

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

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PAGE /	of 4)

ESTABLISHMENT NAME ADDRESS: JULY LA LAND AND METAL TOWN AND ADDRESS: JULY LAND ADDRESS: JULY LAND AND ADDRESS: JULY LAND ADDR	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 MITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY BEST IT IN CESSATION OF YOUR FOOD OPERATIONS.								
PALE PRICENTY CASTORE CATEGOR	FILAUVA 1 (AVO) (1A+OV								
PALE PRICENTY CASTORE CATEGOR	ADDRESS: 2410 E HWY 100 COUNTY: SSIDDI								
RESTAURAN SCHOOL SPRING CENTER DELL	(Maruston 63834 1.73-4153					P.H. PRIORITY: MAIN L			
Processing	ESTABLISHMENT TYPE BAKERY XC. STORE CATERER DELI GROCERY STORE INSTITUTION RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS								
Approved Diseptorous Not Applicable PRIVATE PR	PURPOSE								
Risk factors are food proparation practices and employee behaviors must commonly reported to the Centers for Disease Control and Prevention as contributing factors in Cockome lines outbrowns. Public health interventions are control measures by prevent Todorium lines or critical properties. Cock Complexes Cock Cock Complexes Cock Cock Complexes Cock	□Approved □Disapproved ☒ Not Applicable □ ☒ PUBLIC				☐ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE				
Cooking allows outbrasks. Public health interventions are control measures to prevent footborne liness or injury.	Pick factors are food a		OCCUPATION OF THE OCCUPATION O	ALESS HAVE	SPACE HIS	n - Name	College Hoses	ages Control and Prevention as contributing factors in	
Person in charge present, demonstrates knowledge, and performs duties Person in charge present demonstrates knowledge, and performs duties Person in charge present demonstrates knowledge, and performs duties Person in charge present demonstrates knowledge, and performs duties Person in charge present demonstrates knowledge, and performs duties Person in charge present demonstrates knowledge, and person duties	foodborne illness outbro	eaks. Public health interventions are control measu	res to prever	nt foo	odbor	ne iline	ess or injury	/.	В
N_OUT Management awareness, policy present N_OUT Management awareness, policy present N_OUT Proper use of reporting, restriction and oxclusion C_N_OUT NO NA Proper cold high time and temporatures N_OUT Proper use of reporting, restriction and oxclusion C_N_OUT NO NA Proper not holding temporatures N_OUT NO NA Proper date marking and deposition N_OUT NO NA Proper date marking and deposition N_OUT NO NO decharge from eyes, nose and mouth N_OUT NO NA Proper date marking and deposition N_OUT NO NA Proper date marking and date and the national property weeked N_OUT NO NA Proper date and the national property N_OUT N_		Person in charge present, demonstrates knowledge		IX.			ALL PARTY.		
Proper use of reporting, restriction and exclusion Good Hyginghor Practices (IN OUT NIO Proper acting, tasking, drinking or lobscoco use IN OUT NIO Proper acting, tasking, drinking or lobscoco use IN OUT NIO Proper acting, tasking, drinking or lobscoco use IN OUT NIO No discharge from yeas, nose and mouth IN OUT NIO No discharge from yeas, nose and mouth IN OUT NIO Hands cean and properly washed IN OUT NIO No has hand contact with ready-to-east foods or approved attenste method properly followed approved attenste method properly followed a consumer and properly washed IN OUT NIO No has hand contact with ready-to-east foods or approved attenste method properly followed a consumer and properly washed IN OUT NIO NIA Pasteurized foods used, prohibited foods not offered IN OUT NIO NIA Pood obtained from approved source IN OUT NIO NIA Pood obtained from approved source IN OUT NIO NIA Pood obtained from approved source IN OUT NIO NIA Pood obtained from approved source IN OUT NIO NIA Pood obtained from approved source IN OUT NIO NIA Pood obtained from approved source IN OUT NIO Required accords available's heistlack tags, parasite down and properly source of the prope	IN JOUT	Employee Health							
IN OUT NO Proper eating, damining or tobscoco use IN OUT NO No discharge from eyes, nose and mouth No UT NO No discharge from eyes, nose and mouth No UT NO Time as a patient breath cortor (procedures / records) Time as a patient breath cortor (procedure) Time as a patient breath cortor (proc	IN OUT	Proper use of reporting, restriction and exclusion			(IN	OUT	N/O N/A	Proper hot holding temperatures	
Preventing Contamination by Hands NOUT NO Hands coes an ad properly washed IN OUT NO bare hand contact with ready-to-eat foods or approved alternate method properly followed Adequate handwashing facilities supplied & accessible Approved Source NOUT Food obtained from approved source NOUT NOUT Food properly identified, stored and properly identified, stored and estruction Food obtained from approved source NOUT NOUT NOUT Food production and properly used NOUT	IN OUT N/O	Proper eating, tasting, drinking or tobacco use						Proper date marking and disposition	
UN OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method property followed approved alternate method property followed accessible Approved Bernate method property followed (IN OUT N/O N/A Adequate handwashing facilities supplied & (IN OUT N/O N/A Adequate departy) dentified, stored and used offered (IN OUT N/A Food additives: approved and property used (IN OUT N/A Food additives: approved and property used (IN OUT N/A Food additives: approved and property used (IN OUT N/A Food received at proper themperature (IN OUT N/A Food additives: approved and property used (IN OUT N/A Food received at proper themperature (IN OUT N/A Food sections approved and property used (IN OUT N/A Food sections are approved and property used (IN OUT N/A Food sections available: shellstook tags, parasite destruction (IN OUT N/A Food separated and protocted (IN OUT N/A Food-contact surfaces cleaned & sanitized (IN OUT N/A Food food food food food food food food					_)		Consumer Advisory	
approved alternate method properly followed Adequate handwashing facilities supplied & accessible Approved Source Approved Sou	6	A l				OUT	N/A	undercooked food	
accessible No OUT Food chained from approved source (IN-OUT N/A Food additives: approved and property used IN-OUT Food in good condition, safe and unadulerated IN-OUT Toxic substances properly identified, stored and used IN-OUT IN-	6	approved alternate method properly followed			IN	() () () () () () () () () ()			
Food possible from approved source	001	accessible				001	N/O N/A	offered	
Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite IN OUT N/A Required records available: shellstock tags, parasite IN OUT N/A Compliance with approved Specialized Process and HACCP plan Protection from Contamination The letter to the left of each item indicates that item's status at the time of the inspection. N/A Food-contact surfaces cleaned & sanitized IN OUT N/A Food-contact surfaces cleaned & Sale Food and Water COS R IN OUT Sale Food and Water COS R IN OUT Proper Use of Utersils COS R IN OUT In-use utensils: properly stored In-use ute	IN OUT Food obtained from approved source						N/A	Food additives: approved and properly used Toxic substances properly identified, stored and	
Protection from Contamination The letter to the left of each item indicates that item's status at the time of the inspection. IN OUT N/A Food-contact surfaces cleaned & sanitized IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food COO 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 Ulensils COS R Pasteurized eggs used where required In Inuse ulensils; properly stored Inuse ulensils; properly disposed Inuse Inuse Inuserial Endities; properly disposed Inuserial Endities installed, maintained, and clean Inuserial Endities installed, maintained, and clean Inuserial Endities installed; properly disposed; facilities maintained, and clean Inuserial	IN OUT N/O(N/A) Required records available: shellstock tags, parasite		Э		IN	OUT	N/A)	Conformance with Approved Procedures Compliance with approved Specialized Process	
N OUT N/A Food-contact surfaces cleaned & sanitized N/A = not applicable N/A = no	Protection from Contamination				The	letter	to the left of		
Proper disposition of returned, previously served, reconditioned, and unsafe food GOOD RETAIL PRACTICES	7				IN = in compliance OUT = not in compliance				
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 N OUT Proper Use of Utensilis COS R Utensilis, equipment and linens: properly stored Utensilis, equipment and linens: properly stored, dried, handled Single-use/single-service articles: properly stored, used Cloves used properly Utensilis, equipment for temperature control Single-use/single-service articles: properly stored, used Cloves used properly Utensilis, Equipment and Vonding Utensilis, Equipment and Vonding Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities Insects, rodents, and animals not present Contamination Flywing installed; proper backflow devices and display Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry Wiping cloths: properly used and stored Prusic facilities installed, maintained Physical Facilities properly disposed Garbage/freuse properly disposed Fruits and vegetables washed before use Physical facilities installed, maintained Physical facilities maintained Physical facilities installed, maintained Physical facilities installed, maintained Physical facilities installed, maintained Physical facilities installed, maintained Physical facilities maintained Physical facilities installed, maintained, and clean Physical facilities installed, maintained Physical facilities maintained Physical facilities maintained Physical facilities maintained Physical facilities installed, maintained, and clean Physical facilities installed, maintained Physical facilities maintained Physical facilities installed, maintained Physical facilities installed, maintained Physical facilities installed Physical facilities installed Physical facilities Physical facilities Physical facilities Physical facilities Physical facilities Ph									
Pasteurized eggs used where required Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled Single-use/single-service articles: properly stored, used Gloves used properly Food Temperature Control Gloves used properly Approved thawing methods used Thermometers provided and accurate Food Identification Food Identification Food Openity 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 Ferson in Charge /Title: Date: Telephone No. Felephone No. Telephone No.							hogens ch	emicals, and physical phicate into foods	
Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled Single-use/single-service articles: properly stored, used	IN OUT	Safe Food and Water						Proper Use of Utensils COS F	R
Single-use/single-service articles: properly stored, used Adequate equipment for temperature control Gloves used properly Approved thawing methods used Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities Post and cold water available; adequate pressure Plumbing installed; proper backflow devices Plumbing installed; proper backflow devices Plumbing cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned Physical Facilities maintained Physical facilities installed, maintained Physical facilitie					T		Utensils	, equipment and linens: properly stored, dried,	
Approved thawing methods used Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean 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 Person in Charge /Title: Telephone No. Telephone No. Telephone No. Tollet facilities installed, maintained vends and clean Pood and nonfood-contact surfaces cleanable, properly designed. Warewashing facilities installed, maintained, used; test strips used Nonfood-contact surfaces clean Nonfood-contact surfaces cleanable, properly disposed and clean Physical Facilities Physical Facilities: properly disposed Toilet facilities: properly disposed Garbage/refuse properly disposed; facilities maintained Physical facilities minitailed, maintained, and clean Physical facilities installed, maintained, and clean Physical facilities installed, maintained, and clean Physical Follow-up: Yes No					1		Single-u	se/single-service articles: properly stored, used	
designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean 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 Person in Charge /Title: Date: Date: Person Question Person Per	Approved thawing methods used				1			Utensils, Equipment and Vending	
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 Preson in Charge /Title: Nonfood-contact surfaces clean Physical Facilities Phot 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 Pate: Date: Telephone No. Fellow-up: Yes No.					1		designed Warewa	d, constructed, and used shing facilities: installed, maintained, used; test	
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 Person in Charge /Title: Inspector: 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 Date: Telephone No. Felephone No.								-contact surfaces clean	
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fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge /Title: Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Date: Telephone No. Telephone No. Telephone No. Telephone No. Toilet facilities: properly constructed, supplied, cleaned Date: Date: Yes No.	and display								
Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Person in Charge /Title: Date: Telephone No.	fingernails and jewelry								
Person in Charge /Title: Date:					W		Garbage	e/refuse properly disposed; facilities maintained	
7/5 (4/5 - 4/1) Follow-up Date:	Inspector:								



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ESTABLISHMEN	1) Iravel Ceoker	ADDRESS 1/10	E HWIS 60	Chairston	ZIP 2773	11
Ambe	OF TOUCT/LOCATION	TEMP.	FØOD PRODUCT		TEMP.	
AMDE	COOLER	3/1	AA display	tood warmer	1457	
HI- MY	alle IVIR COULEY	38.4	AH Sandwich	ndistay Carles	37.4	
7//	SIAC COOP					
Code Reference	Priority items contribute directly to the elin or injury. These Items MUST RECEIVE II	PRIC nination, prevention or n MMEDIATE ACTION wi	ORITY ITEMS eduction to an acceptable level, hazards ithin 72 hours or as stated.	associated with foodborne illness	Correct by (date)	Initial
		v -1 v				
	MUN	cat th	ns time			
						.1 1.
Code		66	DRE ITEMS		Correct by	nitial
Reference	Core items relate to general sanitation, op- standard operating procedures (SSOPs).	erational controls, facilit	les or structures, equipment design, ger	neral maintenance or senitation tion or as stated.	(date)	iluai
						- 0
	10.		1 / - 1 10			
P	/ (0)	le dt.	this three			
	<u> </u>					
		EDUCATION F	PROVIDED OR COMMENTS			
	N. A					
Person in Ch	arge /Title:			Date: 27	-2021	7
Inspector: /	u Matchir	Telepho	(M) VMI 1(8X)	Follow-up Date:	Yes 💆	No E6 374