FOOD ESTABLISHMENT INSPECTION REPORT

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.

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
--- | --- | --- | --- | --- | ---
Person in charge present, demonstrates knowledge, and performs duties | | | Proper cooking, time and temperature | | |
Employee Health | | | Proper reheating procedures for hot holding | | |
Management awareness; policy present | | | Proper cooling time and temperatures | | |
Proper use of reporting, restriction and exclusion | | | Proper hot holding temperatures | | |
Good Hygienic Practices | | | Proper cold holding temperatures | | |
Proper eating, tasting, drinking or tobacco use | | | Time as a public health control (procedures / records) | | |
No discharge from eyes, nose and mouth | | | | |
Preventing Contamination by Hands | | | | |
Hands clean and properly washed | | | | |
No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | | | |
Adequate handwashing facilities supplied & accessible | | | | |
Approved Source | | | | |
Food obtained from approved source | | | | |
Food received at proper temperature | | | | |
Food in good condition, safe and unadulterated | | | | |
Required records available: shellstock tags, parasite destruction | | | | |
Protection from Contamination | | | | |
Food separated and protected | | | | |
Food-contact surfaces cleaned & sanitized | | | | |
Proper disposition of returned, previously served, reconditioned, and unsafe food | | | | |

GOLD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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

Person in Charge /Title: Cindy Kile

Date: 12-06-2016

Inspector: Telephone No. 573-335-7846

EPHS No. 1129

Follow-up: ☑ Yes ☐ No

Follow-up Date: 12-08-2016
<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
</tr>
</thead>
<tbody>
<tr>
<td>corn dog - roller display</td>
<td>90</td>
<td>chili - soup kettle display</td>
<td>75</td>
</tr>
<tr>
<td>later</td>
<td>160</td>
<td>later</td>
<td>155</td>
</tr>
<tr>
<td>hot dog - roller display</td>
<td>165</td>
<td>ambient air - walk in cooler</td>
<td>141</td>
</tr>
<tr>
<td>ambient air - Landshire cooler</td>
<td>42</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**PRIORITY ITEMS**

Prioritites 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.

- 3-501.16 Coffeemate dispenser tubes cut too long (over 2 inches). Should be no more than 1 in.
- 3-501.16 Corn dogs at 90 degrees on roller display. Should have been at least 135. Corrected
- 3-501.16 Chili at 105 degrees in soup kettle. Should have been at least 135. Corrected

**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.

- 4-501.11 Vinyl surface peeling off cabinets
- 6-501.12 Floors sticky because of soda spill.
- 4-501.16 3-vat sink blocked by leaking soda cases, etc
- 4-204.112 Thermometers not clearly visible in walk in cooler or Landshire fridge.
- 4-501.14 3-vat sink dirty, not being used for warewashing
- 4-302.12 Metal stem thermometer not proper scale - must be 0-220.
- 3-305.11 Canned drinks are displayed in three tubs in undrained ice and or meltwater
- 3-701.11 Employee food is stored on or near canned drinks in the cooler
- 4-903.11 Cases of paper products on floor of storeroom.
- 3-304.14 Dishes being drained on wiping cloths. Hand sink being used.
- 6-501.16 Wet mop left in bucket. Dry between uses.

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge /Title: [Signature]
Inspector: [Signature]  
Telephone No: 573-335-7846  
EPHS No: 1129  
Follow-up: Yes  
Follow-up Date: 12-08-2016

Date: 12-06-2016