### Risk Factors and Interventions

**Compliance**
- Demonstration of Knowledge
  - Person in charge present, demonstrates knowledge, and performs duties

**Employee Health**
- Management awareness; policy present
- Proper use of reporting, restriction and exclusion

**Good Hygiene Practices**
- Proper eating, tasting, drinking or tobacco use
- 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

**Protection from Contamination**
- Food separated and protected
- Food-contact surfaces cleaned & sanitized
- Proper disposition of returned, previously served, reconditioned, and unsafe food

### Food Retail Practices

**Safe Food and Water**
- 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

**Proper Use of Utensils**
- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Gloves used properly
- Food nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used
- Nonfood-contact surfaces clean
- 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**
- Rob Reddick
- Telephone No. 573-334-9191
- EPHS No. 1126
- Follow-up: Yes

**Date**
- 2-10-2016
<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Priority Items</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>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.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Core Items</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>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.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**EDUCATION PROVIDED OR COMMENTS**

All violations corrected. In house food safety training. Approved for liquor.

**Next Routine Inspection:** NRI

**Person in Charge / Title:**

Derek Honaas

**Date:** 2-10-2016

**Inspector:**

Derek Honaas

**Telephone No.** 573-335-7846

**EPHS No.** 1126

**Follow-up:** Yes

**Follow-up Date:** XXXXXXXXX