



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

TIME IN: 9:35 AM TIME OUT: 11:10 AM
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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 NAME: DELTA C-1 OWNER: DELTA C-1 SCHOOL PERSON IN CHARGE: TIM RABEY
 ADDRESS: 20 CHARGER LANE DISTRICT COUNTY: PEMISCOT
 CITY/ZIP: DEERING PHONE: 573-757-6615 FAX: - P.H. PRIORITY: H M L

ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION
 RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT Approved Disapproved Not Applicable License No. _____
 SEWAGE DISPOSAL PUBLIC PRIVATE
 WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE
 Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
(IN) OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT (N/O) N/A	Proper cooking, time and temperature		
				Employee Health			
(IN) OUT	Management awareness; policy present			IN OUT (N/O) N/A	Proper reheating procedures for hot holding		
(IN) OUT	Proper use of reporting, restriction and exclusion			(IN) OUT (N/O) N/A	Proper cooling time and temperatures		
				Good Hygienic Practices			
(IN) OUT N/O	Proper eating, tasting, drinking or tobacco use			(IN) OUT (N/O) N/A	Proper hot holding temperatures		
(IN) OUT N/O	No discharge from eyes, nose and mouth			IN OUT (N/O) (N/A)	Proper cold holding temperatures		
				Preventing Contamination by Hands			
(IN) OUT N/O	Hands clean and properly washed			IN OUT (N/A)	Proper date marking and disposition		
(IN) OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
(IN) OUT	Adequate handwashing facilities supplied & accessible				Consumer Advisory		
				Approved Source			
(IN) OUT	Food obtained from approved source			IN OUT (N/A)	Consumer advisory provided for raw or undercooked food		
IN OUT (N/O) N/A	Food received at proper temperature			IN OUT	Highly Susceptible Populations		
(IN) OUT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
IN OUT (N/O) N/A	Required records available: shellstock tags, parasite destruction				Chemical		
(IN) OUT	Food separated and protected			IN OUT (N/A)	Food additives: approved and properly used		
(IN) OUT N/A	Food-contact surfaces cleaned & sanitized			IN OUT	Toxic substances properly identified, stored and used		
IN OUT (N/O)	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
				IN OUT (N/A)	Compliance with approved Specialized Process and HACCP plan		

GOOD RETAIL PRACTICES

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 Utensils	COS	R
✓		Pasteurized eggs used where required			✓		In-use utensils: properly stored		
✓		Water and ice from approved source			✓		Utensils, equipment and linens: properly stored, dried, handled		
				Food Temperature Control					
✓		Adequate equipment for temperature control			✓		Single-use/single-service articles: properly stored, used		
✓		Approved thawing methods used			✓		Gloves used properly		
✓		Thermometers provided and accurate			Utensils, Equipment and Vending				
✓					✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
				Food Identification					
✓		Food properly labeled; original container			✓		Warewashing facilities: installed, maintained, used; test strips used		
				Prevention of Food Contamination					
✓		Insects, rodents, and animals not present			✓		Nonfood-contact surfaces clean		
✓		Contamination prevented during food preparation, storage and display			✓		Physical Facilities		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓		Hot and cold water available; adequate pressure		
✓		Wiping cloths: properly used and stored			✓		Plumbing installed; proper backflow devices		
✓		Fruits and vegetables washed before use			✓		Sewage and wastewater properly disposed		
					✓		Toilet facilities: properly constructed, supplied, cleaned		
					✓		Garbage/refuse properly disposed; facilities maintained		
					✓		Physical facilities installed, maintained, and clean		

Person in Charge / Title: _____ Date: 12-02-22
 Inspector: Jan Wolford Telephone No. 573-359-1656 EPHS No. 1134
 Follow-up: Yes No
 Follow-up Date: _____



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ESTABLISHMENT NAME DELTA C-7		ADDRESS 20 CHARGER LANE		CITY DEERING	ZIP 63840
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
			SHELLS CARTER-HOFFMAN HOT HOLD		143°F
			ORANGES WALK-IN COOLER		37°F
MILK MILK COOLER		33°F			

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	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.		
	No Priority Items		

Code Reference	CORE ITEMS	Correct by (date)	Initial
	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.		
	6-501.111 are rat holes and trails near the trash dumpsters, under an old sidewalk next to building and around other structures next to building. Remove rats. Placing a cap in trash dumpster drain holes is an option as rats appear to be entering dumpsters through the drain holes.	12-10-22	

Code Reference	CORE ITEMS	Correct by (date)	Initial
	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.		
	4-702.11 A manpower sanitizer concentration from dispenser is below the recommended range. Until adjusted use bleach and water at 50ppm-200ppm.	12-05-22	

Dishwasher sanitize rinse cycle temperature on dishes - 168°F - this is fine.

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: **[Signature]** Date: **12-02-22**
 Inspector: **Jon Wofford** Telephone No. **578-359-1656** EPHS No. **1124** Follow-up: Yes No
 Follow-up Date: