

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

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	TION THIS DAY, THE ITEMS NOTED BELOW								
	CTION, OR SUCH SHORTER PERIOD OF TIM S FOR CORRECTIONS SPECIFIED IN THIS NO							O COMPL	_Y
ESTABLISHMENT				C.		1	PERSON IN CHARGE:		<u>*</u>
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CITY/ZIP:	ERGYTLE	830 Čá	FAX:	toraria.			P.H. PRIORITY :	Кмп	L
ESTABLISHMENT TYPE BAKERY RESTAURANT	C. STORE CATERER	DELI TEMP. FOOD		ROCE	RY STOR		NSTITUTION OBILE VENDORS		
PURPOSE	Routine Follow-up Compla								
FROZEN DESSERT			WATE	RSU			· · · · · · · · · · · · · · · · · · ·		
Approved Disapproved License No.	roved 🖾 Not Applicable	C D	⊠्⊂				N-COMMUNITY PRIV Sampled	ATE ilts	
	RIS	K FACTORS AND	INTEF	RVENT	IONS				
	preparation practices and employee behaviors n eaks. Public health interventions are control r						I and Prevention as contributing fa	ctors in	
Compliance	Demonstration of Knowledge	COS R	Con	npliance		F	Potentially Hazardous Foods	CC	S R
IN OUT	Person in charge present, demonstrates know and performs duties	/ledge,	IN (N TUC	/O N/A	Proper coo	king, time and temperature		
	Employee Health				/O N/A		neating procedures for hot holding		
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclus	ion			/O N/A /O N/A		ling time and temperatures holding temperatures		
IN OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking or tobacco use				N/A /O N/A		holding temperatures e marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth	- Contract and			/0 N/A	Time as a	public health control (procedures /		
	Preventing Contamination by Hands	PAGE	n corren			records)	Consumer Advisory		
IN OUT N/O	Hands clean and properly washed		IN (TUC	N/A	Consumer undercooke	advisory provided for raw or		
IN OUT N/O	No bare hand contact with ready-to-eat foods	or					ghly Susceptible Populations		
IN OUT	approved alternate method properly followed Adequate handwashing facilities supplied &		IN (OUT N	/0 N/A	Pasteurize	d foods used, prohibited foods not		
	accessible					offered	Chemical		
IN OUT	Approved Source Food obtained from approved source		IN (TUC	N/A	Food addit	ives: approved and properly used		
IN OUT N/O N/A	Food received at proper temperature		IN (JUT		Toxic subs used	tances properly identified, stored a	ind	
IN OUT	Food in good condition, safe and unadulterate	****				Confor	mance with Approved Procedures		
IN OUT N/O N/A	Required records available: shellstock tags, p destruction	arasite	IN (TUC	N/A	Compliance and HACC	e with approved Specialized Proce P plan	ISS	
	Protection from Contamination		The	letter to	the left o		dicates that item's status at the ti	ne of the	I
IN OUT N/A	Food separated and protected Food-contact surfaces cleaned & sanitized		inspe	ection.	compliand		OUT = not in compliance		
IN OUT N/O	Proper disposition of returned, previously service	ued	- N/	A = not	applicab	le	N/O = not observed		
	reconditioned, and unsafe food		<u> </u>	12/1-11 - 11 - 11	rrected O	n Site	R = Repeat Item		
	Good Retail Practices are preventative measur	GOOD RETAIL I		and the second second	ogens ch	emicals and	physical objects into foods		
IN OUT	Safe Food and Water	COS R	IN	OUT		Proj	per Use of Utensils	COS	R
	eurized eggs used where required					itensils: prope . equipment :	erly stored and linens: properly stored, dried,		
					handled	l i i			
Adeq	Food Temperature Control uate equipment for temperature control					used properly		1	
	oved thawing methods used nometers provided and accurate				Food ar		Equipment and Vending ontact surfaces cleanable, properly	,	
Then	•				designe	d, constructe	d, and used		
	Food Identification				Warewa strips us		es: installed, maintained, used; tes	t	
Food	properly labeled; original container Prevention of Food Contamination			/	Nonfood	d-contact sur			
Insec	ts, rodents, and animals not present				Hot and		hysical Facilities vailable; adequate pressure		
	amination prevented during food preparation, sto lisplay	rage			Plumbir	ng installed; p	roper backflow devices		
Perso	onal cleanliness: clean outer clothing, hair restra	int,		/	Sewage	and wastew	ater properly disposed		
	nails and jewelry g cloths: properly used and stored		The second second		Toilet fa	cilities: prope	erly constructed, supplied, cleaned		
Fruits	and vegetables washed before use		.at-		Garbag	e/refuse prop	erly disposed; facilities maintained talled, maintained, and clean		
Person in Charge /1		1				Da		. *	<u>,,</u> ,
Inepector		Telephone No.		2980/0 ⁹⁶	EPHS N		low-up:		No
Inspector:	1) stikned	2FA-16F	Shaw				low-up Date:		
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

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TABLISHMENT NAME	ADDRESS		CITY	ZIP
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FOOD PRODUCT/LOCATION	TEMP.		UCT/ LOCATION	TEMP.
<u>itr uqalk-la Co</u>	PLER MAP	······································		
		Ann -		
· · ·				
Code Reference Priority items contribute directly to the eli	PRIORITY	ITEMS	zards associated with foodborne illnes	Correct by Initia s (date)
Reference Priority items contribute directly to the eli or injury. These items MUST RECEIVE	IMMEDIATE ACTION within	72 hours or as stated.		
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Code Reference Core items relate to general sanitation, o	CORE I operational controls, facilities o	r structures, equipment desig	n, general maintenance or sanitation	Correct by Initial (date)
standard operating procedures (SSOPs)	These items are to be corr	ected by the next regular in	spection or as stated.	
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erson in Charge /Title			Date:	N e i
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nspector:	Telephone I	MAGIO	Follow-up Date:] Yes 🔍 N
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

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Prefere Processing Instrume California Other FROZEN DESSERT Description Description <td>🔲 BAKERY 🖄 C. STORE 🗖</td> <td></td> <td></td>	🔲 BAKERY 🖄 C. STORE 🗖		
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Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensits COS R Pasteurized eggs used where required In-use utensits; properly stored In-use utensits; properly stored In-use utensits; properly stored, dried, handled In-use utensits; properly stored, used In-use utensits; properly stored, dried, handled In-use utensits; properly stored, used In-use utensits; properly			
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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. 5/3	fingernails and jewelry		
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Inspector:	Person in Charge /Title:		
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT, INSPECTION REPORT

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LAURA'S MINI-MART

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Code Reference Priority items contribute directly to the eli or initial. These items MIST RECEIVE	PRIORITY ITEMS mination, prevention or reduction to an ac IMMEDIATE ACTION within 72 hours or	ceptable level, hazards associate	d with foodborne illness	Correct by (date)	Initial
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Code	CORE ITEMS	ain line.	U	04 - 37 Correct by)
	perational controls, facilities or structures.	equipment design, general maint	enance or sanitation	(date)	H IIIII
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