

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

TIME IN	25	TIME	OUT,	100	5/1
PAGE	of		1-51		1/1/1

NEXT ROUTINE INSPE	TION THIS DAY, THE ITEMS NOTED BELOW IDEN CTION, OR SUCH SHORTER PERIOD OF TIME AS S FOR CORRECTIONS SPECIFIED IN THIS NOTICE	MAY BE SPEC	IEJED I	N WRIT	TING BY T	THE REGULA	ATORY AUTHORITY. FAILURE TO		
	NAME: DOUTH OWNER:			M-	ISC(PERSON IN CHARGE:	LE7	
ADDRESS: 706 EAST MAIN FAT COUNTY: PEMISCOT						Ī			
CITY/ZIP:	EFLE (3877 PHONE: 3	13-010 255	FAX:		danger		P.H. PRIORITY : THE	и 🗆 г	
ESTABLISHMENT TYPE BAKERY RESTAURANT		DELI EMP. FOOD		ROCE	RY STOR		NSTITUTION OBILE VENDORS		
PURPOSE Pre-opening	☐ Routine ☐ Follow-up ☐ Complaint	☐ Other							
FROZEN DESSERT Approved Disapporticense No.	T SEWAGE DISF PUBLIC PRIVATE		WATE				N-COMMUNITY PRIVATE Sampled Results		
Dick factors are food	RISK FA preparation practices and employee behaviors most of	ACTORS AND				agea Control	and Provention on contribution forte	ra la	
foodborne illness outbr	eaks. Public health interventions are control measu	ures to prevent for	oodbor	ne illnes	ss or injury	y			
Compliance IN OUT	Demonstration of Knowledge Person in charge present, demonstrates knowledge and performs duties	e, COS R		npliance	I/O N/A		Potentially Hazardous Foods king, time and temperature	cos	R
	Employee Health			OUT N	I/O N/A		neating procedures for hot holding	- 2	
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclusion				I/O N/A		ling time and temperatures holding temperatures		
IN :001	Good Hygienic Practices		IN	OUT	N/A	Proper cold	holding temperatures		+
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			_	I/O N/A	Proper date	e marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth Preventing Contamination by Hands		IIN	001 N	I/O N/A	records)	public health control (procedures /		
IN OUT N/O	Hands clean and properly washed		IN	OUT	N/A	Consumer	advisory provided for raw or		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed						ighly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible		IN	OUT N	I/O N/A	Pasteurize offered	d foods used, prohibited foods not		
IN OUT	Approved Source		1	OLUT	11/4		Chemical		
IN OUT IN OUT N/O N/A	Food obtained from approved source Food received at proper temperature	-	IN	OUT/ OUT	N/A		ives: approved and properly used tances properly identified, stored and		+
						used			
IN OUT IN OUT N/O N/A	Food in good condition, safe and unadulterated Required records available: shellstock tags, parasit	to	IN	OUT	N/A		mance with Approved Procedures e with approved Specialized Process		-
III OUT IVO IVA	destruction Protection from Contamination		"		IVA	and HACC			
IN OUT N/A	Food separated and protected			letter to	the left o	f each item ir	ndicates that item's status at the time	of the	
IN OUT N/A	Food-contact surfaces cleaned & sanitized		1	IN = in	complianc		OUT = not in compliance		
IN OUT N/O	Proper disposition of returned, previously served,				t applicabl rrected O		N/O = not observed R = Repeat Item		
	reconditioned, and unsafe food	GOOD RETAIL	PRACT	ICES					
V	Good Retail Practices are preventative measures to				ogens, ch				
IN OUT	Safe Food and Water eurized eggs used where required	COS R	IN	OUT	In upo u	Properties: properties	per Use of Utensils	cos	R
	r and ice from approved source						and linens: properly stored, dried,		
	Food Temperature Control		\vdash		handled				
Adeq	uate equipment for temperature control					used properly	rvice articles: properly stored, used		
Appro	oved thawing methods used					Utensils,	Equipment and Vending		
Them	nometers provided and accurate					id nonfood-co d, constructe	ontact surfaces cleanable, properly		
	Food Identification		П			shing facilitie	es: installed, maintained, used; test		
Food	properly labeled; original container					d-contact surf			
Insec	Prevention of Food Contamination ts, rodents, and animals not present		-		Hot ond		hysical Facilities		
Conta	amination prevented during food preparation, storage		П				vailable; adequate pressure roper backflow devices		
Perso	lisplay onal cleanliness: clean outer clothing, hair restraint, mails and jewelry				Sewage	and wastew	ater properly disposed		
	nails and jeweiry ig cloths: properly used and stored				Toilet fa	cilities: prope	erly constructed, supplied, cleaned		
	and vegetables washed before use				Garbage	e/refuse prop	erly disposed; facilities maintained		
Person in Charge /Л	Fitle:		_		Physica	I facilities insi	talled, maintained, and clean		
Inspector:	Tele	ephone No.	373	-	EPHS N	o. Fol	low-up: Yes	전 No	0
John 1	MARIANA 3	59-16	56		112		low-up Date:	<u> </u>	F0 64



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

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ESTABLISHMENT NAME	ADDRESS — A	/ CITY		ZIP _ C	
LLEMENTARY	706 LAST //	(AIA)	EELE	638	22
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOCATIO	N	TEMP	
No look say	Wat The	1000th	1	100	
The sould will	dur rem	LINGUINE	- COU	VAN (un
11-(16-22)	- 10 EM 11 0	Wilan			
1,000	- Sentingues	ACMIL.			
Code	PRIORITY ITEMS			Correct by	Initial
Reference Priority items contribute directly to the eli- or injury. These items MUST RECEIVE	mination, prevention or reduction to an a IMMEDIATE ACTION within 72 hours	acceptable level, hazards associated v or as stated.	with foodborne illness	(date)	
		401			
10 - 1	1	16			7.
118 DAMANIE	W SISMA	on 10-12-	22 M	28111	llan
7	Λ				
	<i>V</i>				
Code	CORE ITEMS			Correct by	Initial
Reference Core items relate to general sanitation, o standard operating procedures (SSOPs).	perational controls, facilities or structure	s, equipment design, general mainten	ance or sanitation	(date)	0.000
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ween carlelle	a.		×.		
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EDA WEST WINTER	1 Ta Chiala	MOONLERMA	- la or me	21/20	2
and the ment	G Committee Serving	many mag	7000	11/1	7/
namile and	Heloune.	sanitines	10010	ZUR	eV.
121100 ==	+ -1A	7) 179	7	Λ	7
an courte su	L egroup	- manne	1 10-1	Will	K
100 mate do	milliand	(1000)			
TO DURA DER	JUNEVIONE	Chbul.	T)	A	
5-208 (B/R) HAMO	MIDOL MAA	all wield	1100	01/10	100
7-30311001	The Stank	A) A MARIE TO	4/4	Trace	
to play leak	supen I	ore suelle	Luc -	ller	MER
on lukele in	412.			01-01	-23
	EDUCATION PROVIDED O	OR COMMENTS			
Person in Charge /Title:		Ψ.	Date:		
-Harry 1	And on		11-08-		
Inspector: (1) Order	Telephone No.		Follow-up: Follow-up Date:	Yes A	₹ No
MO-580-1814 (11-14)	DISTRIBUTION: WHITE - OWNER'S COPY	CANARY - FILE COPY			E6.37A



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TIME IN C	TIME OUT A
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NEXT ROUTINE INSPE		Y BE SPEC	IFIED IN WRITING B	TIONS OR FACILITIES WHICH MUST BE CORRECTED Y THE REGULATORY AUTHORITY. FAILURE TO COM	
ESTABLISHMENT			EMIS	PERSON IN CHARGE:	4
PEMISCE	OT ELEMENTARY		SC.	HOOL DISTRICT THOM	145
ADDRESS:	EAST MATK	. 0		COUNTY: PEMISCO	T
CITY ZIPEEL	E 6387) PHONE: 5/3	5- (615) 35	FAX:	P.H. PRIORITY : ☑ H ☐ M ☐] L
ESTABLISHMENT TYPE BAKERY RESTAURANT	C. STORE CATERER DELI	P. FOOD	☐ GROCERY ST ☐ TAVERN	ORE INSTITUTION MOBILE VENDORS	
PURPOSE ☐ Pre-opening	☐ Routine ☐ Follow-up ☐ Complaint ☐	Other			
FROZEN DESSER Approved Disapp License No.	T SEWAGE DISPOS Droved Not Applicable PUBLIC PRIVATE		WATER SUPPLY COMMUNITY		
Risk factors are food	RISK FACT preparation practices and employee behaviors most communications and employee behaviors most communication.		INTERVENTIONS and to the Centers for		
foodborne illness outb	reaks. Public health interventions are control measures	to prevent for	oodborne illness or in	jury.	
Compliance IN OUT	Person in charge present, demonstrates knowledge,	COS R	IN OUT N/O N/	The second second and the second seco	cos R
	and performs duties Employee Health		IN OUT NO N/	A Proper reheating procedures for hot holding	-
IN OUT	Management awareness; policy present		IN OUT N/O N/		
(IN) OUT	Proper use of reporting, restriction and exclusion Good Hygienic Practices		IN OUT N/O N/		
(IN) OUT N/O	Proper eating, tasting, drinking or tobacco use		(IN) OUT N/O N/		
(IN) OUT N/O	No discharge from eyes, nose and mouth Preventing Contamination by Hands		IN OUT N/O(N/	records)	
IN OUT N/O	Hands clean and properly washed		IN OUT N//	Consumer advisory provided for raw or	
IN OUT N/O	No bare hand contact with ready-to-eat foods or			Highly Susceptible Populations	
(IN) OUT	Adequate handwashing facilities supplied &		IN OUT N/Q N/A	Pasteurized foods used, prohibited foods not	-
	accessible Approved Source			offered	
(IN) OUT	Food obtained from approved source	eat foods or followed opplied & IN OUT N/A Pasteurized foods used, offered Cher lee IN OUT N/A Food additives: approved adulterated ck tags, parasite IN OUT N/A Compliance with approved and HACCP plan		Control of the Contro	
(IN) OUT N/O N/A	Food received at proper temperature		(INI)OUT	Toxic substances properly identified, stored and used	21
IN' OUT	Food in good condition, safe and unadulterated			Conformance with Approved Procedures	
IN OUT N/O(N/A)	destruction		IN OUT N/A	7 1 1 1 1 1 1 1 1 1	
(IN OUT N/A	Food separated and protected			ft of each item indicates that item's status at the time of the	Э
IN OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed Adequate handwashing facilities supplied & accessible Approved Source IN OUT N/O N/A Pod obtained from approved source IN OUT N/O N/A Food received at proper temperature IN OUT N/O N/A Required records available: shellstock tags, parasite destruction IN OUT N/A Food separated and protected IN OUT N/A Food-contact surfaces cleaned & sanitized IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food IN OUT N/O Required records available: shellstock tags, parasite destruction IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food IN OUT N/O Required records available: shellstock tags, parasite destruction IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food IN OUT N/O Required records available: shellstock tags, parasite destruction IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food IN OUT N/O Required records available: shellstock tags, parasite destruction IN OUT N/O IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food IN OUT N/O Required records available: shellstock tags, parasite destruction IN OUT N/O IN OUT N/O IN OUT N/O Required records available: shellstock tags, parasite destruction IN OUT N/O IN OUT N/O IN OUT N/O Required records available: shellstock tags, parasite destruction IN OUT N/O Required records available: shellstock tags, parasite discords and unsafe food IN OUT N/O Required foods used, prohibited foods not offered IN OUT N/A Food additives: approved and properly used IN OUT N/A Food additives: approved and properly used IN OUT N/A Compliance with Approved Procedures IN OUT N/A The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance N/A = not applicable COS = Corrected On Site Requi					
(IN) OUT N/O	Proper disposition of returned, previously served,				
	reconditioned, and unsafe food	D DCTAIL		7 On Site 17 – Nepeat item	-
	Good Retail Practices are preventative measures to con-		PRACTICES duction of pathogens	chemicals, and physical objects into foods.	
IN OUT	Safe Food and Water	COS R	IN OUT	Proper Use of Utensils CO	SR
	eurized eggs used where required er and ice from approved source			se utensils: properly stored sils, equipment and linens: properly stored, dried,	
4			hand	fled	
Adec	Food Temperature Control quate equipment for temperature control			le-use/single-service articles: properly stored, used es used properly	
Appr	oved thawing methods used		7	Utensils, Equipment and Vending	
Ther	mometers provided and accurate			d and nonfood-contact surfaces cleanable, properly gned, constructed, and used	
	Food Identification		Ware	ewashing facilities: installed, maintained, used; test	
Food	d properly labeled; original container			s used food-contact surfaces clean	
A	Prevention of Food Contamination			Physical Facilities	
Cont	cts, rodents, and animals not present amination prevented during food preparation, storage			and cold water available; adequate pressure abing installed; proper backflow devices	
	display onal cleanliness: clean outer clothing, hair restraint,		Sewa	age and wastewater properly disposed	
finge	ernails and jewelry ng cloths: properly used and stored		VI	t facilities: properly constructed, supplied, cleaned	-
	s and vegetables washed before use		Garb	page/refuse properly disposed; facilities maintained	
Person in Charge /	Title		Phys	sical facilities installed, maintained, and clean Date:	
1 Gradiniii Gharge	aint. The	ja.,		10-12-22	
Inspector:		one No.	73- EPHS	No. Follow-up: 🔀 Yes 🗆	<u> 500</u>
MO 580-1814 (11-14)	DISTRIBUTION: WHITE -	OWNED'S CODY	CANADY	-FILE COPY	CE 22



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

TIME IN	TIME OUT LIFT AND
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PAGE Of C	\supset

FOOD PRODUCT/LOCATION TEI	706 EAST	MAIN STATES	TEELE	ZIP 4387 TEMP.	,^
PATTY HOT HOLD 16	IPF JUICE	FRIGIDAI	RE FRIN	SE 35	OF
MASHED POTATOES HOT HOLD	139°F ATR 51	CHAEFER FR	TOGE	38°F	
	DOE MELL	FOUE M-	(* = = = = = = = = = = = = = = = = = = =	38°F	
Code Reference Priority items contribute directly to the elimination, pre	PRIORITY ITEMS	RUE MILK	COLFR Stuff for thomas Illness		nitial
or injury. These items MUST RECEIVE IMMEDIATE	ACTION within 72 hours or as	s stated.	NU MILI IOCALOVITIE III 1935	(uate)	
V.					
Na D	riarity !	terns	=		
y .	$\overline{}$				
	and Allom				
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5-302-13(A) els capal	maler a	nly at	Dishue	eshor	10
banding name.	Repour la	gelf hal	_ LUQUD	11-10-5	
Code	CORE ITEMS			11 10 0	~
Reference Core items relate to general sanitation, operational co standard operating procedures (SSOPs). These item	ontrols, facilities or structures, eq	uipment design, general main ext regular inspection or as	tenance or sanitation stated.	Correct by Initi	iai
5-205.15(B) Hanging	nample	at elish	marker	Leak	A.
week was and a	ne sugge	Repair	la slap	11-10-	22
H-70Rell Dishwershon	ILALA CRE	anne la	sange	10000	
when it should	NE 50 PPM.	The Days	n perio	10 BBW	
may be because	the wa	show tel	reches 1	SOF	
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1201 to 130" all 1	e most	, tuo a	Alfors -	laul	en
washing lemporal	ule on,	Merelage	Chlory	ne. 11-1	10-
Chloring samilyan	cancentra	tion -			
in wifence chath	pails - 5	100 ppm -	This is	Kino	2
	13	11	/ /		
Sualermany commone	CATION PROVIDED OR C	OMMENTS ALL CANCER	Malin	Leron	71.
dissensed-HOCPPM	- this is	Hine.		U	
Person in Charge /Title: Hours Three	1711 000	D	Date: 10-12	-22	
Inspector: MO 580-18f4 (11-14) DISTRIBUTION:	Telephone No.	EPHS No.	Follow-up:	11-10-2	No 6.37A