

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

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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:			PERSON IN CHARGE:	-				
ADDRESS: 1100 5 Main			-DC-bd-		COUNTY: Doot	4		
CITY/ZIP:	CITYZIE: 1200 (55560) PHONE: 2526			FAX:	202	Den		
ESTABLISHMENT TYPE	1 00000 1197-00	085		109-0	393	P.H. PRIORITY : X H	М	L
BAKERY RESTAURANT PURPOSE	☐ C. STORE ☐ CATERER ☐ D ☐ SCHOOL ☐ SENIOR CENTER ☐ TE	EMP. FOOD	)	☐ GROCE	ERY STOF	RE INSTITUTION MOBILE VENDORS		
☐ Pre-opening	Routine   Follow-up   Complaint	☐ Other						
☐Approved ☐Disapp	FROZEN DESSERT  Approved Disapproved Not Applicable License No. PUBLIC  PRIVATE  SEWAGE DISPOSAL  PUBLIC  PRIVATE  COMMUNITY  NON-COMMUNITY  Date Sampled Results Results			The same of the sa				
Pick factors are food				INTERVEN				
TOOGDOTTIE IIITIESS OUID	preparation practices and employee behaviors most correaks. Public health interventions are control measu	ires to preve	ent fo	odborne illne	ss or injury	I.	ors in	
Compliance IN OUT	Demonstration of Knowledge  Person in charge present, demonstrates knowledge	COS	R	Compliance IN OUT N		Proper cooking, time and temperature	СО	S R
	and performs duties  Employee Health		-	IN OUT N	V/O N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present  Proper use of reporting, restriction and exclusion		1	IN OUT N		Proper cooling time and temperatures Proper hot holding temperatures		
IN OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking or tobacco use		3	IN OUT N	N/A	Proper cold holding temperatures		
IN OUT N/O	No discharge from eyes, nose and mouth		2	IN OUT N		Proper date marking and disposition  Time as a public health control (procedures /		
IN OUT (N/O	Preventing Contamination by Hands					records)  Consumer Advisory		
IN OUT N/O	Hands clean and properly washed			IN OUT	(N/A)	Consumer advisory provided for raw or undercooked food		3
	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible			IN OUT N	I/O N/A	Pasteurized foods used, prohibited foods not offered		
IN OUT	Approved Source Food obtained from approved source		3	IN OUT	N/A	Chemical Food additives: approved and properly used		5 6
IN OUT N/O N/A	Food received at proper temperature		(	IN OUT	IWA	Toxic substances properly identified, stored and used		
IN OUT IN OUT N/O N/A	Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite			IN OUT	Alla	Conformance with Approved Procedures		
	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 inspection.	the left of	each item indicates that item's status at the time	of the	
IN OUT N/A Food-contact surfaces cleaned & sanitized				IN = in c	compliance			
IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food				COS = Cor	applicable rected On			
	G	OOD RETA	IL PF	RACTICES				
114 001	Good Retail Practices are preventative measures to co Safe Food and Water	COS R	trodu	IN OUT	ogens, che	micals, and physical objects into foods.  Proper Use of Utensils	cos	R
Paster Water	urized eggs used where required and ice from approved source				In-use ute	ensils: properly stored	000	11
1.000					handled	equipment and linens: properly stored, dried,		
Adequ	Food Temperature Control late equipment for temperature control		+		Single-us Gloves us	e/single-service articles: properly stored, used sed properly		
Approx	ved thawing methods used cometers provided and accurate					Utensils, Equipment and Vending		
					designed,	nonfood-contact surfaces cleanable, properly constructed, and used		
	Food Identification			V	strips use			
Food	properly labeled; original container  Prevention of Food Contamination		+		Nonfood-	contact surfaces clean  Physical Facilities		
Insects	s, rodents, and animals not present mination prevented during food preparation, storage			V	Hot and c	old water available; adequate pressure		
and dis	splay					installed; proper backflow devices		
fingern	Personal cleanliness: clean outer clothing, hair restraint, fingernals and jewelry  Sewage and wastewater properly disposed							
Wiping cloths: properly used and stored  Toilet facilities: properly constructed, supplied, cleaned Fruits and vegetables washed before use  Garbage/refuse properly disposed; facilities maintained		efuse properly disposed; facilities maintained						
Person in Charge /Ti	Person in Charge /Title:							
Inspector:	mary a	hone No./		(1/2/ F	PHS No.	Date: 2 (0 - 200)	3 N	
MO 580-1814 (11-14)	10100 NV							



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ESTABLISHMENT NAME	ADDRESS		CITY	ZIP	
LIEZQ INN	1108	5. Main	Salem	6556	00
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/	LOCATION	TEMP	٥.
Cucumbers Salad bar	400	anadian Bacon or	70 Drentable	360	)
8995, 4 11	350	Sausage !	n n n	400	)
potatoswaa u u	38	ham	waskin.	38°	
Macaroni Saladu u	38	brocoli cheddar sozu	o foodbar.	165	0
ham chunks u u	37				
Code Reference Priority items contribute directly to the elin	mination, prevention or	ORITY ITEMS reduction to an acceptable level, hazards a	ssociated with foodborne illness	Correct by (date)	Initial
or injury. These items MUST RECEIVE II	MMEDIATE ACTION W	vithin 72 hours or as stated.			
Travilla COS: TODA debas o		ot pans in variou	us places à	1-4-23	11/
Houghout tacili	Ty.				
4-101.11A Obs! Inside True V	refria, and	L Sandwich Drep Fi	ida + With debris	2-9-22	11/
	Cirigi a	cas own a preprir	by wir mans	0100	
5-205.14 Obs: hose stuck a	lown in d	Ivain - insufficit 1	packfloudence	2-27-23	51/
recommend a ho	se bid va	cump on mopsi	nk.		
(NOT cutica)	)	٧			
		3			
	The second second				
				- 1	
Company of the Compan					
Code	CC	DRE ITEMS		Correct by	Initial
Reference Core items relate to general sanitation, operating procedures (SSOPs).	erational controls, facilit These items are to be	ties or structures, equipment design, gener	al maintenance or sanitation	(date)	
6-501.19 Obs. hand sink a	lirta.	corrected by the next regular mapecino	Tor as stated.	1-9-22	1/
	3			1100	1
0-205,11(B) Obs. Ice dum	oed in ha	indsink Handsin	uc-handsonles.	COS	
11/2/1/03/					
4-601.110 Obs! debris arounc	& plates or	Isaled bart tood	bar and	1-9-23	
avorind pans on	food be	ar.			1
Mana Old a tid as:					
TOULILLUDI CUTARO OF 10	a cream	machine with	debris.	7-9-23	
UNITE Obside his in no	+0110-1			100	
throughout faced	110000000000000000000000000000000000000	inessand under	rova par	1-4-00	
mrowy was need	en,			1 _ N _ E1	
-501,12(A) Obs: Floor +600	ophnot.k	itchen area dir	Le andone	27770	
on floor under	elarer on	ant with letter lier	ty and celon	Xd 105	
11001000	Day	as a,			
Hobbill Obs! handles on	Parunn	10nt throughout 5	ticky totauch	7-27-23	
	Duga	and an analytical c	and words	0100	140
	EDUCATION P	ROVIDED OR COMMENTS			
Person in Charge /Title:			Date: Q (	222	
Inspector:	Telephor	ne No. EPHS No.	Follow-up:	1003	No
POMULATION DE TISAL	109-1	3100 X 100 1168	Follow-up: Follow-up Date:	Yes 7	3 <sup>No</sup>
MO 580-1814 (11-14)	STRIBUTION: WHITE - OWNE	R'S COPY CANARY - FILE COPY			E6.37A



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ESTABLISHMENT NAME	ADDRESS	. main	CITY Solano	ZIP 1.55	10
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/	LOCATION	TEMP	
		T GGD T KGDGGT	LOCATION	I LIVII	
Code	PRIC	ORITY ITEMS		Correct by	Initial
Reference Priority items contribute directly to the elin or injury. These items MUST RECEIVE II	nination, prevention or r MMEDIATE ACTION w	reduction to an acceptable level, hazards as ithin 72 hours or as stated.	ssociated with foodborne illness	(date)	Timelar .
4					
					2
Code Reference Core items relate to general sanitation, open	CO	REITEMS			Initial
Standard operating procedures (SSOPS).	These items are to be	corrected by the next regular inspection	or as stated.	(date)	
Tay, 110 US: Diocen them	nometer in	piza prep mage-	Keplaced	UD.	110
HOLLIC ODS: outside of eg	ment	throughout Sticker	to touch.	2-27-22	-/-
1200 111 01 100		J		0100	
1300.19 Ups: DW test strip	5 tor sani	tizer buekets.	6	1-9-23	
200, 15 Obs: back door	not tight	Fitting along the	notton -	1 27 27	
	the state of the s	iting word no i	anorri.	1-27-23	
MULII Ups: alignes not a	ry como	Stacked up he	杜切 1	COS	
aishwasher and	Bracks	of glasses at sod	a machine		
Hallic Obs; Shelves in	walkin	need cleaned.		1-27-23	
200 1010		C.	9	0100	
ras.15(B) Obs! Water the	et had d	ni pped and troze	in on boyes a	-27-23	
in walk in tree	7.Ex				
HOULIC Obs: 3 tier ser	vers rav	+ with dobis	6	7-9-23	11
		ROVIDED OR COMMENTS		1000	
Person in Charge /Title:		Name of the second seco	Dets		-
nspector: A Section of the section o	7.1	a Na	Date: 2-6-	9093	
auria onso EPHS A	Telephon	3106X106 1160	Follow-up: Date:	Yes -	No 3
IO 580-1814 (11-14)	STRIBUTION: WHITE - OWNER	R'S COPY CANARY - FILE COPY			E6.37A



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