





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

TIME IN 11:30AM TIME OUT 11:30AM  
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ESTABLISHMENT NAME ABBY'S #27458	ADDRESS 1701 HWY 84 EAST	CITY HAYTI	ZIP 63851
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.
SALISAGE TOP HOT HOLD DRAWER	135°F	JUICE 2-DOOR SLIDING DOOR FRIDGE	34°F
BOTTOM AND MIDDLE SHELF HOT HOLD	142°F	DRESSING REFRIGERATED DRAWER	40°F
	CABINET 155°F	TOP BIN SOFT-SERVE MACHINE	40°F
TOP - 40°F 3-DOOR FOOD PREP.	BOTTOM - 36°F	CHEESE FOOD PREP. DISPENSER	141°F
TOP - 39°F 2-DOOR FOOD PREP.	BOTTOM - 37°F	CHEESE WALK-IN COOLER	38°F

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
No priority items			

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
MEAT IN FOOD PREP. SLICER	144°F	MEAT CVAP HOT HOLD OVEN	146°F
7-602.13 at the lobby soda fountain station remove sink debris from bottom of ice dispenser chute and also behind it. 06-21-21			
5-305.15(B) at the 3-wat sink the detergent dispenser leaks water when it is turned on. Repair to stop water leak. 06-21-21			

EDUCATION PROVIDED OR COMMENTS  
 Quaternary ammonia sanitizer concentration from dispenser - 400 ppm - this is fine.

Person in Charge / Title: Restaurant General Manager  
 Inspector: Santa Joffe  
 Telephone No. 573-354-1651  
 EPHS No. 1124  
 Date: 05-21-21  
 Follow-up:  Yes  No  
 Follow-up Date: -