

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 I		NER:	TAG	SKOL TOOKT	PERSON IN CHARGE:	AIN RAFT		
ADDRESS:	1 Hwy, 84 Easi			Photos Paris	COUNTY:	~, ,, ,, ,		
CITY/ZIP:	PH PH	ONE: 5 /3 - 5 5 7	FAX:	×1016	P.H. PRIORITY:			
ESTABLISHMENT TYPE BAKERY RESTAURANT	☐ C. STORE ☐ CATERER ☐ SCHOOL ☐ SENIOR CENTE	☐ DELI ER ☐ TEMP. FOOD	☐ GROCI	ERY STORE	☐ INSTITUTION☐ MOBILE VENDORS			
PURPOSE Pre-opening	\	Complaint						
FROZEN DESSERT Approved Disapproved Not Applicable License No. PRIVATE PRIVATE SEWAGE DISPOSAL PUBLIC PRIVATE Date Sampled Results								
Pick factors are food	eroparation practices and employee beha	RISK FACTORS AND			Control and Proportion as southibuting factor	. :-		
	eaks. Public health interventions are co	ontrol measures to prevent f	oodborne illne	ess or injury.	Control and Prevention as contributing factor Potentially Hazardous Foods	COS R		
IN OUT	Person in charge present, demonstrate and performs duties		IN OUT		oper cooking, time and temperature	- CO3 K		
(IN) OUT	Employee Health Management awareness; policy presen	t	IN OUT	Control of the contro	oper reheating procedures for hot holding oper cooling time and temperatures			
IN OUT	Proper use of reporting, restriction and Good Hygienic Practices	exclusion	(IN) OUT	V/O N/A Pro	oper hot holding temperatures oper cold holding temperatures			
IN OUT N/O	Proper eating, tasting, drinking or tobac No discharge from eyes, nose and mou		IN OUT	N/O N/A Pro N/O (N/A) Tin	oper date marking and disposition ne as a public health control (procedures /			
(IN) OUT N/O	Preventing Contamination by H Hands clean and properly washed	lands	IN OUT	(N/A) Co	cords) Consumer Advisory nsumer advisory provided for raw or			
(IN) OUT N/O	No bare hand contact with ready-to-eat			und	dercooked food Highly Susceptible Populations			
(IN) OUT	approved alternate method properly foll Adequate handwashing facilities supplic accessible		IN OUT		steurized foods used, prohibited foods not ered			
IN OUT	Approved Source Food obtained from approved source		IN OUT		Chemical od additives: approved and properly used			
IN OUT N/O N/A	Food received at proper temperature		N OUT		xic substances properly identified, stored and			
IN OUT N/O N/A	Food in good condition, safe and unadu Required records available: shellstock t destruction		IN OUT	(N/A) Co	Conformance with Approved Procedures mpliance with approved Specialized Process d HACCP plan			
IN OUT N/A	Protection from Contaminati Food separated and protected	on	The letter t	•	h item indicates that item's status at the time of	of the		
IN) OUT N/A	Food-contact surfaces cleaned & sanit	ized		compliance	OUT = not in compliance			
IN OUT N/O	Proper disposition of returned, previous reconditioned, and unsafe food	ly served,		ot applicable orrected On Site	N/O = not observed R = Repeat Item			
	Good Retail Practices are preventative m	GOOD RETAIL		nagana ahamia	ale and physical ships into foods			
IN OUT	Safe Food and Water	COS R	IN OUT		Proper Use of Utensils	COS R		
	urized eggs used where required and ice from approved source			Utensils, equ	ls: properly stored ipment and linens: properly stored, dried,			
Adag	Food Temperature Control		13/		ngle-service articles: properly stored, used			
Appro	uate equipment for temperature control eved thawing methods used nometers provided and accurate				tensils, Equipment and Vending			
Them	Food Identification			designed, co	nfood-contact surfaces cleanable, properly nstructed, and used g facilities: installed, maintained, used; test			
Food	properly labeled; original container		1 1	strips used	tact surfaces clean			
	Prevention of Food Contamination is, rodents, and animals not present				Physical Facilities water available; adequate pressure			
Conta and d	mination prevented during food preparation	on, storage			talled; proper backflow devices			
Perso finger	nal cleanliness: clean outer clothing, hair nails and jewelry	restraint,		Sewage and	wastewater properly disposed			
	g cloths: properly used and stored and vegetables washed before use			Garbage/refu	s: properly constructed, supplied, cleaned use properly disposed; facilities maintained			
Person in Charge /T		3 (3 1. 33		Physical facil	ities installed, maintained, and clean Date:			
Inspector Telephone No. 75 EPHS No. Follow-up: Yes No								
MO 580-1814 (11-14)	LO DAY MAL	IBUTION: WHITE - OWNER'S COPY		CANARY - FILE CO	Follow-up Date:	ν,		



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	No. of Control of Control	Name and Publishers				
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ESTABLISHMENT NAME	ADDRESS	V SAFACT		CITY	ZIP
FOOD PRODUCT/LOCATION	TEMP.	FOOD F		LOCATION	TEMP.
SAUSAGE TOPHOTHOLD DRAI	VER /35°F	DUICE A-	DOOR !	SLIDING DOOR.	FRIDGE 34
TOM AND MIDDLE SHELF HO	THOLD HA	DRESSING	REF	RIGERALED L	PRAWER 4C
HINGE 3- DOOR FOOD BORD	NET 1554	JOP KIN D	Open Tom	SERVE MACHI	NE HOE
TOT STROOK FOOD PREP	BOTTOM - OK	CHEFSE		NET UTSPEN	DEN SKOF
Code	PRI	ORITY ITEMS			Correct by Initial
Reference Priority items contribute directly to the eli- or injury. These items MUST RECEIVE	mination, prevention or IMMEDIATE ACTION w	reduction to an acceptable lev vithin 72 hours or as stated.	/el, nazards a	associated with foodborne illness	(date)
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Code	Ci	ORE ITEMS			Correct by Initial
Reference Core items relate to general sanitation, o standard operating procedures (SSOPs)	perational controls, facil	ities or structures, equipment	design, gene	eral maintenance or sanitation	(date)
MEAT TAI FOOD 144°F	MEAT	CVAP HOT !	10/_N	BERRY 146	PP I
PREP. BLICER				OVEN	
	- (A).	D. A COLLA		1 Charles Charles	- consistent annual of the constant of the con
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an, repleu es	Man	weller.	Linea	A.	06-21-3
	<u>/</u>				
	EDUCATION	PROVIDED OR COMME	NTS.	simplement water	
Sylverolary winn	ANUALI	anung:	<u> </u>	RALABIAN	AUNL
stupensent 400 p	PM-LHO	A 10/ 10/ 10/ 10/ 10/ 10/ 10/ 10/ 10/ 10/	L.	5	S. Carrier Control of the Control of
Person in Charge / Title	of General A	lar		Date:	XI-21 _
Inspector:	Teleph	one No. 575 EPH	S No.	Follow-up: Follow-up Date:	Yes I No
MO 580-1814 (11-14)	DISTRIBUTION: WHITE - OW		RY – FILE COPY	, , onow up bate.	E6.37A