

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

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INEXT ROUTINE INSPE	TION THIS DAY, THE ITEMS NOTED CTION, OR SUCH SHORTER PERIC S FOR CORRECTIONS SPECIFIED II	D OF TIME AS MA	AY BE SP	FCIF	IFD IN	I WRIT	TING BY T	HE REG	LILATORY AUTHORIT	UST BE CORRECTY. FAILURE TO C	ED BY	THE
ESTABLISHMENT I	NAME:	OWNER:	Va	2	ar.	SATIO	2	JK FUU	PERSON IN C	HARGE:		
ADDRESS:	tors St	13001	4 00		0				COUNTY:	()	_	
CITY/ZIP:	on/ 103834	PHONE:	3920	7	AX:	IA	,		P.H. PRIORIT		1 🗆 L	
ESTABLISHMENT TYPE BAKERY	☐ C. STORE ☐ CATERER	☐ DEL	_I IP. FOOD				RY STOR		INSTITUTION			
PURPOSE Pre-opening	☐ SCHOOL ☐ SENIOR CE ☐ Routine ☐ Follow-up		Dther		<u> </u>	VERN			MOBILE VENDORS			-
FROZEN DESSERT	S	EWAGE DISPO					PPLY		1011 001 11 11 11 11 11		_	
License No.		PUBLIC PRIVATE			∱ C(	OMMU	JNITY	_	NON-COMMUNITY Date Sampled	PRIVATI		
		RISK FAC	all the transfer of the transf	30 E 30 H	CALL HALLING	100	III III III III III III III III III II	F. I	التلايبيم			ijij.
	preparation practices and employee b eaks. Public health interventions ar	e control measure			dborr		ss or injury		Potentially Hazardo		cos	R
IN OUT	Person in charge present, demonst and performs duties		003	K			I/O (N/A)	Proper	cooking, time and tem		000	
N OUT	Employee Health Management awareness; policy pre						I/O N/A		reheating procedures			
IN OUT	Proper use of reporting, restriction a	and exclusion				OUT N	I/O N/A	Proper	hot holding temperatur	res		
IN OUT (N/O)	Good Hyglenic Practi Proper eating, tasting, drinking or to	obacco use			IN (	N TUC	I/O N/A	Proper	date marking and disp	osition		
IN OUT N/O	No discharge from eyes, nose and				IN (	N TUC	I/O (N/A)	Time a	as a public health contro s) Consumer Adv			
IN OUT NO	Preventing Contamination Hands clean and properly washed	by Hands			(IN)	TUC	(N/A)		mer advisory provided cooked food			
IN OUT NO	No bare hand contact with ready-to approved alternate method properly								Highly Susceptible P	opulations		
NOUT	Adequate handwashing facilities su accessible				IN (	OUT N	NO (N/A)	Paster offered		ibited foods not		
(IN) OUT	Approved Source Food obtained from approved source				IN	TUC	N/A	Food a	Chemical additives: approved and	l properly used		-
IN OUT N/O N/A	Food received at proper temperature				N		CALL	Toxic s	substances properly ide	entified, stored and		
IN OUT (NO N/A)	Food in good condition, safe and un Required records available: shellsto				IN	DUT	(N/A)	Compl	enformance with Approving Spring Spri			
	destruction  Protection from Contem	ination							ACCP plan		-645-	-
IN OUT (N/A)	Food separated and protected	ALTERNATION OF THE PARTY OF THE				letter to ection.		f each it	em indicates that item's		of the	
IN OUT (N/A)	Food-contact surfaces cleaned & s				N	A = no	compliand ot applicab	le	OUT = not in o	erved		
IN OUT (N/O)	Proper disposition of returned, prev reconditioned, and unsafe food						orrected O	n Site	R = Repeat Ite	em ————————		
	Good Retail Practices are preventati	ve measures to co	ontrol the i	ntrodi	uction	of path	nogens, ch	emicals.	, and physical objects in	nto foods.		
IN , , OUT	Safe Food and Water	TO MICUSCIPES TO SE		R	[N]	TUQ			Proper Use of Utensils		cos	R
	eurized eggs used where required er and ice from approved source			-	1	(	Utensils	itensils:	properly stored nent and linens: properl	ly stored, dried,		1
Walte					-		handled	sea/cinal	e-service articles: prope	erly stored used		
Adec	Food Temperature Control quate equipment for temperature control							used pro	perly			
Appr	oved thawing methods used mometers provided and accurate						Food ar	Uten nd nonfo	sils, Equipment and Ve od-contact surfaces cle	anding anable, properly		
Ther	Food identification				+		designe	d, const	ructed, and used acilities: installed, maint			
Food	I properly labeled; original container						strips us	sed	t surfaces clean			
	Prevention of Food Contamina	ition							Physical Facilities	proceuro		-
	cts, rodents, and animals not present camination prevented during food prep	aration, storage			-				ater available; adequate led; proper backflow de			
and Pers	display onal cleanliness: clean outer clothing,					1	Sewage	e and wa	astewater properly dispo	osed		
finge	ernails and jewelry ng cloths: properly used and stored								properly constructed, si		- 1	
	s and vegetables washed before use				W		Garbag	e/refuse	properly disposed; fac es installed, maintained	ilities maintained and clean		
Person in Charge /	Title: Miguel	Way	er				1 Trystoc	Gomuc	Date: 12/26	124		4
Inspector:	()   ()		hone No	0.	21	3/	EPHS N	lo.	Follow-up:	☑ /Yes		No
Kartrel	X Jalus	DISTRIBUTION: WHITE	3-COD	COPY	0	7/	CANARY - I	ILE COPY	Follow-up Date:	112/2		E6,37



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ESTABLISHMENT NAME.		ADDRESS	04 5+	CITY	1	(03834	
	UCT/LOCATION	TEMP.	FOOD PROD	OUCT/ LOCATION	copn	TEMP	
4 Dalkin	Ambient Dic	458					
J-Standul	Amb cut Acc	40	Bar area				
P	1 - 10 - 1	10					
Code Reference Priority iter	ms contribute directly to the elin	PRI mination, prevention or	ORITY ITEMS reduction to an acceptable level, ha vithin 72 hours or as stated.	zards associated with fo	odborne illness	Correct by (date)	mitial
or injury. T	hese items MUST RECEIVED						
Jilie	las la core.	119hts in	all tood jelv	ice alea	7		
Cha	n/Janitize.	all surface	es prior to pl	ioning			
	1		4				
							-
							∂E.
							表さ
Code Reference Core items	relate to general sanitation, op	perational controls, faci	ORE ITEMS lities or structures, equipment design	n, general maintenance	or sanitation	Gorrect by (date)	Initial
Code Reference Core items standard o	relate to general sanitation, op perating procedures (SSOPs).	Coerational controls, faci These items are to b	ORE ITEMS lities or structures, equipment design e corrected by the next regular in	n, general maintenance spection or as stated.	or sanitation	Correct by (date)	Initial
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