4211			- 1				Date Sampled Results	
			RI	SK FAC	TORS	AND	INTE	FRVFN	ITIONS		CIT STELLED
Risk fa	ctors a	are food r									
foodbor	ne illne	ess outbri	eaks. Public health interventions are control	most cor	nmonly	repor	ted to	the Cen	iters for Dis	ease Control and Prevention as contributing factors in	
Complian	nce		Demonstration of Knowledge	measure	COS						
IN OU			Person in charge present demandants les	950830833	COS	5 K	100	omplianc			OS F
111 00	1		Person in charge present, demonstrates kno and performs duties	wieage,			IN	OUT	N/O N/A	Proper cooking, time and temperature	
							-	011=			
IN OU	Т		Employee Health Management awareness; policy present	escentiera.			IN		N/O N/A	Proper reheating procedures for hot holding	
IN OU			Proper use of reporting, restriction and exclu				IN		N/O N/A	Proper cooling time and temperatures	
114 00	1		Proper use of reporting, restriction and exclu	sion			IN		N/O N/A	Proper hot holding temperatures	
IN OU	T N/O		Good Hygienic Practices Proper eating, tasting, drinking or tobacco us				IN		N/A	Proper cold holding temperatures	
IN OU			No discharge from eyes, nose and mouth	e			IN		N/O N/A	Proper date marking and disposition	
1	1 14/0		two discharge from eyes, nose and mouth				IN	TUO	V/O N/A	Time as a public health control (procedures /	
-	724		Preventing Contamination by Hands	MEDICAL PROPERTY.						records)	
IN OU	T N/O		Hands clean and properly washed				INI	OUT	NI/A	Consumer Advisory	
			riando dicarrana property wastied				IIN	OUT	N/A	Consumer advisory provided for raw or	
IN OUT	T N/O		No bare hand contact with ready-to-eat foods	e or	-		-			undercooked food	
			approved alternate method properly followed							Highly Susceptible Populations	
IN OUT	Т		Adequate handwashing facilities supplied &		-		IN	1 TUO	N/O N/A	Pasteurized foods used, prohibited foods not	
			accessible							offered	
			Approved Source							Chemical	
IN OUT			Food obtained from approved source		The same of		IN	OUT	N/A	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				
IN OUT Food in good condition, safe and unadulterated								used			
gee serialier, care and anadalterated							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			
			Protection from Contamination			-	-			and HACCP plan	
IN OUT	Γ	N/A	Food separated and protected	20010032		-	The	e letter to	the left of	each item indicates that item's status at the time of the	
The separated and protocold					insp	pection.					
IN OUT N/A Food-contact surfaces cleaned & sanitized						IN = in	compliance				
IN OUT N/O Proper disposition of returned, previously served,					1	V/A = no	t applicable				
			reconditioned, and unsafe food	, ,			00	JS = Co	rrected On	Site R = Repeat Item	
		-4-5		GO	OD RE	TAILE	PRACT	TICES			
	- Cherry III	(ood Retail Practices are preventative measur	res to cor	atrol the	introc	luction	of noth	ogens ehe	micels and physical chicatal in the	
IN	OUT		Safe Food and Water	C3 10 C01	COS	R	IN	OUT	logens, che		
		Pasteu	rized eggs used where required	CHEST SERVICES	-	11	IIV	001	In was at	Proper Use of Utensils COS	R
			and ice from approved source						Litopoile	ensils: properly stored	
			- I I I I I I I I I I I I I I I I I I I						handled	equipment and linens: properly stored, dried,	
			Food Temperature Control	CONTRACTOR OF THE PARTY OF THE						alainala comica articles must de la	
		Adequa	te equipment for temperature control						Gloves	se/single-service articles: properly stored, used	
		Approv	ed thawing methods used						Cioves us	Utensils, Equipment and Vending	
	- 26		meters provided and accurate						Food and	nonfood-contact surfaces cleanable, properly	
									designed	, constructed, and used	
			Food Identification				1			hing facilities: installed, maintained, used; test	
	-				,				strips use	ed	
		Food pi	operly labeled; original container				/		Nonfood-	contact surfaces clean	
	-	Innanta	Prevention of Food Contamination							Physical Facilities	
		Conton	rodents, and animals not present						Hot and o	cold water available; adequate pressure	
		and dis	ination prevented during food preparation, sto	rage	1100	- 1			Plumbing	installed; proper backflow devices	
			play al cleanliness: clean outer clothing, hair restrai	int					Same	and words weter and a life of the second sec	-
		fingerna	ils and jewelry	iit,				12 15	Sewage a	and wastewater properly disposed	
		Wiping	cloths: properly used and stored						Toilet faci	lities: properly constructed, supplied, cleaned	
		Fruits a	nd vegetables washed before use						Garhage/	refuse properly disposed; facilities maintained	
						EVE	1/	-	Physical f	acilities installed, maintained, and clean	
Person	in Cha	arge /Tit	le:	-					-	Date:	
			IVA DIM TZ							2-15-19	
Inspecto	Inspector: Telephone, No. EPHS, No. Follow-up: Yes No.										
111	1116	A-H	DYIOD EPHS II	109	-311	10	Xd	55	1169	Follow-up Date:	4O
MO 580-181	4 (11-14)	/	DISTRIBUTION	: WHITE -	OWNER'S	COPY			CANARY - FILE		E0.07