

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

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ADDRESS:         Charles ADDRESS:         PH FRIORITY:         H & M   L           ETGRESSERT:         Boder:         Boder:         MODEL:         MODE:         MODEL:         MODE:         MODE:         MODE:         MODE:         MODE:         MODE:         MODE: <th>INEAT ROUTINE INSPECT</th> <th></th> <th>MAY BE SPE</th> <th>T IN CESSA</th> <th>RITING BY TH</th> <th>IE REGULATORY AUTHORITY. FAILURE TO R FOOD OPERATIONS.</th> <th>CTED BY TH COMPLY</th> <th>E</th>	INEAT ROUTINE INSPECT		MAY BE SPE	T IN CESSA	RITING BY TH	IE REGULATORY AUTHORITY. FAILURE TO R FOOD OPERATIONS.	CTED BY TH COMPLY	E
ADD/DIM         DBS//DMW         PH. PROCENTY :	ADDRESS: 1001	Highway K	57 DIC	anna	SINDE		ma	_
Endedskill Addit free         Endedskill Addit free         Endelskill Addit free           BACKEY         C. STORE         CATELER         D. Duit         MONIE VENDORE           BACKEY         C. STORE         CATELER         D. Duit         MONIE VENDORE           PROJEK         C. STORE         C. STORE         Compared         MONIE VENDORE           PROJEK         D. SUNCE         Compared         Down         PROJEKT         Data Strand           Composed         Description         Compared         Description         Non-COMMUNITY         Description           Composed         Description         Strand Addition         Text France         Rest France         R	CITY/ZIP:	68601 PHONE:	01.172	FAX:				_
Contract Control Contro Control Control Control Control Control Control Control Control C			)-9613			/		_
EPC22PU DESERT         Description         Description <thdescription< th=""></thdescription<>	RESTAURANT							
Deproved EDisapproved EDI			10 36 J 25 10 59 7					
Note that the served program of products of the Cellular for Disase Control and Prevention as contributing factors in Control of Control of Prevention Control of Co	Approved Disapprove	ed Not Applicable DUBLIC	DSAL					-
Decomposition         Decompos	Risk factors are feed pres							
IN       OUT       Person in charge present, demonstrates knowledge, in and person addies.       OUT       NN       OUT NO       Proper cooling, the and impressure productives for holding.       OUT       IN       OUT NO       NN	Toodborne liness outbreaks	s. Public health interventions are control measure	es to prevent	foodborne illr	ness or injury.	ase Control and Prevention as contributing facto	ors in	
Image: mail parforms dutes         Image: mail parforms dutes         Image: mail parforms dutes         Image: mail parforms dutes           IN_OUT         Manage: mail and second mail terms and terms		Demonstration of Knowledge erson in charge present, demonstrates knowledge,	COS		and the second s		COS	R
IN_OUT       Management averages; policy present       IN_OUT_NO_NA       Proper cooling line and imprequirues       IN_OUT_NO_NA         N_OUT_NO_NA       Proper cool reporting, encircling and exploring interactives       IN_OUT_NO_NA       Proper cool reporting, encircling and exploring interactives       IN_OUT_NO_NA         N_OUT_NO_NA       Proper cool reporting, encircling and exploring interactives       IN_OUT_NO_NA       Proper cool reporting, encircling and exploring interactives       IN_OUT_NO_NA         N_OUT_NO_NA       No discharge from eyes, nose and mouth       IN_OUT_NO_NA       Proper cool report sole report sol	an	nd performs duties						
N OUT NO. NA     Proper calls matching temperatures     N     N     OUT NO. NA     Proper calls     N     N     OUT NO. NA     Proper calls     Outcomes a public health centrel (procedures /     Tecordia)     Consumer Advisory     Outcomes     Outc		anagement awareness; policy present		IN OUT	N/O N/A	Proper cooling time and temperatures		
IN       OUT-NO       Ho discharge from eyes, rase and mouth       IN       OUT NO       Find as a public health control (procedures / records)       In       In       Consumer Advisory       In       In         IN       OUT NO       Find each and properly washed       IN       IN       OUT NA       Consumer Advisory       In       In         IN       OUT NO       Food band for proput followed       IN       IN       OUT NA       Patterrized foods used, prohibited foods on diversed foods and properly disease       In       In       In       In       In       Out NA       Patterrized foods used, prohibited foods on diversed foods and properly disease       In       In<		Good Hygienic Practices		IN OUT	N/A I	Proper cold holding temperatures		-
Preventing Contamination by Hands     Preventing Contamination     Preventing	IN OUT N/O Pri	oper eating, tasting, drinking or tobacco use		IN OUT		Proper date marking and disposition		
IN OUT NO       Pands idean and properly washed       IN OUT NA       Consumer advisory provided for raw or undercooked food         IN OUT NO       No bare hand contact with ready-to-eal foods or exproved alternate method properly followed       IN OUT NO NA       Pasturized foods not often approved alternate method properly followed       IN OUT NO NA       Pasturized foods not often approved alternate method properly followed       IN OUT NO NA       Pasturized foods not often approved source       IN OUT NA       Posturized food source       IN OUT NA       Post source for approved alternate method swith Approved Process and Incohulterated       IN OUT NA       Post source food conting as a food condition, as an an andulterated       IN OUT NA       Post source food conting as an an andulterated       IN OUT NA       Post source food conting as an an andulterated       IN OUT NA       Post source food conting as an an andulterated       IN OUT NA       Post source food conting as an an andulterated       IN OUT NA       Post source food conting as an an andulterated       IN OUT NA       Post source food conting as an an andulterated       IN OUT NA       Post source food conting as an an andulterated       IN OUT NA       Post source food conting as an an an andulterated       IN OUT NA       Post source food conting asource       I						records)		
N OUT       No bare hand contact with ready-to-est foods or deproved atternate method property followed accessible       Highly Susceptible Populations         IN OUT       Adequate handwashing facilities supplied & accessible       IN OUT NQ NA       Pasteurized foods used, prohibited foods not offered       In         IN OUT       Approved Source       IN OUT       NA       Food additives: approved and property used       In         IN OUT NQ NA       Pood reactive at proper temperature       IN OUT       NA       Food additives: approved and property used       In         IN OUT NQ NA       Pood reactive at proper temperature       IN OUT       NA       Food additives: approved Spacialized Proceedures         IN OUT NQ NA       Pood condition, safe and unadulterated       IN OUT       NA       Food additives: approved Spacialized Proceedures         IN OUT NV NA       Pood condition, safe and unadulterated       IN OUT NA       Food additives: approved Spacialized Proceedures         IN OUT NV       Problemate inform Contamination       In       In       The lefter to the left of cell tem indicates that item's status at the time of the inspection, IN OUT NV       Problemate and protected       IN       OUT The containates and protected on Site       R       R         IN OUT NV       Problemate and protected       Sate Food and Weter       COS R       NI       In -tematinates and protected       NI	IN OUT N/O Fa			IN OUT		Consumer advisory provided for raw or		-
IN       OUT       Adequate handwashing facilities supplied & accessible       IN       OUT       Patterized foods used, prohibited foods not accessible       In       Out       Patterized foods used, prohibited foods not accessible       In       Out       No       Patterized foods used, prohibited foods not accessible       In       Out       No       Patterized foods used, prohibited foods not accessible       In       Out       No       Patterized foods used, prohibited foods not accessible       In       Out       No       Patterized foods used, prohibited foods not accessible       In       Out       No       Patterized foods used, prohibited foods not accessible       In       In       Productionation       In       In       Out       No       Production food condition, safe and unadulterated       In       In       Out       NA       Production food condition, safe and unadulterated       In       In       Out       NA       Production food condition food conditicon food conditicon food condition food condit								-
Approved Source         Out T         Contention         Out T           IN OUT NO NA         Food received at proper temperature         IN OUT Toold subtances approved and properly used         In OUT Toold subtances approved procedures         In OUT NO NA         Productive records available: shellstock tags, parasite         IN OUT N/A         Configmance with approved Procedures         In OUT N/A         Configmance with approved Procedures         In OUT N/A         Configmance with approved Procedures         In OUT N/A         Proper disposition of returned, previously served, recording and protected         In Served Served         In OUT N/A         Prood-contact surfaces cleaned & sanitized         In N = in compliance         N = no applicable         NU = no the compliance         NU = no the compliance         NU = no the compliance         NU = N/A         NU = no the compliance	IN OUT Ad	lequate handwashing facilities supplied &		IN OUT		Pasteurized foods used, prohibited foods not		-
IN. OUT       Productives: approved and property used       IN. OUT       NAL       Food additives: approved and property used         IN. OUT       NAL       Food in good condition, safe and unadulterated       IN. OUT       NAL       Food in good condition, safe and unadulterated       IN. OUT       NAL       Food in good condition, safe and unadulterated       IN. OUT       NAL       Food in good condition, safe and unadulterated       IN. OUT       NAL       Food separated and proceed proce		Approved Source						_
IN_OUT       Food in good condition, safe and unadulterated       used       used       used       constraints       constrai	IN OUT FO	od obtained from approved source			N/A F	ood additives: approved and properly used		
IN       OUT       NA       Required records available: shellstock tags, parasite destruction       IN       OUT       NA       Combinance with approved Specialized Process and HACCP plan         IN       OUT       N/A       Food separated and protected       In       OUT = not in compliance       NUT = not in compliance         IN       OUT       N/A       Food contact surfaces cleaned & senitized       In       In       OUT = not in compliance         IN       OUT       N/A       Food contact surfaces cleaned & senitized       In       N/A = not applicable						ised		
IN OUT       N/A       Food separated and protected       IN       In       The letter to the left of each item indicates that item's status at the time of the inspection.         IN OUT       N/A       Food-contact surfaces cleaned & sanitized       IN	IN OUT N/O N/A Re	equired records available: shellstock tags, parasite struction		IN OUT	N/A C	Compliance with approved Specialized Process		-
IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       IN       IN       IN       IN       IN       Proper disposition of returned, previously served, reconditioned, and unsafe food       IN       In <td>IN OUT N/A For</td> <td></td> <td></td> <td>The letter</td> <td></td> <td></td> <td>of the</td> <td>-</td>	IN OUT N/A For			The letter			of the	-
IN OUT NO       P-oper disposition of returned, previously served, reconditioned, and unsafe food       N/A = not applicable       N/A = not applicable       N/A = not applicable         OS = corrected On Site       R = Repeat Item         Cool Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.         IN OUT       Safe Food and Water         COOD RETAIL PRACTICES         Cood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.         IN OUT       Safe Food and Water         Proper Use of Utensils         Proper Use of Utensils         OUT       Safe Food and Water         Proper Use of Utensils       COS         Value utensils: equipment and linens: properly stored, dried, handled         Adequate equipment for temperature control       Utensils: Equipment and Vending         Approved thawing methods used       Provention of Food Contamination         Value and isolation       Value and isolation         Value and isolated; repeat the value and isolation         Value and isolato preveature control       Uters of Nonfood-	- and -			Inspection			or the	
Colspan="2">Colspan="2">R = Repeat item         Colspan="2">Colspan="2">R = IN       OUT       Colspan="2">R = Repeat item         Colspan="2">Colspan="2">R = IN       OUT       Colspan="2">R = IN       OUT       Colspan="2">Colspan="2">R = IN       OUT       Proper Use of Utensils       Colspan="2">Colspan="2">R = IN       OUT       Proper Use of Utensils       Colspan="2">R = IN       OUT       Proper Use of Utensils       Colspan="2">Colspan="2">R = IN       OUT       Proper Use of Utensils       Colspan="2">Colspan="2">R = IN       IN       OUT       Proper Use of Utensils       Colspan="2">Colspan="2">R = IN       Proper Use of Utensils       Colspan="2">Colspan="2">Colspan="2">IN       IN       IN       IN       IN       IN       IN       IN       IN       IN       I	IN OUT NO PO	oper disposition of returned, previously served		N/A = n	ot applicable	N/O = not observed		
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.         N       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensils       COS       R         Pasteurized eggs used where required       L       In use utensils; properly stored       COS       R         Motion       Food and Pasteurized eggs used where required       L       In use utensils; properly stored, dried, handled       L         Motion       Food Temperature Control       L       L       Singl-use/single-service articles; properly stored, dried, handled       L         Adequate equipment for temperature control       L       L       Gloves used properly       Utensils, Equipment and Vending       L         Approved thawing methods used       L       L       Gloves used properly       Utensils, Equipment and Vending       L         Motion       L       L       Gloves used properly       Utensils, equipment and Vending       L         Motion       L       L       Gloves used properly       Utensils, Equipment and Vending       L         Motion       Food and nonfood-contact surfaces clean able, properly       L       L       L       Motional accurate       L       Motiod-Contact surfaces clean able, properly <thl< td=""><td>rep</td><td></td><td></td><td></td><td>offected Off Si</td><td>R = Repeat Item</td><td></td><td></td></thl<>	rep				offected Off Si	R = Repeat Item		
Data Proper Use of Utensils       COS       R       IN       OUT       Proper Use of Utensils       COS       R         Pasteurized eggs used where required       In-use utensils: properly stored       In-use utensils: properly used	Gaod	d Retail Practices are preventative measures to cor	ntrol the intro	duction of pat	hogens, chemi	icals, and physical objects into foods.		
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         Approved thawing methods used       Utensils, Equipment and Vending         Thermometers provided and accurate       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         Food Identification       Warewashing facilities: installed, maintained, used; test strips used         Food oproperly labeled; original container       Nonfood-contact surfaces clean         Prevention of Food Contamination       Provention of Food Contamination         Insects, redents, and animals not present       Hot and cold water available; adequate pressure         Contamination prevented during food preparation, storage and display       Plumbing installed; properly disposed         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Sewage and wastewater properly disposed         Wipping cleths: properly used before use       Garbage/refuse properly disposed; facilities maintained         Person in Charge /Title:       Date:       Yes         Telephone No.       EPHS No.       Follow-up:       Yes         Follow-up:       Yes       No	Pasteurized	d eggs used where required	COS R	IN OUT	Constraints and	Proper Use of Utensils	COS R	
Food Temperature Control       Single-use/single-service articles: properly stored, used         Adequate equipment for temperature control       Gloves used properly         Approved thawing methods used       Utensils, Equipment and Vending         Thermometers provided and accurate       Vendesigned, constructed, and used         Food Identification       Warewashing facilities: installed, maintained, used; test strips used         Food properly labeled; original container       Nonfood-contact surfaces clean         Insects, rcdents, and animals not present       Nonfood-contact surfaces clean         Contamination prevented during food preparation, storage and isplay       Plumbing installed; properly disposed         Personal cleanliness: clean outer clothing, hair restraint, fingernaits 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       Physical facilities installed, maintained, and clean         Person in Charge /Title:       Telephone No.       EPHS No.         Follow-up:       Yes       No         Follow-up:       Yes       No	Water and i	ice from approved source		V	Utensils, eq			-
Approved thawing methods used       Utensis, Equipment and Vending         Thermometers provided and accurate       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         Food Identification       Warewashing facilities: installed, maintained, used; test strips used         Prevention of Food Contamination       Nonfood-contact surfaces clean         Insects, rcdents, and animals not present       Hot and cold water available; adequate pressure         Contamination prevented during food preparation, storage and display       Plumbing installed; properly disposed         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Sewage and wastewater properly disposed         Wilping ichtris: properly used and stored       Toilet facilities: installed, maintained, supplied, cleaned         Fruits and vegetables washed before use       Garbage/refuse properly disposed; facilities maintained         Person in Charge /Title:       Telephone No.       EPHS No.       Follow-up:       Yes       No	Adequate o	Food Temperature Control		V	Single-use/s			-
Internitorineters provided and accurate       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         Food Identification       Warewashing facilities: installed, maintained, used; test strips used         Food properly labeled; original container       Nonfood-contact surfaces clean         Insects, redents, and animals not present       Nonfood-contact surfaces clean         Contamination prevented during food preparation, storage and display.       Hot and cold water available; adequate pressure         Personal cleanliness: clean outer clothing, hair restraint, fingernails and pewelry       Sewage and wastewater properly disposed         Wiping cloths: properly used and stored       Toilet facilities: installed, maintained, and clean         Person in Charge /Title:       Date:         Date:       Date:	Approved th	hawing methods used		V	in the second	Utensils, Equipment and Vending		-
Food Identification       Warewashing facilities: installed, maintained, used; test strips used         Food procerly labeled; original container       Nonfood-contact surfaces clean       Image: Superior Contamination         Prevention of Food Contamination       Nonfood-contact surfaces clean       Image: Contamination prevented during food preparation, storage and display       Hot and cold water available; adequate pressure       Image: Contamination prevented during food preparation, storage and display       Plumbing installed; proper backflow devices       Image: Contamination prevented during food preparation, storage and display       Plumbing installed; proper backflow devices       Image: Contamination prevented during food preparation, storage and display       Plumbing installed; proper backflow devices       Image: Contamination prevented during food preparation, storage and display       Plumbing installed; proper backflow devices       Image: Contamination prevented during food preparation, storage and display       Plumbing installed; proper backflow devices       Image: Contamination prevented during food preparation, storage and display       Plumbing installed; properly constructed, supplied, cleaned       Image: Contamination prevented during food preparation, storage and stored       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food preparation, storage and display       Image: Contamination prevented during food prevent	Thermomet				Food and no	onfood-contact surfaces cleanable, properly		-
Food properly labeled; original container       Nonfood-contact surfaces clean       Image: Contamination         Prevention of Food Contamination       Physical Facilities       Image: Contamination       Image: Con				V	Warewashir			-
Insects, rcdents, and animals not present       Hot and cold water available; adequate pressure         Contamination prevented during food preparation, storage and display       Plumbing installed; proper backflow devices         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Sewage and wastewater properly disposed         Wiping clcths: properly used and stored       Toilet facilities: properly constructed, supplied, cleaned         Fruits and vegetables washed before use       Garbage/refuse properly disposed; facilities maintained         Person in Charge /Title:       Date:         Inspector:       Telephone No.         EPHS No.       Follow-up:         Yes       No				6				-
Contamination prevented during food preparation, storage and display       Plumbing installed; proper backflow devices         Personal cleanliness: clean outer clothing, hair restraint, fingernails 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         Person in Charge /Title:       Date:         Inspector:       Telephone No.         EPHS No.       Follow-up:       Yes         Follow-up:       Yes	Insects, rcd	lents, and animals not present		1		d water available; adequate pressure		-
fingernails and jewelry       Image: Constructed in the property disposed         Wiping cleths: properly used and stored       Toilet facilities: properly constructed, supplied, cleaned         Fruits and vegetables washed before use       Garbage/refuse properly disposed; facilities maintained         Person in Charge /Title:       Physical facilities installed, maintained, and clean         Inspector:       Telephone No.         EPHS No.       Follow-up:       Yes         Follow-up Date:       Follow-up Date:	and display			summingane according				1
Fruits and vegetables washed before use     Garbage/refuse properly disposed; facilities maintained       Person in Charge /Title:     Date:       Inspector:     Telephone No.   EPHS No. Follow-up:       Follow-up: Date:	fingernails a	and jewelry		Colored an approximation of	Sewage and	d wastewater properly disposed		
Person in Charge /Title: Inspector: Telephone No. Telephone No.					Toilet facilitie	es: properly constructed, supplied, cleaned		
Inspector: Telephone No. Telephone No. Follow-up: I Yes I No Follow-up Date:			-	1	Physical fac	ilities installed, maintained, and clean		-
TOMO YONDO HPHSTT 129-3106 XID6 1168 Follow-up Date:		harles over				Date: 4-9-2021		1
DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY CANARY - FILE COPY ER 37	Inspector: M0 580-1814 (11-14)	DEPHSTT DISTRIBUTION: WHITE - (	2106X	100	1168	Follow-up Date:	A No	



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

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Dinaer		Home BBQ LLC	1110111	ahuay K			6550	)/
		JOC THEORATION	TEMP.	FOOD PF	RODUCT/ LOCATION		TEMP.	
Code Reference	Priority ite	ms contribute directly to the elim	nination prevention or r	ORITY ITEMS eduction to an acceptable level	, hazards associated with foo	odborne illness	orrect by (date)	Initial
		Intese items MOST RECEIVE I	VIMEDIATE ACTION W	ithin /2 hours or as stated.				
			A	ator A	-10			
	Ar	PT toda	upu	and				
	W		U.N.	DUN	'nD			
		<u>fa</u>	AT	pp?	, pl			
			v	010	Me			
			The second s					
Code			00	REITEMS				
Code Reference	Core items standard op	relate to general sanitation, ope perating procedures (SSOPs). T	rational controls faciliti	RE ITEMS es or structures, equipment det corrected by the next regular	sign, general maintenance or inspection or as stated.	sanitation (	rrect by Ini (date)	tial
	Core items standard op	relate to general sanitation, ope perating procedures (SSOPs). T	rational controls faciliti	on or structures aquipment da	sign, general maintenance or inspection or as stated.	sanitation (	rrect by Ini date)	tial
	Core items standard op	relate to general sanitation, ope perating procedures (SSOPs). T	rational controls faciliti	on or structures aquipment da	sign, general maintenance or inspection or as stated.	sanitation (	rrect by Ini date)	tial
	Core items standard op	relate to general sanitation, ope perating procedures (SSOPs). T	rational controls faciliti	on or structures aquipment da	sign, general maintenance or inspection or as stated.	sanitation (	rrect by Ini (date) Ini Ini Ini	tial
	Core items standard op	relate to general sanitation, ope perating procedures (SSOPs). T	rational controls faciliti	on or structures aquipment da	sign, general maintenance or inspection or as stated.	sanitation Co (	rrect by Ini (date) /	tial
	Core items standard op	relate to general sanitation, ope perating procedures (SSOPs). T	rational controls faciliti	on or structures aquipment da	sign, general maintenance or inspection or as stated.	sanitation Co (	rrect by Ini date) // Ini	tial
	Core items standard op	relate to general sanitation, ope perating procedures (SSOPs). T	rational controls faciliti	on or structures aquipment da	sign, general maintenance or inspection or as stated.	sanitation Co (	rrect by Ini date)	
	Core items standard op	relate to general sanitation, ope perating procedures (SSOPs). T	rational controls faciliti	on or structures aquipment da	sign, general maintenance or inspection or as stated.	sanitation Co (	rrect by Ini (date) /	
	Core items standard op	relate to general sanitation, ope perating procedures (SSOPs). T	rational controls faciliti	on or structures aquipment da	sign, general maintenance or inspection or as stated.	sanitation Co ()	rrect by date) Ini date) Ini	
	Core items standard op	relate to general sanitation, ope perating procedures (SSOPs). T	rational controls, faciliti These items are to be o	es or structures, equipment des corrected by the next regular	Inspection or as stated.	sanitation Co ()	rrect by date) Ini control of the second sec	
	Core items standard op	relate to general sanitation, ope perating procedures (SSOPs). T	rational controls, faciliti These items are to be o	on or structures aquipment da	Inspection or as stated.	sanitation Co	rrrect by date) Ini date) Ini	
Reference			EDUCATION PF	es or structures, equipment des corrected by the next regular	Inspection or as stated.	sanitation Co	rrect by Ini (date) Ini	
	arge /Title:	relate to general sanitation, ope perating procedures (SSOPs). T	EDUCATION PF	es or structures, equipment des corrected by the next regular	Inspection or as stated.	sanitation (	(date)	



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

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Sinde	nDo	intomelle	ADDRESS 11901	Highway K	Jadevin	6550	01
F	OOD PF	ODUCT/LOCATION	TEMP.	FOOD PRODUCT/	LOCATION	TEM	P.
Code			PRIO	RITY ITEMS		Correct by	Initial
Reference	Priorit or inju	y items contribute directly to the elin ry. These items MUST RECEIVE IN	nination prevention or re	duction to an acceptable level bazarde o	ssociated with foodborne illness	(date)	muar
1							-
Code			COF	REITEMS		Correct by	Initial
Code Reference	Stanual	d operating procedures (SSOPs).	erational controls, facilitie These items are to be c	es or structures, equipment design, generators or structures, equipment design, generators or structures or structures of the next regular inspection of the structure of the st	n or as stated.	Correct by (date)	Initial
Reference	Core ite standar	eipt for foods	erational controls, facilitie These items are to be c	es or structures, equipment design, generators or structures, equipment design, generators or structures or structures of the next regular inspection of the structure of the st	al maintenance or sanitation n or as stated. WISCOMENU)		Initial
	Stanual	d operating procedures (SSOPs).	erational controls, facilitie These items are to be c SYOU PLOY	es or structures, equipment design, gener corrected by the next regular inspection	n or as stated.		Initial
Reference	r ve	eipt for foods	erational controls, facilitie These items are to be c SYOU DIO	es or structures, equipment design, gener corrected by the next regular inspection to to Serve (r	eursed menu)		Initial
Reference OM OM QM	· diss	teipt for toods teipt for toods teide trash car	erational controls, facilitie These items are to be c Syon play With hi	es or structures, equipment design, gener corrected by the next regular inspection to serve (r id thet sneeps	or as stated. UNSED MRNU)		Initial
Reference	ver our diss	tide trash car h drainer strips + blead	h-bucket	es or structures, equipment design, gener corrected by the next regular inspection of to Serve (r id thet sneps for senitiver wat	or as stated. UNSED MRNU)		Initial
Reference OK OK OK	ver our diss test	h and remove (	erational controls, facilitie These items are to be c SYON Plan D with Ti h - bucket iners insta	es or structures, equipment design, gener corrected by the next regular inspection of the Serve (r id thet sneps for sanifizer wat de findge	or as stated. UNSED MRNU)		Initial
Reference OK OK OK	rel our dist test was	tide trash can hand remove [ p along botto	erational controls, facilitie These items are to be o SYON Play Dwith Tri D-bucket iners insta m of she	es or structures, equipment design, gener corrected by the next regular inspection of the Serve (r id thet sneps for sanifizer wat le findge	or as stated. UNSED MRNU)		Initial
Reference OK OK OK	ver our dis test was	h and remove (	erational controls, facilitie These items are to be o SYON Play Dwith Tri D-bucket iners insta m of she	es or structures, equipment design, gener corrected by the next regular inspection of the Serve (r id thet sneps for sanifizer wat de findge	ersed menu)		Initial
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