



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

TIME IN: 11:15      TIME OUT: 12:20  
 PAGE 1 of 2

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: <u>Prairie Queen</u>		OWNER:	PERSON IN CHARGE:	
ADDRESS: <u>115 E Pine</u>		CITY/ZIP: <u>East Prairie 63845</u>		COUNTY: <u>Mississippi</u>
PHONE: <u>649-2465</u>		FAX:	P.H. PRIORITY: <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> TAVERN <input type="checkbox"/> MOBILE VENDORS				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other				
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> 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
<u>IN</u> <u>OUT</u>	Person in charge present, demonstrates knowledge, and performs duties			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Proper cooking, time and temperature		
<b>Employee Health</b>				<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Proper reheating procedures for hot holding		
<u>IN</u> <u>OUT</u>	Management awareness; policy present			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Proper cooling time and temperatures		
<u>IN</u> <u>OUT</u>	Proper use of reporting, restriction and exclusion			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>				<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Proper cold holding temperatures		
<u>IN</u> <u>OUT</u> <u>N/O</u>	Proper eating, tasting, drinking or tobacco use			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Proper date marking and disposition		
<u>IN</u> <u>OUT</u> <u>N/O</u>	No discharge from eyes, nose and mouth			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Time as a public health control (procedures / records)		
<b>Preventing Contamination by Hands</b>				<u>IN</u> <u>OUT</u> <u>N/A</u>	<b>Consumer Advisory</b>		
<u>IN</u> <u>OUT</u> <u>N/O</u>	Hands clean and properly washed			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Consumer advisory provided for raw or undercooked food		
<u>IN</u> <u>OUT</u> <u>N/O</u>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	<b>Highly Susceptible Populations</b>		
<u>IN</u> <u>OUT</u>	Adequate handwashing facilities supplied & accessible			<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Pasteurized foods used, prohibited foods not offered		
<b>Approved Source</b>				<u>IN</u> <u>OUT</u> <u>N/A</u>	<b>Chemical</b>		
<u>IN</u> <u>OUT</u>	Food obtained from approved source			<u>IN</u> <u>OUT</u>	Food additives: approved and properly used		
<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Food received at proper temperature			<u>IN</u> <u>OUT</u>	Toxic substances properly identified, stored and used		
<u>IN</u> <u>OUT</u>	Food in good condition, safe and unadulterated			<u>IN</u> <u>OUT</u> <u>N/A</u>	<b>Conformance with Approved Procedures</b>		
<u>IN</u> <u>OUT</u> <u>N/O</u> <u>N/A</u>	Required records available: shellstock tags, parasite destruction			<u>IN</u> <u>OUT</u> <u>N/A</u>	Compliance with approved Specialized Process and HACCP plan		
<b>Protection from Contamination</b>				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance      OUT = not in compliance N/A = not applicable      N/O = not observed COS = Corrected On Site      R = Repeat Item			
<u>IN</u> <u>OUT</u> <u>N/A</u>	Food separated and protected						
<u>IN</u> <u>OUT</u> <u>N/A</u>	Food-contact surfaces cleaned & sanitized						
<u>IN</u> <u>OUT</u> <u>N/O</u>	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

Person in Charge / Title: <u>Spille Summers Day</u>		Date: <u>11-16-2021</u>	
Inspector: <u>Jodie Mancum</u>	Telephone No: <u>513-183-2191</u>	EPHS No: <u>1181</u>	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date: _____	

