

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

TIME IN/S		TIME OUT 55				
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WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.  SEPARAL BYINNING.  OWNERS.  PHONES:  OWNERS.  OWNERS.	NEXT ROUTINE INSPE	TION THIS DAY, THE ITEMS NOTED BELO CTION, OR SUCH SHORTER PERIOD OF T	IME AS MAY BE SPE	CIFIED II	N WRIT	ING BY T	HE REGUL	LATORY AUTHORITY, FAILURE TO (		
PHONE'S   PHON				TINOLO					F/285	
PARTECUENTY   C   STONE   CATERER   DEL   DEMP   COMPANY   CATERER   DEL   CATERER   DEL   DEMP   COMPANY   DEMP   CATERER   DEL   DEMP   COMPANY   DEMP   CATERER   DEL	ADDRESS: 0715				COUNTY					
GROCERY STORE   GROWN   GROWN   Complaint   Other	CITYIZIP: LESTON (3834 PHONE:3 (6)(6)			FAX:	FAX: P.H. PRIORITY: H M L					
Proper paragraph   Foliabre   Complaint   Other	□ BAKERY □ C.STORE □ CATERER □ DELI □ GROCERY STORE □ INSTITUTION									
PARTICIPATION   PARTICIPATIO		PURPOSE								
Risk factors are foot preparation practices and employee behaviors not commonly reported to the Centers for Disease Control and Prevention as contriving factors in Conformations of Conformations to prevent Conformations between the Conformations are control measures to prevent Conformations are control measures to prevent Conformations and an advantage of the Conformation of Conformation and American defined and performated to the Conformation of Conformation and American defined properties and performated to the Conformation and American defined properties and performated to the Conformation and American defined properties and performated to the Conformation and American defined properties and the Conformation and American defined properties and Conformation and Conformation and Properties and Conformation a	☐ Approved ☐ Disapproved ☐ Not Applicable ☐ PUBLIC				COMMUNITY   NON-COMMUNITY   PRIVATE					
Coordination   Coor			See and the second	Security and Security	-	A SAME OF THE PARTY OF THE PART	4.7		1000	
Person in charge present, demonstrates knowledge, and performs duties    Bij OUT   Proper used of reporting, present	foodborne illness outbro	eaks. Public health interventions are control	I measures to prevent	foodborr	ne illnes	s or injury	1.		s in	
and performs duties  Employee Neath By OUT  Management awareness; policy present IN OUT Proper cooling time and temperatures IN OUT Proper cooling time and temperatures IN OUT NO.NA Proper coling time and temperatures IN OUT NO.NA Proper coling time and temperatures IN OUT NO.NA Proper coling time and temperatures IN OUT NO.NA Proper colin bidding temp					Contract of				COS	R
IN OUT NO NA   Proper and properting restriction and excussion   JanOut NONA   Proper had boilding temperatures   JanOut NONA		and performs duties	omougo,		(	_		<u> </u>		
IN_OUT_NO_NA   Proper cold holding temperatures   IN_OUT_NO_NA   Proper cold holding temperatures   IN_OUT_NO_NA   Proper cold marking and disposition   IN_OUT_NO_NA   Proper design to the second in the second		Management awareness; policy present		IN (	OUT N	/O N/A	Proper co	poling time and temperatures		
IN OUT NO   Proper cating, tasking, drinking or tobacco use   IN OUT NO   No   No discharge from eyes, nose and mouth   IN OUT NO   No   No   No   No   No   No   No	HN) OUT		usion			A STREET OF THE PARTY OF THE PA				
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 approved alternation method properly followed approved state in the following			ise	IN	OUT N	/O N/A	Proper da	ate marking and disposition		
N OUT NO   Hands clean and properly washed   N OUT NO   No bare hand contact with ready-to-eat foods or approved attented method properly followed   N OUT NO NIA   Adequate handwashing facilities supplied &   N OUT NO NIA   Adequate handwashing facilities supplied &   N OUT NO NIA   Adequate handwashing facilities supplied &   N OUT NIO NIA   Pasteurized foods used, prohibited foods not officered officered foods used, prohibited foods not officered foods not officered foods used, prohibited foods not officered foods not officered foods used, prohibited foods not officered foods and used in N OUT NIA   Food additives, supproved and properly stored, prohibited foods not officered foods and used in N OUT NIA   Food additives, properly used and in prohibited foods not officered foods and used in specific production of pathogens, chemicals, and physical objects into foods.   N = in compliance NIA = No properly used officered foods not not not not not not not n	N OUT N/O			IIN '	001 (4	IO N/A				
approved alternate method properly followed accessible			IS I	(IN	OUT	N/A		er advisory provided for raw or		
Adequate handwashing facilities supplied & accessible Approved Source	IN OUT N/O						LANCE	Highly Susceptible Populations		
Approved Source    N OUT   Food obtained from approved source   N OUT   N/A   Food additives: approved and properly used   N OUT   N/A   Food obtained from approved and unadulterated   N OUT   Toxic substances properly identified, stored and used   N OUT   Toxic substances properly identified, stored and used   N OUT   N/A   Food properly severable selection   N OUT   N/A   Food separated and protected   N OUT   N/A   Food separated and protected   N OUT   N/A   Food separated and protected   N OUT   N/A   Food-contact surfaces cleaned & sanitized   N OUT   N/A   Food-contact surfaces cleaned & sanitized   N OUT   N/A   Food-contact surfaces cleaned & sanitized   N/A   Food-contact surfaces cleaned & sanitized & sani	IN OUT	Adequate handwashing facilities supplied &		(IN)	OUT N	/O N/A		ed foods used, prohibited foods not		
N OUT NO NA   Food received at proper temperature   N OUT   Toxic substances properly identified, stored and used used   N OUT NO NA   Required records available: shellstock tags, parasite destruction   N OUT NO NA   Required records available: shellstock tags, parasite destruction   N OUT NA   Required records available: shellstock tags, parasite destruction   N OUT NA   Report   N OUT NA   Required records available: shellstock tags, parasite destruction   N OUT NA   Report   N OUT   N OUT NA   Report   N OUT   N OUT NA   Report   N OUT NA   N OUT N										
N OUT   Food in good condition, safe and unadulterated   Conformance with Approved Procedures   N OUT   N/O   N/O   Required records available: shellstock tags, parasite   destruction   Profession from Contamination   The letter to the left of each item indicates that item's status at the time of the inspection,   N OUT   N/O   Proper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Proper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Proper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Proper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Proper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Proper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Proper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Proper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Proper use of Ulinailis   COS   R   N/O   Proper use of Ulinailis   COS   R   N/O   In-use utensitis; properly stored, dried, limited   Ulinailis, equipment and linens; properly stored, dried, limited   Ulinailis, equipment and linens; properly stored, used   Ulinailis, equipment and linens; properly stored, used   Ulinailis, equipment and linens; properly stored, used   Single-use/single-service articles: properly stored, used   Ulinailis, equipment and ulinailis, equipment and ulinens; properly stored, used   Ulinailis, equipment and ulinailis, equipment and ulinens; properly stored, used   Ulinailis, equipment and ulinens; properly sto						N/A				
N OUT N/O N/A   Required records available: shellstock tags, parasite destruction   Protection from Contamination							used			
Protection from Contamination  IN OUT N/A Food separated and protected inspection.  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/A Food-contact surfaces cleaned & sanitized &	IN OUT N/O N/A Required records available: shellstock tags, parasite			IN (	OUT	N/A)	Complian	ce with approved Specialized Process		
IN OUT N/A Food-contact surfaces cleaned & sanitized IN OUT N/O 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  Pasteurized eggs used where required Utensils, equipment and linens: properly stored  Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled  Adequate equipment for temperature control  Approved thawing methods used Utensils. Equipment and Vending  Thermometers provided and accurate Source Warewashing facilities: installed, maintained, used; test strips used Source Warewashing facilities. Installed, maintained, used; test strips used Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernals and jewelry  Wiping cloths: properly used and stored Froits and vegetables washed before use Testpaint No.  Person in Charge Aptile:  Telephine No.  Person in Charge Aptile:  Inspectory  Prove disposition of Food intermed. And the production of pathogens, chemicals, and physical objects into foods.  In a contaminate of properly stored.  In a production of Food Intermed. COS R  In In-use utensils; properly stored  Utensils, equipment and linens: properly stored, dried, handled  Utensils, equipment and linens: properly stored, used interest surfaces cleanable, properly designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Food properly labeled; original container  Provention of Food Contamination  Physical Facilities  Personal cleanliness: clean outer clothing, hair restraint, fingernals and jewelry  Wiping cloths: properly used and stored  Physical facilities installed, maintained  Physical facilities installed, maintained  Physical facilities installed, and clean  Physical facilities	(NI COLUTE NICA			The	letter to	the left o			of the	
IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food    R = Repeat Item	1/X			inspection.						
Coorditioned, and unsafe food   Coordinate of the Introduction of pathogens, chemicals, and physical objects into foods.		THE REST OF STREET, AND ASSAULT OF THE OWNER, THE REAL PROPERTY OF THE PROPERT		N/A = not applicable N/O = not observed						
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 Utensits COS R IN OUT Proper Use of Utensits COS R IN OUT Proper Use of Utensits Properly Stored Utensits (Stored In-use utensits) properly stored Utensits, equipment and linens: properly stored, dried, handled Single-use/single-service articles: properly stored, dried, handled In-use utensits; properly stored, dried, handled Single-use/single-service articles: properly stored, used Gloves used properly Utensits, Equipment and Vending In-use utensits (Stored In-used In	114 001 14/0		- 23			rrected Or	n Site	R = Repeat Item		
Note	V 1 - 445 - 1-7-11	Good Retail Practices are preventative measurement				ogens ch	emicals an	d physical phiagts into foods		W TES
Water and ice from approved source    Description   Contamination   Contaminat	IN OUT	Safe Food and Water				ogens, cri			cos	R
handled   Single-use/single-service articles: properly stored, used   Single-use/single-service articles: properly stored, used   Single-use/single-service articles: properly stored, used   Gloves used properly				X						
Adequate equipment for temperature control Approved thawing methods used Thermometers provided and accurate Thermometers provided and accurate  Food Identification  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  Tetephone/No?  Fellow-up Date:  Gloves used properly Utensits, Edujoupment and Vending Warewashing facilities installed, maintained Vending Food and nonfood-contact surfaces clean designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Physical Facilities  Physical Facilities  Plumbing installed; proper backflow devices  Toilet facilities: properly disposed Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Person in Charge /Fittle:  Inspector:  Tetephone/No?  Fellow-up Date:						handled				
Thermometers provided and accurate  Food Identification  Warewashing facilities: installed, maintained, used; test strips used  Food properly labeled; original container  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, fingernalis and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Telephone, No  Telephone, No  Telephone, No  Follow-Up: Yes No Follow-up Date:	Adequ			X						
Garbage/refuse properly disposed   Food Identification   Warewashing facilities: installed, maintained, used; test strips used   Warewashing facilities: installed, maintained, used; test strips used   Nonfood-contact surfaces clean   Prevention of Food Contamination   Physical Facilities   Physical Facilities	Approved thawing methods used					Food on				
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  Person in Charge /Title:  Inspector:  Tetephone/No  Tetephone/No  EPHS No  Follow-up:  Yes  No  Follow-up:  Yes  No				X		designe	d, construct	ted, and used		
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 /Fifte:  Date:  Telephone/No/  Tele	Food Identification		E-178	X	1			ies: 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 /Fifte:  Inspector:					X		d-contact su			
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 /Fitte:  Inspector:  Tetephone/No/  Tetephone/No/				X		Hot and				
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 /Fittle:  Inspector:  Tetephone/No/  Tetephone/			storage	X	× 1	Plumbin	g installed;	proper backflow devices		
Fruits and vegetables washed before use    Garbage/refuse properly disposed; facilities maintained   Physical facilities installed, maintained   Physical facilities installed, maintained   Physical facilities installed, maintained   Physical facilities maintained   Physical facilities installed, maintained   Physical facilities   Physical facilities	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		raint,	X						
Person in Charge /Fifte:    Date:			X							
Inspector:    Telephone No.   Gllow-trp:   Yes   No.   Follow-up Date:				1	X		facilities in	stalled, maintained, and clean		
100 111 1 Follow-up Date:	$\sim$ 1	inter Atro Ttl	Total hans No.	0	O.L	EDHC/N	11/25/07	X-dd-100	4	lo.
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## MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME INS	TIME 055
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FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/ LOCAT	MOCH STON 6 7834		2/- +:=
Alabe	Mage a Conter	37/5				
Code Reference		PRIORITION PRIORITION Within	TY ITEMS clion to an acceptable level, hazards associate 172 hours or as stated.	d with faadborne illness	Correct by (date)	Initial
	and the second s	MINISTRALES OVER COSMITTER	LES HAMES OF GO STATEMENT			
		at the	tine			
14						
	i i					
Code Reference	Core items relate to general sanitation, op- standard operating procedures (SSOPs).	erational controls, facilities	ITEMS or structures, equipment design, general main rected by the next regular inspection or as	tenance or sanitation stated.	Correct by (date)	Initial
7-661.11	(c) guisde of s	quipment	fryers and coo	ling	URI	
4-601.1	11c) Inside of	Some Cools	ig equipment he	s tood	NRI	
4-264	120 Tee build	Lupin W	alk-Infrager	1/2,00	NRI	
0 000.1	and venicles	thru ave	la hus water are	unine	MICE	
1, 13,		EDUCATION PRO	OVIDED OR COMMENTS			
Person in Ch	arge /Title: Ar Co	Ture	mspletion	Date: 8 22	-202	04
Inspector: MO 580-1814 (11-14	Lie Marcon	Telephone	885 0411 11281	Follow-up:  Follow-up Date:	Yes	No E6.37A