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 NAME:	OWNER:	PERSON IN CHARGE:
The Front Porch	Amy + Buddy Sutton	Angie Jones
ADDRESS: 203 S. Washington		COUNTY: Mississippi
CITY/ZIP: East Prairie 63845	PHONE: / 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	SEWAGE DISPOSAL	WATER SUPPLY
☐ Approved ☐ Disapproved ☒ Not Applicable	☒ PUBLIC	☒ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE
License No. _____	☐ 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
IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
IN OUT	Management awareness; policy present		
IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use		
IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
IN OUT N/O	Hands clean and properly washed		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
IN OUT	Food obtained from approved source		
IN OUT N/O N/A	Food received at proper temperature		
IN OUT	Food in good condition, safe and unadulterated		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
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		

Compliance	Potentially Hazardous Foods	COS	R
IN OUT N/O N/A	Proper cooking, time and temperature		
IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT N/O N/A	Proper cooling time and temperatures		
IN OUT N/O N/A	Proper hot holding temperatures		
IN OUT N/A	Proper cold holding temperatures		
IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT N/A	Food additives: approved and properly used		
IN OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		

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

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
X		Pasteurized eggs used where required		
		Water and ice from approved source		
		Food Temperature Control		
		Adequate equipment for temperature control		
		Approved thawing methods used		
		Thermometers provided and accurate		
		Food Identification		
		Food properly labeled; original container		
		Prevention of Food Contamination		
		Insects, rodents, and animals not present		
		Contamination prevented during food preparation, storage and display		
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
		Wiping cloths: properly used and stored		
		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
X		In-use utensils: properly stored		
		Utensils, equipment and linens: properly stored, dried, handled		
		Single-use/single-service articles: properly stored, used		
		Gloves used properly		
		Utensils, Equipment and Vending		
		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Warewashing facilities: installed, maintained, used; test strips used		
		Nonfood-contact surfaces clean		
		Physical Facilities		
		Hot and cold water available; adequate pressure		
		Plumbing installed; proper backflow devices		
		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: 12-13-2022
Inspector: Debbie Mosier	Telephone No. 573-683-2191	EPHS No. 7081	Follow-up: ☐ Yes ☒ No Follow-up Date:

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ESTABLISHMENT NAME	ADDRESS	CITY	ZIP
The Front Porch	203 S Washington	East Prairie	63845

FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOCATION	TEMP.
fridge ambient air	33°F		

Code Reference	PRIORITY ITEMS 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.**	Correct by (date)	Initial
	none at this time		

Code Reference	CORE ITEMS 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.**	Correct by (date)	Initial
	none at this time		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:			Date: 12-13-2022
Inspector: Jodie Mazurin	Telephone No. 573-783-2191	EPHS No. 1081	Follow-up: ☐ Yes ☒ No Follow-up Date:

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