

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

TIME IN	55A	TIME OUT & A
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INEXT ROUTINE INSPE	CTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NO ECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE IS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RE	SPECI	IFIFD IN WR	ITING BY T	THE REGULATORY ALITHORITY FAILURE TO	TED BY	THE Y
ESTABLISHMENT NAME: OWNER:				ON OF TO	PERSON IN CHARGE:		
ADDRESS: 1405 5 Wings					COUNTY:		
CITY/ZIP: Salem (65560) PHONE: 6911			FAX: 29-2214 P.H. PRIORITY: DH D		и 🗆 г		
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS							► Rite.
PURPOSE Pro opening Pro opening Pro opening Pro opening Pro opening Pro opening							
FROZEN DESSERT Approved Disapproved Not Applicable License No. PRIVATE Complaint Other WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE PRIVATE RESULTS AND COMMUNITY Date Sampled RESULTS PRIVATE							
	: RISK FACTORS						
foodborne illness outbr	preparation practices and employee behaviors most commonly eaks. Public health interventions are control measures to pre	reporte	ed to the Cen oodborne illne	ters for Dis	ease Control and Prevention as contributing facto /.	rs in	
Compliance IN OUT	Demonstration of Knowledge COS Person in charge present, demonstrates knowledge,	R	Complianc IN OUT		Proper cooking, time and temperature	cos	S R
	and performs duties Employee Health		a special series and series are series and s		Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclusion		IN OUT I	N/O N/A	Proper cooling time and temperatures		
1m	Good Hygienic Practices		IN OUT I	N/O N/A N/A	Proper hot holding temperatures Proper cold holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose and mouth		IN OUT I		Proper date marking and disposition Time as a public health control (procedures /		
	Preventing Contamination by Hands			TWO TWO	records)		100
IN OUT N/O	Hands clean and properly washed		IN OUT	N/A	Consumer Advisory Consumer advisory provided for raw or undercooked food		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied &	1	IN OUT I	N/O N/A	Pasteurized foods used, prohibited foods not		
	accessible Approved Source		and the same of th	The Table E.	offered Chemical		
IN OUT N/O N/A	Food obtained from approved source Food received at proper temperature		IN OUT	N/A	Food additives: approved and properly used		
		(111 001		Toxic substances properly identified, stored and used		
IN OUT Food in good condition, safe and unadulterated IN OUT N/O N/A Required records available: shellstock tags, parasite			IN OUT	(N/A)	Conformance with Approved Procedures Compliance with approved Specialized Process		
	destruction Protection from Contamination				and HACCP plan		- 20
IN OUT N/A Food separated and protected		The letter t inspection.		f 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,			N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item				
	reconditioned, and unsafe food GOOD RE	TAILF	PRACTICES				
IN OUT	Good Retail Practices are preventative measures to control the Safe Food and Water COS	introd	luction of path	hogens, che			
Paste	urized eggs used where required	R	IN OUT	In-use ut	Proper Use of Utensils tensils: properly stored	cos	R
Water	and ice from approved source		1		equipment and linens: properly stored, dried,		100
10	Food Temperature Control		V	Single-u	se/single-service articles: properly stored, used		
	uate equipment for temperature control ved thawing methods used		1	Gloves u	used properly Utensils, Equipment and Vending		
Thermometers provided and accurate			1/-		d nonfood-contact surfaces cleanable, properly	11-2	
Food Identification			10	Warewa	d, constructed, and used shing facilities: installed, maintained, used; test		
Food properly labeled; original container			Strips us	ed -contact surfaces clean			
Prevention of Food Contamination Insects, rodents, and animals not present				Physical Facilities			
Contamination prevented during food preparation, storage		1		cold water available; adequate pressure g installed; proper backflow devices			
and display Personal cleanliness: clean outer clothing, hair restraint,				Sewage	and wastewater properly disposed		
fingernails and jewelry Wiping cloths: properly used and stored			Toilet fac	cilities: properly constructed, supplied, cleaned			
Fruits and vegetables washed before use		1	Garbage	/refuse properly disposed; facilities maintained			
Person in Charge /Title: Date: Date:							
Inspector: Telephone No. EPHS No. Follow-up: Yes No							
MO 580-1814 (11-14) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY E6.37							



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ESTABLISHME	NT NAME	ADDRESS G/	MACAA	CITY	ZIP FF	<i>^</i>
FOOD PRODUCT/LOCATION		JC	- MCAH	LUEM	1000	00
100	11- 10-00	TEMP.	FOOD PRODUCT/	LOCATION	TEMP	P
Tutty	TOTS CHARLESCOOLEN	lado				
200	en oven	1300				
Description of	I vau Sen	270				
Chase	JANTON) W	250				\.
Code	eslices Trausen	30				
Reference	Priority items contribute directly to the elin or injury. These items MUST RECEIVE II	nination, prevention or r	ORITY ITEMS eduction to an acceptable level, hazards a	associated with foodborne illness	Correct by (date)	Initial
	or injury. These items MUST RECEIVE II	MMEDIATE ACTION w	ithin 72 hours or as stated.		(adio)	
			-			
	in.					
				1		
				1		
Code Reference	Core items relate to general sonitation, one	CO	RE ITEMS		Correct by	Initial
	Core items relate to general sanitation, operating procedures (SSOPs).	These items are to be	es or structures, equipment design, gener corrected by the next regular inspectio	al maintenance or sanitation n or as stated.	(date)	
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			The state of the s			
				-		
		EDUCATION	POVIDED OR COMMENTS			
		EDUCATION PI	ROVIDED OR COMMENTS			
Person in Cha	arge /Title:					
Foulk	Site	Supen	Dr. D. 07)	Date: 2-5-	2024	
Inspector:	ASSOCIATION FOLICE	Telephon		Follow-up:	Yes 🛛	No
MO 580-1814 (11-14)	DIS	STRIBUTION: WHITE - OWNER	R'S COPY CANARY – FILE COPY	Follow-up Date:	/-	E6 37A