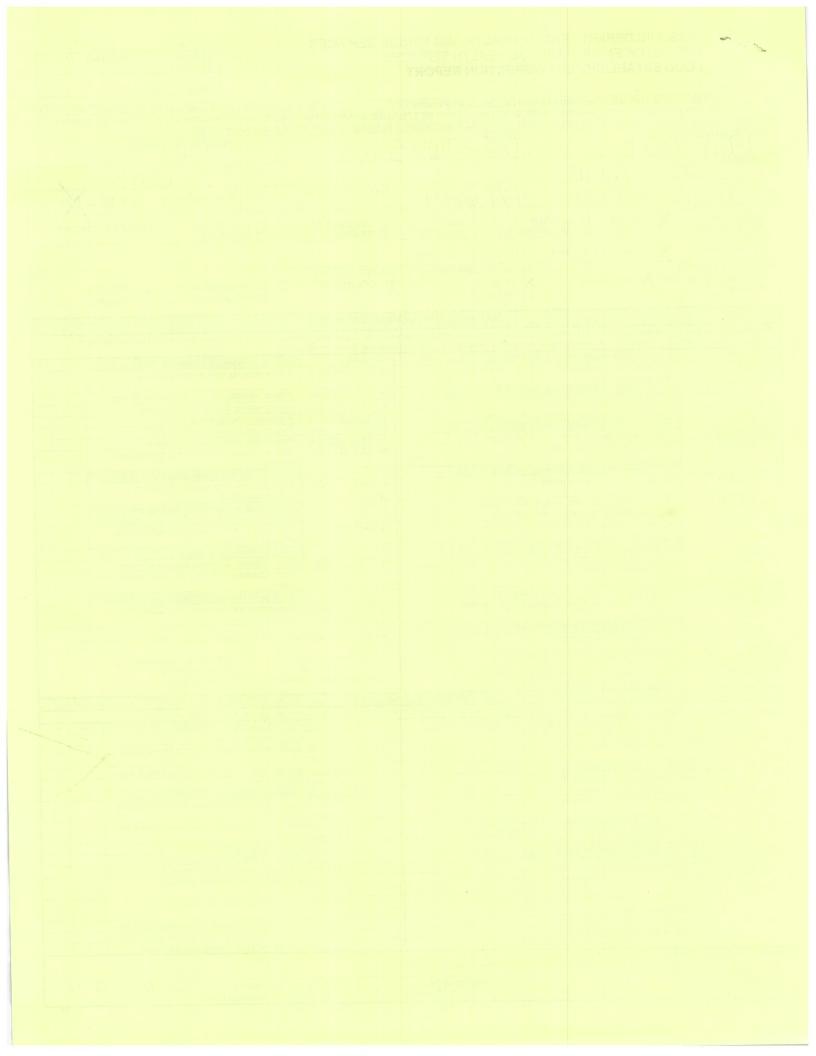


MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

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BASED ON A	AN INSPE	CTION THIS DAY THE ITEMS A	OTER DEL	4				PAGE 1 of		And the
BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE										
VVIHANYI	W TH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY BEGIN TIME CONTROL THE REGULATORY AUTHORITY. FAILURE TO COMPLY									
ESTABLIS	SHMENT	NT NAME: OWNER.								
1		Mart Dant Julies				SOLVER PERSON IN CHARGE:				
ADDRESS	SIEN	a G main				My	01	COUNTY:	Er	A.
CITY/ZIP:	7/1	1 9.11IIII						COUNTY: DEDT		
CITTIZIP.	IPM	05560	PHONE: / /	011		FAX:		211 2212	-	/
ESTABLISHM	IENT TYPE		1101 00	07				P.H. PRIORITY :	M	L
BAKE	RY	C. STORE CATER	ER DEL	1		□ GP(OCERY STO	DE EL MOTETUE	1	1
PJRPOSE	AURANT	SCHOOL SENIOR	R CENTER SUM	MER F.I	P.	☐ TAV		RE INSTITUTION MOBILE TEMP.FOOD	VENDO	RS
☐ Pre-op	enina	Routine Follow-up	☐ Complaint ☐	7 011				TEMI I COD		200
FROZEN I				Other						
[Approved]	Disant	proved Not Applicable	SEWAGE DISPO	SAL			SUPPLY			71
License No.	Попопр	Noved Applicable	PUBLIC			COM	IMUNITY	☐ NON-COMMUNITY ☐ PRIVA	TE	
			PRIVATE		1			Date SampledResu		
			RISK FACT	TORS A	ND	INTERVI	PINTIONS			
R sk factors	are food	preparation practices and employe	ae hohaviora most sam		-			sease Control and Prevention as contributing fac		
foodborne ill	ness outb	eaks. Public health intervention	s are control measures	s to preve	eporte	ed to the C	enters for Di	sease Control and Prevention as contributing fac	tors in	
- Inplication		Demonstration of K	nowledge	cos	R		ance	Potentially Hazardous Foods		
IN) OUT		Person in charge present, demo	onstrates knowledge,				N/O N/A	Proper cooking, time and temperature	CO	OS R
		and performs duties						rioper cooking, time and temperature		
IN OUT		Employee He Management awareness; policy	aith	P.			N/O/N/A	Proper reheating procedures for hot holding		
IN OUT		Proper use of reporting, restricti	present	-	- (IN) OUT	N/O N/A	Proper cooling time and temperatures		
		Good Hygienic Pr	actices		-		N/O N/A	Proper hot holding temperatures	L	/
IN OUT N/		Proper eating, tasting, drinking	or tobacco use		(IN OUT	N/A N/O N/A	Proper cold holding temperatures	De Ball	
IN OUT N/O	5)	No discharge from eyes, nose a	nd mouth			IN OUT	N/O N/A	Proper date marking and disposition Time as a public health control (procedures /		
								records)		
IN OUT NO	2	Preventing Contaminati Hands clean and properly wash	on by Hands					Consumer Advisory		
001		riands clean and properly wash	ea			IN OUT	N/A	Consumer advisory provided for raw or	100	100 May 180
IN OUT N/C		No bare hand contact with ready	/-to-eat foods or				Name of the last o	undercooked food		
IN COLUMN		approved alternate method prop	erly followed					Highly Susceptible Populations		
IN OUT		Adequate handwashing facilities	supplied &		-	IN OUT	N/O N/A	Pasteurized foods used, prohibited foods not		
		accessible Approved Sou	700					offered offered		
IN OUT	The state of the s	Food obtained from approved so	urce			IN OUT		Chemical		
IN OUT N/C	N/A	Food received at proper tempera	ature			IN OUT	(N/A)	Food additives: approved and properly used		
						IN OUT		Toxic substances properly identified, stored and used	i	
IN OUT N/C	(1114)	Food in good condition, safe and	unadulterated					Conformance with Approved Procedures	1000	
IN OUT N/C	N/A	Required records available: shell destruction	stock tags, parasite			IN OUT	(N/A)	Compliance with approved Specialized Process	IN SE	
		Protection from Conta	mination					and HACCP plan		
IN OUT	N/A	Food separated and protected	ammation		-	The letter	to the left of	f each item indicates that item's status at the time	of the	San San San
IN) OUT	N/A	Food-contact surfaces cleaned &				inspection	٦.		or the	
and the same of th	exalana.		- ALL CONTROL OF THE			IN =	in complianc			4974
IN OUT N/C		Proper disposition of returned, pr reconditioned, and unsafe food	eviously served,			COS = (not applicable Corrected On	N/O = not observed R = Repeat Item		
		reconditioned, and unsale lood				and the second		TY - Trepeat item		
		Good Retail Practices are prevents	GOO	DRETA	IL PF	RACTICES				
IN OUT		Safe Food and Water	contractive measures to contract	OS R	rodu	IN OUT	thogens, che	emicals, and physical objects into foods.		
	Pasteu	rized eggs used where required				1001	STREET, STREET	Proper Use of Utensils ensils: properly stored	cos	R
	Water	and ice from approved source			1		Utensils	equipment and linens: properly stored, dried,		
	TOTAL SERVICE	Food Temperature Contro	The state of the s		1		handled			
1	Adequa	ate equipment for temperature con	trol		-		Single-us	se/single-service articles: properly stored, used		
	Approv	ed thawing methods used	uoi		+	V	Gloves u	sed properly		
1/	Thermo	ometers provided and accurate			-		Food and	Utensils, Equipment and Vending nonfood-contact surfaces cleanable, properly		112 772
							designed	, constructed, and used		
0.0		Food Identification		-		1	Warewas	hing facilities: installed, maintained, used; test		
	Food pr	operly labeled; original container			1		strips use	ed		
		Prevention of Food Contamin	ation		-1	-	Nonfood-	contact surfaces clean		(1000)
	Insects,	rodents, and animals not present				/	Hot and o	Physical Facilities cold water available; adequate pressure		
1	Contam	ination prevented during food prep	paration, storage		1	,	Plumbing	installed; proper backflow devices	More T	S18-255
	and disp	olay al cleanliness: clean outer clothing	bois section 1		L					
	fingerna	ils and jewelry	, riair restraint,		1	1	Sewage a	and wastewater properly disposed		
	Wiping	cloths: properly used and stored			1	_	Toilet for:	litios: proporty con-t		
	Fruits ar	nd vegetables washed before use			L	/	Garbage/	lities: properly constructed, supplied, cleaned refuse properly disposed; facilities maintained		
Dans Co		A				1/	Physical f	acilities installed, maintained, and clean		
Person in Ch	arge /Titl	e) C	1/2.000	-			- Auto-Commonwell	Date:		-
Inscector:	Ami	1 sarge	Manage	-				8-21-19		
TO TO	Jane	n HHS II	Telephon	ie No.	V	775	EPHS No.		□ No	0
MO 550-1814 (11-14)	700	V UIIVE	DISTRIBUTION: WILLIE	1100	X	200	110	Follow-up Date: 8-30-1	9	9
			DISTRIBUTION: WHITE - OW	WHER'S COF	Y		CANARY - FILE	COPY	The state of the s	F6 37





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

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ESTABLISHMENT NAME	ADDRESS 500	5. Main	CITY	ZIP 6510
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT	/LOCATION	TEMP.
argury roasting can	1190	nam croissant	walk in cooler	370
rotalogs rotisserie	102	The state of the s	www.m.com	
Tornades rotissevie	102			
Shall agas walk in cooler	350			
Code To White Market	PRI	ORITY ITEMS		Correct by Initial
Reference Priority items contribute directly to the elin or injury. These items MUST RECEIVE II	nination, prevention or a MMEDIATE ACTION w	reduction to an acceptable level, hazards vithin 72 hours or as stated.	associated with foodborne illness	(date)
3-501.16A Observed sauso		m at 119° in roa	sting pan	COS. OF
COORDISCUSSED IN	Most to	DISTOMPY. 3 1 Str	pped process	1
of master and c	polina p	incliss stadied	o was out	
HADITA FOUND SLEW I	la di sano sino s	ale - Ctaron - 17	* 0 * 1 -	00
SPEVRA. CLARACTE	hemome	Stored Dack in	SIPPLIP LINTIL	as
it apes through	h 3 vat	SINK.	Ja core Will	
250111 00=11=1				
DE LOS SECONOS DE	a torna		he at a temp	005
llos then held at	135° or a	served until tem	p. reaches '	
11/01/14 01-51 00-51	100			
Talling UDD. Moray Sur	Stance Ir	rice machine.	-	3-30-140K
3-302.11 Observed egas C	m shoop	plane millite	0 - 0 0 1 0 - 10 .	000
Journal Control Control	11 STULY	above milk+ju	ice in walkin	ms in
	12 12 11			
Code Reference Core items relate to general sanitation, operations are always (COOR)	erational controls facilit	DRE ITEMS iles or structures, equipment design, gene	ral maintenance or sanitation	Correct by Initial (date)
standard operating procedures (SSOPs).	These items are to be	thand Sink.	on or as stated.	20100K
The state of the s	a aug u	ATMUA OTTICO		1-30-191 11)
4601110005 Chest treez	er in driv	re thru area need	is defrosted.	30-19 De
0-205.11B Observed a bou	11 G.11 A	- can antonial		20010
when removed	hore wa	Sachemiand o	ther debis	3-28-19
Hand sinks for h	andwash	ing only P	THE WEDIS.	distance
3-304,14 Obs: WIDING CLOS	40 10 1100			0.05
shall be kent i	n sound	In hand sink-	- Wiping cloths	COS
2 200 11 ()	1 300 1111			
3-307.11 Obs: night crawle	rs Storea	lin cooler with s	soda 1	COS
3-307,11065; 2 container	s in larg	re unikin coole	- antoining	220 120
	pard to 4	de walken coole	so chairing	5-32-1940)
eaton cake.	0	The state of the s	aurun	
	EDUCATION	DOWNER OF COMME		
	EDUCATION P	ROVIDED OR COMMENTS		
Person in Charge /Title:	Manager		Date: Q-30	2-19
Inspector:	Telephor	ne No. EPHS No.	Follow-up:	Yes D No
MO 580-1814 (11-14)	STRIBUTION: WHITE - OWNE	DIUD KAD 1140	Follow-up Date:	8-30-19



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

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WITH ANT THE LINTS FOR CORRECTIONS SPECIALED IN THE SATICE MAY RESULT IN CESSAR TON OF YOUR FOOD CREATANGE. SPARLISHMENT RAME: DANKER DANKER	BASED ON AN INSPECTION THIS DAY THE ITEMS NOTED BELOW ISSETTIVE VALUE OF THE VALUE							
DARRESS GOOD PHONE PHONE PAX PHONE PAX PAY PRIORITY	ESTABLISH THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.							
CSTV2 PIONE PI	DOO + Julie 50 Mer PERSON IN CHARGE					V		
ESTACIONATI YIE SETALUNIANI SCHOOL SENDIO CENTER SUMMER F.P. TAVEN TEMP FOOD ROSER ALLANI SCHOOL SENDIO CENTER SUMMER F.P. TAVEN TEMP FOOD ROSER ALLANI SCHOOL SENDIO CENTER SUMMER F.P. TAVEN TEMP FOOD ROSER ALLANI SCHOOL SENDIO CENTER SUMMER F.P. TAVEN TEMP FOOD ROSER ALLANI SCHOOL SENDIO CENTER SUMMER F.P. TAVEN TEMP FOOD ROSER ALLANI SCHOOL SENDIO CENTER SUMMER F.P. TAVEN TEMP FOOD ROSER ALLANI SCHOOL SENDIO CENTER SUMMER F.P. TAVEN TEMP FOOD ROSER ALLANI SCHOOL SENDIO CENTER SUMMER F.P. TAVEN TEMP FOOD ROSER ALLANI SCHOOL SENDIO CENTER SUMMER F.P. TAVEN TEMP FOOD ROSER ALLANI SCHOOL SENDIO CENTER SENDIO CEN)(SOU S. Main						
GROCERY STORE GROCERY STOR	SOLP	000000000000000000000000000000000000	04	FAX:	P.H. PRIORITY :	MIL		
Rodume Rodume Follow-up Complaint Other	☐ BAKERY ☐ RESTAURAN	C. STORE CATERER DEL	I MER F.P.			'ENDORS		
Page	☐ Pre-opening	☐ Routine ☐ Follow-up ☐ Complaint ☐				1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
Risk factors are focol preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in Conditiones. Democration of Knowledge	☐Approved ☐Disa	□ Approved □ Disapproved □ Not Applicable License No. □ PUBLIC □ COMMUNITY □ NON-COMMUNITY □ PRIVATE						
Double Person in Charge present demonstrates from/edge, and performs duties Copyright Person in Charge present demonstrates from/edge, and performs duties Person in Charge present demonstrates from/edge, and performs duties Person in Charge present demonstrates from/edge, and performs duties Person in Charge present demonstrates from/edge, and performs duties Person in Charge present demonstrates from/edge, and performs duties Person in Charge present demonstrates from edge and person in Charge present demonstrates Person in Charge present								
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Preventing Contamination by Hands		No discharge from eyes, nose and mouth						
N OUT N/O Hands clean and properly washed N OUT N/O No burn band contact with ready-to-eat foods or approved alternate method properly followed N OUT N/O No burn band contact with ready-to-eat foods or approved alternate method properly followed N OUT N/O N/A Posteurized foods used, prohibited foods not observed N OUT N/O N/A Posteurized foods used, prohibited foods not observed N OUT N/O N/A Pood separated and properly used N OUT N/O N/A Pood seciety approved and properly used N OUT N/O N/A Pood seciety approved and properly used N OUT N/O N/A Pood seciety approved and properly used N OUT N/O N/A Pood seciety approved and properly used N OUT N/O N/A Pood seciety approved and properly used N OUT N/O N/A Required records available; shellstock tags, parasite N OUT N/O N/A Compliance with approved Specialized Process and Section from Contamination Proper deposition of returned, previously served, reconditioned, and unsafe food Proper deposition of returned, previously served, reconditioned, and unsafe food Proper deposition of returned, previously served, reconditioned, and unsafe food Pasteurized applicable N/O = not observed		Preventing Contamination by Hands			records)			
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Description		Food in good condition, safe and unadulterated			Conformance with Approved Procedures			
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N OUT N/A Food-contact surfaces cleaned & sanitized NO	IN OUT N/A			The letter to the lef	t of each item indicates that item's status at the time	of the		
GOOD RETAIL PRACTICES GOOD Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Safe Food and Water COS R N OUT Proper Use of Utensils COS R Water and ice from approved source Utensils, equipment and linens; properly stored, dried, handled Adequate equipment for temperature control Single-use/single-service articles: properly stored, used Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Food properly labeled; original container Prevention of Food Contamination Prevention of Food Contamination Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingemalis and jewelry Fruits and vegetables washed before use Person in Charge Pritite: Passentine Water and insertine was a supplementation of Food Contamination Prevention of Food Contamination Prev				IN = in compliance OUT = not in compliance				
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Pasteurized eggs used where required	IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food			THE HOLOBOLIVED			
Pasteurized eggs used where required Water and ice from approved source Description of Food Temperature Control Adequate equipment for temperature control Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge/Title: Pasteurized eggs used where required Insects, rodents, and animals not present Water availables, and used Utensils, equipment and linens: properly stored, dried, handled Single-use/single-service articles: properly stored, dried, handled Gloves used properly Utensils, equipment and linens: properly stored, dried, handled Gloves used properly Utensils, equipment and linens: properly stored, dried, handled Gloves used properly Waterwashing -service articles: properly stored, dried, handled Gloves used properly Utensils, equipment and linens: properly stored, dried, handled Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices and display Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Date:		Good Retail Practices are preventative management to east	D RETAIL P	RACTICES				
Water and ice from approved source Water and ice from approved source Litensils, properly stored Utensils, equipment and linens: properly stored, dried, handled Adequate equipment for temperature control Approved thawing methods used Thermometers provided and accurate Food Identification Food Identification Food properly labeled; original container Prevention of Food Contamination In-use utensils, properly stored Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge/Title: Date: Date: Distributions Distributions Utensils, properly stored Utensils, properly stored, dried, handled Hondows used properly disposed of the proper backflow devices Provention of Food Contamination Physical Facilities: properly disposed of facilities maintained Physical facilities: installed, maintained, and clean Physical facilities installed, maintained, and clean Date: Date: Date: Date: Distributions white education and inens: properly stored, supplied, cleaned Follow-up: Yes To No Follow-up: Yes To No Follow-up: Yes To No Follow-up Date:	10/4/00/00/00	Sale rood and water	OS R	IN OUT	chemicals, and physical objects into foods.	COS I B		
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Person in Charge / Title: Compared to the c	Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned							
Inspector: Date: 8-30-19		Garbage/refuse properly disposed; facilities maintained Physical facilities installed maintained and close						
Inspector: Telephone No. EPHS No. Follow-up: Yes No Follow-up Date:	Person in Charge /	Title: Managar		1.,,010				
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