



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

TIME IN	9:23 am	TIME OUT	12:50 pm
DATE	March 6, 2017	PAGE	1 of 7

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.

ESTABLISHMENT NAME: C-Barn #3		OWNER: Ray Johnson	PERSON IN CHARGE: Missy Burnia	
ADDRESS: 108 South Desloge Drive		ESTABLISHMENT NUMBER: 4389	COUNTY: St. Francois	
CITY/ZIP: Park Hills 63601		PHONE: (573)518-1266	FAX: (573)518-1266	P.H. PRIORITY : <input type="checkbox"/> H <input type="checkbox"/> M <input checked="" type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input checked="" type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

**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
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	<b>Employee Health</b>			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/> T	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> T N/C N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
IN <input checked="" type="checkbox"/> T N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>		
IN <input checked="" type="checkbox"/> T	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> C N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/> T	Food in good condition, safe and unadulterated	✓			<b>Conformance with Approved Procedures</b>		
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance      OUT = not in compliance N/A = not applicable      N/O = not observed COS=Corrected On Site      R=Repeat Item		
IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized						
IN OUT <input checked="" type="checkbox"/> N/A	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
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>				<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					<b>Utensils, Equipment and Vending</b>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored				<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use				<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
						<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Missy Burnia</i>		Missy Burnia		Date: March 3, 2017	
Inspector: <i>Rose Mier</i>		Rose Mier		Telephone No. (573)431-1947	EPHS No. 1390
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: March 27, 2017	



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

ESTABLISHMENT NAME C-Barn #3		ADDRESS 108 South Desloge Drive	CITY / ZIP Park Hills 63601
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Frigidaire freezer, ambient		9	Frigidaire refrigerator: ambient, gravy
Hotdogs, cooker/hot hold		151, 147	

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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2-301.14	<b>FOOD PREP AREA</b> Front employee was observed taking money, then dispensing food without washing her hands. Employees shall wash their hands when changing jobs, and when hands are soiled. Please keep handwashing sink accessible and stocked and ensure employees use it before dispensing food.	3/6/17	
4-601.11A	Pans stored on top of the pizza oven had excessive accumulation of baked-on debris. Food contact surfaces shall be clean to sight and touch. Please clean or replace pans.	3/6/17	
4-601.11A	Debris observed on the blade area and other surfaces of the table-mounted can opener, stored below the pizza cooker. Please clean and sanitize blade after use, and clean all parts of the can opener and holster as often as needed to keep clean.	3/6/17	
4-601.11A	A foil-lined sandwich wrap was used to line a flat pan, stored below the pizza oven. Debris was observed on the food-contact side of the paper. Single-use items shall be used once, then discarded. Food contact surfaces shall be clean to sight and touch. Please do not use single-use items for lining food-contact surfaces.	3/6/17	
3-501.17A	Cut lettuce and gravy, held in the Frigidaire refrigerator in the food prep area, were not date labeled. Fully-cooked or ready-to-eat, potentially hazardous food that is either prepared on-site or opened (if commercially prepared) and held for more than 24 hours shall be labeled with the date of disposition, which is the date of preparing or opening, plus an additional six days. Please label all applicable food with the date of disposition.	3/6/17	

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4-601.11C	Accumulation of food debris observed on the inside of the VF3 deep fryer, and grease on the outside surfaces. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean inside and outside surfaces as often as needed to keep clean.	3/7/17	
4-601.11B	Accumulation of debris observed on the wire grate and rollers of the pizza oven. Cooking equipment shall be free of encrusted baked-on debris. Please clean as often as needed to keep clean.	3/27/17	
4-601.11C	Accumulation of debris observed around the coffee grinder and adjacent equipment (on equipment surfaces and on the counter. Please clean as often as needed to keep clean.	3/7/17	
4-601.11C	Accumulation of debris observed on the shelves holding single-use items and buns below the deep fryer and the pizza oven, and shelves holding the microwave and boxes of condiments, shelf holding the burger cooker, and inside the cabinet below the food warmer. Please clean all shelves and inside cabinet as often as needed to keep clean.		
4-601.11C	Accumulation of debris observed inside the Frigidaire refrigerator and freezer, located in the food prep area. Please clean inside of refrigerator and freezer.	3/27/17	
4-204.112	A thermometer was not found in the freezer of the Frigidaire refrigerator/freezer in the food prep area. Please install an accurate thermometer in a convenient-to-read location.	3/7/17	
3-302.12	A spray bottle of water, stored on shelf above microwave, was not labeled. Working containers of food shall be labeled with the name of the contents. Please label bottle. COS by labeling	COS	

EDUCATION PROVIDED OR COMMENTS

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Inspector:	<i>Rose Mier</i> Rose Mier	Telephone No.	(573)431-1947
		EPHS No.	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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3-101.11	FOOD PREP AREA, cont. A container of gravy, stored in the door of the Frigidaire refrigerator, was moldy. Food shall be safe. Please date label all potentially hazardous food and discard when past their disposal date.	3/6/17	MB
4-601.11A	A spatula and pizza cutter, stored on the table by the deep fryer, were soiled, and the table on which they sat was dirty. No food preparation was occurring. In-use utensils shall be stored on a clean and sanitized surface, and the utensils washed, rinsed, and sanitized a minimum of every four hours. Please wash and sanitize surface of table every four hours, or store in-use utensils on or in a clean and sanitized container. Clean and sanitize spatula, pizza cutter, table, and/or utensil container at least every four hours, and when not in use.	3/6/17	
3-304.12C			
4-601.11A	Food splatters observed inside the microwave, and dust observed on the top. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize microwave a minimum of every four hours, more often if needed to keep clean.	3/6/17	
4-202.11A	The handle of the pizza cutter, stored in cabinet below the food warmer, was melted and the blade edge was chipped. Food contact surfaces shall be smooth and free of defects. Please discard pizza cutter.	3/6/17	
4-601.11A	A white, plastic bowl, stored in cabinet below food warmer, was dirty. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize bowl after use.	3/6/17	

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4-501.11B	A piece of plastic-coated cardboard lines a shelf in the Frigidaire refrigerator. Equipment shall be maintained as intended by manufacturer. The liner may prevent adequate air circulation to keep food cooled correctly. Please remove the liner to allow air circulation between shelves in the refrigerator.	3/6/17	MB
6-301.11, 6-301.12, 6-501.18, 5-205.11A	The handwashing sink in the food preparation area lacked paper towels, soap, was dirty, and the access was blocked with boxes and a trash can. Handwashing sinks shall be stocked with disposable towels at all times, shall be kept clean, and shall be accessible at all times. Please supply towels, clean all surfaces of sink, and remove items from in front of sink. NOTE: paper towels were supplied, but the dispenser would not hold them. Please provide a sanitary method to dispense towels. Soap was supplied. Boxes and trash can were moved, but then a broom and dustpan were placed in front of the sink. Please keep access to sink free of all objects.	3/6/17	
4-101.19	Bare wood was exposed where laminate was missing from the counter, the top of a cabinet door, and the edge of the cabinet holding the microwave; and where paint was chipped off the shelves holding the microwave and condiments below it. Areas requiring frequent cleaning shall be nonabsorbent. Please repair damaged areas and seal wood.	3/27/17	
4-601.11C	Debris observed on the shelves and ledges of the Glo-Ray food warmer. Please clean all surfaces as often as needed to keep clean.	3/6/17	

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2-201.11, 2-201.12, 2-201.13	A written employee illness policy was not available upon request. Please provide a written policy that complies with sections 2-201.11, 2-201.12, and 2-201.13 of the Missouri Food Code. You may reference the food code, or use the FDA Employee Health and Personal Hygiene Handbook (see pages 5-17, 33-38). The policy may state that all employees will read the applicable pages, then sign the agreement on pages 37-38. Both documents are available on-line and may be edited.				3/27/17
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4-903.11A	Coffee filters were stored in a soiled bowl containing markers, labels, and a screwdriver, located on top of the coffee grinder. Single-use items shall be stored where they are protected from contamination. Please store coffee filters in a protected place.				3/6/17
4-601.11C	The bowl containing labels, pens, etc., stored on top of the coffee grinder, was dirty. Please clean bowl as often as needed to keep clean.				3/7/17
6-202.11A	The ceiling bulbs in the food prep area were not shielded. It could not be determined if they were shatter-resistant. Bulbs shall be shielded are shatter resistant in areas of food preparation, dispensing, and storage. Please shield bulbs are install shatter-resistant bulbs.				3/27/17
6-501.12A	Accumulation of debris observed on the floor under equipment and handwashing sink, windows, and window ledges in the food preparation area. Facility shall be kept clean. Please clean floor, windows, and ledges.				3/27/17
4-903.11A	A box containing pizza boxes was stored on the floor under the table holding the pizza oven. Single-use items shall be stored a minimum of six inches off the floor. Please store box off floor.				3/6/17
4-101.19	RETAIL A shelves holding liquor near the entry to the food prep area were made of unsealed pressboard. Equipment requiring frequent cleaning shall be nonabsorbent. Please seal or paint the shelves to allow effective cleaning.				3/27/17
EDUCATION PROVIDED OR COMMENTS					
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Cheese, dispenser		143	Creamers, dispenser, retail area	
Iced coffee (w/milk), dispenser		41		
Ambient, Pepsi beverage cooler		41		

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3-501.17B	RETAIL AREA The creamers inside the Coffee Mate dispenser were not labeled with a date of disposition. Please label each box with a disposition date when it is installed in dispenser (the day of installing plus an additional six days).	3/6/17	<i>MB</i>
3-501.17B	The coffees held in the iced coffee dispenser were not labeled with the date of disposition. The ingredient label included milk in the coffees. Please label coffees with a 7-day disposition date when placed in the dispenser.	3/6/17	

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4-501.11B	RETAIL AREA Pizza holders in the hot hold cabinet were lined with aluminum foil. According to manager, this unit is used to store donuts. Please discard single-use foil once donuts are removed. In addition, food equipment shall not be lined with single-use foil.	3/27/17	<i>MB</i>
4-601.11C	Debris observed on top of the flavor dispenser, stored next to the Pepsi freeze machine. please clean.		
4-601.11C	Dust and debris observed on the hoses and electrical line behind the Pepsi freeze machine and in the cabinet holding the bags-in-boxes below the freeze machine. Please clean behind machine and shelf below machine.		
4-601.11C	Accumulation of debris observed in most of the cabinets below the beverage dispensers, and on counter under equipment. Please clean counter under equipment and inside cabinets.		
4-601.11C	Accumulation of debris on the lids of containers holding condiments, stored below nacho cheese dispenser. Please clean lids and containers as often as needed to keep clean.		
6-501.12A	The floor under the shelves in the walk-in cooler were dirty with trash and debris, and some of the ledges inside the customer doors were dirty. Please clean floor and ledges.		
6-501.12A	The floor and walls in the area in front of the walk-in cooler (west entry) were dirty. Please clean floor and walls.		

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: March 27, 2017



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7-201.11A	A bottle of alcohol, and a container of soda nozzle cleaner were stored on the drainboard with clean dishes on the 3-vat sink. Toxic items shall be stored separately or below clean equipment. Please store these items in a designated location where clean equipment cannot be contaminated.	3/6/17	<i>mb</i>
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4-601.11C	Coffee spill observed inside the cabinet below the frozen coffee dispenser. Please clean doors and cabinet.	3/6/17	<i>mb</i>
6-501.11	Floor tiles were missing or broken in the area in front of the walk-in cooler entry (west side). Facility shall be maintained in good condition and floors shall be sealed. Please repair floor and seal to allow effective cleaning.	3/27/17	
6-501.12A	Debris observed on the floor in the furnace room. Please clean floor.	3/27/17	
6-501.12A	The base of the toilet in the employee bathroom was dirty. Toilets shall be cleaned at least daily. Please clean all surfaces of toilet.	3/6/17	
5-501.17	There was no lid on the trash can in the employee bathroom. Bathrooms used by females shall have a lidded trash can. Please provide. WAREWASH ROOM	3/27/17	
6-501.11	The shelf holding the soda dispensers was deteriorating with exposed pressboard. Please repair and seal shelf.	3/27/17	
6-501.12A	The shelf and wall at the back of the soda dispensers was dirty. Please clean.	3/27/17	
4-601.11C	Debris observed on top of the ice maker. Please clean.	3/27/17	
4-501.11B	The front panel of the enclosure for the condenser/motor of the ice maker was not attached. Please attach panel.	3/7/17	
5-501.11A	There was no plug in the drain of the outside recycling dumpster. Please have co. install plug.	3/27/17	

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Idylis chest freezer, ambient		0	Upright freezer, ambient		0
Walk-in cooler, ambient		41	Hamburgers, grill		209, 205
Holiday chest freezer, ambient		10			

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7-102.11	A spray bottle of blue liquid, stored in the check-out area, was identified by staff as Windex. The bottle was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label spray bottles.	3/6/17	MB
7-202.12A	A can of Hornet and Wasp killer was stored below the sink in the check-out area. Insecticides shall be labeled for use in a food establishment. Please remove from facility.	3/6/17	

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6-501.12A	Debris observed on the floor behind and under equipment and shelves, and on drain pipes under sink, in the room with the 3-vat sink. Please clean floor and pipes under sink.	3/27/17	MB
6-501.18	The mop sink was dirty. Sinks shall be kept clean. Please clean.	3/7/17	
6-501.18	The handwashing sink next to the mop sink was dirty. Please clean.	3/6/17	
6-501.114	Clutter, unused equipment and debris observed on the floor in the area at the east entry into walk in cooler. Please remove all items no longer used in the facility, clean floor, and organize and place items on shelves to allow effective cleaning.	3/27/17	
4-601.11C	Several of the gravity-fed plastic shelf-liners in the walk-in cooler were dirty (especially on bottom shelf and those holding milk). Please clean all dirty liners.	3/27/17	
4-204.112 E	The food thermometer read from 50 to 550F. Please supply a food thermometer that is capable of reading food temperatures held cold; reading from 0 to 220F in two degree increments, and that can be calibrated (or supply a digital thermometer).	3/7/17	
6-501.11	A hole in the wall and broken outlet cover were observed above the Holiday freezer in the drive-up area. Please repair.	3/27/17	
6-501.12A	Debris on the floor under equipment in the drive-up window area. Please clean.	3/27/17	
6-501.114	Accumulation of leaves, debris, and wood planks observed around the perimeter of the outside building. Perimeter shall be free of pest harborage conditions. Please clean and remove unused items.	3/27/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Missy Burnia</i>	Missy Burnia	Date: March 3, 2017
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947   EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: March 27, 2017