

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

TIME IN 5	A	TIME OUT
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	TION THIS DAY, THE ITEMS NOTEI CTION, OR SUCH SHORTER PERIC FOR CORRECTIONS SPECIFIED II NAME:							OPERATION A	NUTHORITY, FA DNS.	ILURE TO	TED BY	Y THE
ADDRESS:	Derrick Conway							ay				
COUNTY: 13PAT												
ESTABLISHMENT TYPE	UCAUTE 100 - 100							P.H. F	PRIORITY:	ĭ H □ M	л 🗆 I	
BAKERY RESTAURANT PURPOSE	☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ SCHOOL ☐ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS											
☐ Pre-opening			Other									
FROZEN DESSERT ☐ Approved ☐ Disappr License No	oved 🗆 Not Applicable	EWAGE DISPOS I PUBLIC I PRIVATE				UNITY		N-COMM e Sample	MUNITY De	PRIVAT Results	Fally	cent.
Risk factors are food r	preparation practices and employee be	RISK FACT					oogo Contr	al and Des				
foodborne illness outbre	eaks. Public nealth interventions are	e control measures	to prevent	foodbo	rne illne	ss or injur	у.					
IN OUT	Person in charge present, demonstrand performs duties		cos		ompliance OUT I	N/O N/A			Hazardous Food and temperature		COS	S R
IN OUT	Employee Health			_		N/O N/A			ocedures for hot			
IN OUT	Management awareness; policy presproper use of reporting, restriction a	and exclusion				N/O N/A	Proper ho	t holding to	and temperatures emperatures	S		
IN OUT N/O	Good Hygienic Practic Proper eating, tasting, drinking or to				TUO	N/A N/O N/A	Proper co	ld holding	temperatures and disposition			
IN OUT N/O	No discharge from eyes, nose and n	mouth				N/O N/A	Time as a records)	public hea	alth control (proce	edures /		
IN OUT N/O	Preventing Contamination be Hands clean and properly washed	by Hands		IN	OUT	N/A	Consume	r advisory	umer Advisory provided for raw	or		
IN OUT N/O	No bare hand contact with ready-to- approved alternate method properly	eat foods or							ceptible Population	ons		
IN OUT	Adequate handwashing facilities sup accessible	oplied &		IN	OUT N	N/O N/A	Pasteurize offered	ed foods us	sed, prohibited fo	ods not		
IN OUT	Approved Source Food obtained from approved source			INI	OUT	NI/A			Chemical			
IN OUT N/O N/A	Food received at proper temperature	9			OUT	N/A	Toxic subs	stances pro	oved and properloperly identified,	stored and		
IN OUT IN OUT N/O N/A	Food in good condition, safe and una	adulterated					Confo		th Approved Prod			
IN OUT N/O N/A	Required records available: shellstoodestruction Protection from Contamir			IN	OUT	N/A	Compliand and HACC	ce with app P plan	roved Specialize	d Process		
IN OUT N/A	Food separated and protected	iation		The	letter to	the left of	f each item i	ndicates th	nat item's status a	at the time o	of the	
IN OUT N/A	Food-contact surfaces cleaned & sa	anitized			IN = in	complianc	е	OUT :	not in complian	се		
IN OUT N/O	Proper disposition of returned, previous reconditioned, and unsafe food	ously served,		CC	OS = Co	t applicable rrected Or	e n Site		not observed epeat Item			
	Cood Dateil Duration	GOO	D RETAIL	PRACT	ICES							
IN OUT	Good Retail Practices are preventative Safe Food and Water	e measures to cont	rol the intro	duction	of path	ogens, che	emicals, and	physical of per Use of	bjects into foods		cos	R
	rized eggs used where required and ice from approved source						tensils: prop	erly stored			000	IX.
VValer	Food Temperature Control			V		handled	A Z		: properly stored,	,		
	ate equipment for temperature control						se/single-se ised properly		es: properly store	d, used	21.2	
	ed thawing methods used ometers provided and accurate					Food and	Utensils,	Equipmen	t and Vending aces cleanable, p	properly		
	Food Identification					designed	d, constructe	d, and use				
Food p	roperly labeled; original container					strips use				cu, test		
Insects	Prevention of Food Contamination, rodents, and animals not present	on					P	hysical Fa	cilities			
Contan	nination prevented during food prepara	ation, storage		1		Plumbing	cold water a g installed; p	roper back	dequate pressure	9		
and dis	play al cleanliness: clean outer clothing, ha ai's and jewelry	air restraint,		1					rly disposed			
Wiping	c oths: properly used and stored								ıcted, supplied, c			
	and vegetables washed before use								sed; facilities mai ntained, and clea			
Person in Charge /Tit	le:						Dat	te:	10-3	-20	22	
Inspector:	nes EPHSEP	Telepho	ne-No.	6 X	106	EPHS No	1 /2	low-up:	ate: Y	es [J No	0
MO 580-1814 (11-14)	DIS	STRIBUTION: WHITE - O	WNER'S COPY		(CANARY - FIL		who	n hand	Derik	1:0	E6:370
								(i	nionn	10000	1)	7.1



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TIME IN 5A	TIME OUT A
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ESTABLISHMEN	T NAME OD PRODUCT/LOCATION	ADDRESS 511 V	v. Hwy 32.	CITYSalpm	(0556D)
	ob i i i i i i i i i i i i i i i i i i i	TEIVIP.	FOOD PRODUC	T/ LOCATION	TEMP.
				es es	
Code Reference	Décrit le constitution de la con	PRIORI	TYITEMS		Correct by Initial
-4()),//	Priority items contribute directly to the elin or injury. These items MUST RECEIVE II	nination, prevention or redu MMEDIATE ACTION within MOKUME DEL	iction to an acceptable level, hazards in 72 hours or as stated.	associated with foodborne illness	(date)
be	in har prepar	ea - Jone	Ming is only	allowed	be be
	0.000	a prysu	the VVV	VVVV	Turing
					alays
				10	3-22
5-20311	Obsino hand	Sink in	bar area - 8	o will only	From 3
	use paper pro	ducts or	plastic pnd	uck	today
	taken to the	Kitcher	3 yat sin	by to be.	date 3
Code	Washed, vir	sed and s	sanitized. 1/	WWW	NOW
Reference	Core items relate to general sanitation, operating procedures (SSOPs).	CORE rational controls, facilities of these items are to be cor	or etructuras aquinment desire	eral maintenance or sanitation on or as stated.	Correct by Initial (date)
1 100	Facility i	5 app)	med to	900n	
	Kitchen	TO DUX	olic as /	bha as	
	apple (lodes 1	are foll	Dutd.	N. S.
	I + Codes	ave r	Lot take	n care	3
	of and fo	Howa	we wil	1 Shut	
	Moun a	gain.			3
D 0	1 (1	EDUCATION PRO	VIDED OR COMMENTS		-
Derni	de Conumy is	in Char	ge of Kitz	hen and b	ar
Person in Char Inspector:	ge /Title: grany	Telephone N	9/ VIA EPHS No. A	Date: 10 - 3 - 7	Yes No
MO 580-1814 (11-14)	ANN PRIDAL DIS	TRIBUTION: WHITE - OWNER'S CO	10 X140 11109	Follow-up Date: TR	DOD TO
				les wist	alled inha



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

TIME IN	10	TIME OUT
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DACED ON AN INCOME											
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 BESULT IN CESSATION OF YOUR REGULATORY AUTHORITY. FAILURE TO COMPLY											
ESTABLISHMENT NAME:								_Y			
						STEES PERSON IN CHARGE:					
ADDRESS: 5111 W. Hwy 32 COUNTY: T							COUNTY: Doctor				
CITY/ZIP:	PHONE: () 19					FAX:					
ESTABLISHMENT TYPE	05200 110-1-	1	P.H. PRIORITY : D H D M D L								
BAKERY RESTAURANT	Y										
PURPOSE □ Pre-opening	☐ Routine ☐ Follow-up ☐ Complaint	☐ Oth	her								
FROZEN DESSERT	SEWAGE DIS	SPOSAL		WAT	TER SI	UPPLY					
License No.	roved Not Applicable PUBLIC PRIVATE				COMM	MUNITY	□ NON-COMMUNITY □ PRIVATE				
							Date Sampled Results	and de			
Risk factors are food r	RISK F	ACTORS	SAND	INTE	ERVEN	NTIONS					
The second secon	The control interventions are control mea	sures to pre	repor	ted to	the Cer orne illne	nters for Dis ess or injury	sease Control and Prevention as contributing factors in y.				
Compliance IN OUT	Demonstration of Knowledge Person in charge present, demonstrates knowled	COS	S F	R C	ompliand	ce	Potentially Hazardous Foods Cos	SR			
	and performs duties	ge,		IN	OUT	N/O N/A	Proper cooking, time and temperature				
IN OUT	Employee Health Management awareness; policy present					N/O N/A	Proper reheating procedures for hot holding				
IN OUT	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	N/O N/A	Proper date marking and disposition Time as a public health control (procedures /	w-			
	Preventing Contamination by Hands					100	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						undercooked food Highly Susceptible Populations				
IN OUT	approved alternate method properly followed Adequate handwashing facilities supplied &			-							
	accessible			IN	OUT	N/O N/A	Pasteurized foods used, prohibited foods not offered				
IN OUT	Approved Source Food obtained from approved source			IN	OUT	N/A	Chemical				
IN OUT N/O N/A	Food received at proper temperature				OUT	IV/A	Food additives: approved and properly used Toxic substances properly identified, stored and				
IN OUT	Food in good condition, safe and unadulterated		100	-	Marinia .		used				
IN OUT N/O N/A	Required records available: shellstock tags, paras	ite		IN	OUT	N/A	Conformance with Approved Procedures Compliance with approved Specialized Process				
	destruction Protection from Contamination			-			and HACCP plan				
IN OUT N/A Food separated and protected				The	letter to	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					IN = in compliance OUT = not in compliance						
IN OUT N/O Proper disposition of returned, previously served,				CC	I/A = no $OS = Cc$	ot applicable orrected On	N/O = not observed				
	reconditioned, and unsafe food	GOOD RE	TAILE			orrected Off	Transfer item				
IN COURT	Spod Retail Practices are preventative measures to	control the	introd	duction	of path	nogens, che	emicals, and physical objects into foods				
	Safe Food and Water rized eggs used where required	cos	R	IN	OUT		Proper Use of Utensils COS	R			
Water a	and ice from approved source					Utensils.	ensils: properly stored equipment and linens: properly stored, dried,				
	Food Temperature Control			1		handled					
Adequa	ate equipment for temperature control					Gloves us	se/single-service articles: properly stored, used				
	ed thawing methods used provided and accurate		E.				Utensils, Equipment and Vending	Till 2			
						Food and designed	nonfood-contact surfaces cleanable, properly , constructed, and used	1			
	Food Identification					Warewas	hing facilities: installed, maintained, used; test				
Food pr	operly labeled; original container		. 24	1		Nonfood-	contact surfaces clean				
Insects	Prevention of Food Contamination rodents, and animals not present		10/4				Physical Facilities				
Contamination prevented during food preparation, storage				,		Plumbing	cold water available; adequate pressure installed; proper backflow devices				
and display Personal cleanliness: clean outer clothing, hair restraint,											
fingerna	ails and jewelry						and wastewater properly disposed				
	cloths: properly used and stored nd vegetables washed before use					Toilet faci	lities: properly constructed, supplied, cleaned refuse properly disposed; facilities maintained				
					.0	Physical f	facilities installed, maintained, and clean				
Person in Charge /Titl	e:						Date: 12-30-202)			
Inspector:	Tele	phone No). ()	14	,	EPHS No.	Follow-up:				
MO 580-1814 (11-14)	DISTRIBUTION: WHIT	100	OX	10	0	1160	Follow-up Date:				
	DISTRIBUTION: WHIT	E - OWNER'S	COPY		(CANARY - FILE	COPY	W 0 0 W			