

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

 TIME IN
 2:49 pm
 TIME OUT
 4:06 pm

 DATE
 Sept. 20, 2016
 PAGE 1 of 2

NEXT ROUTINE INSPEC	TION THIS DAY, THE ITEMS NO CTION, OR SUCH SHORTER PEI FOR CORRECTIONS SPECIFIE	RIOD OF TIME AS M	AY BE SPE	CIFIED IN	NWRIT	ING BY T	THE RE	GULATORY AUTHORITY. FAILURE TO C			
ESTABLISHMENT N Concessionaire Extra	BLISHMENT NAME: OWNER: David Marler							PERSON IN CHARGE: David Marler	PERSON IN CHARGE: David Marler		
ADDRESS: 4010 Oakwood Court			ESTABLISHMENT NUMBER			NUMBI	: COUNTY: 187				
CITY/ZIP:		PHONE: (573)631-1987			FAX: none			P.H. PRIORITY : H	м	L	
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUM			_I IMER F.P.	GROCERY STORE INSTITUTION MOBILE VENDORS							
PURPOSE Pre-opening	Routine Follow-up	Complaint	Other								
FROZEN DESSERT Approved Disa	approved 🔲 Not Applicable	SEWAGE DISPOS	с 🗖	TER SU COMM				COMMUNITY I PRIVATE Sampled 9/20/16 Results P	ending		
	<u> </u>	RISK FAC		D INTEF	RVENT	IONS					
	preparation practices and employe eaks. Public health interventions							ontrol and Prevention as contributing factor	s in		
Compliance	Demonstration of Kr	nowledge		R Con	npliance			Potentially Hazardous Foods	COS	R	
	Person in charge present, demo and performs duties	. .		r r		0 N/A		r cooking, time and temperature			
	Employee Hea Management awareness; policy					0 N/A	Prope Prope	r reheating procedures for hot holding r cooling time and temperatures		_	
	Proper use of reporting, restriction	on and exclusion		IN (Τ Τυς	VO N/A	Prope	r hot holding temperatures			
	Good Hygienic Pra Proper eating, tasting, drinking o					N/A		r cold holding temperatures r date marking and disposition			
	No discharge from eyes, nose a	nd mouth				v/0 🕅	Time a	as a public health control (procedures /			
	Preventing Contamination					,		Consumer Advisory			
	Hands clean and properly washe	ed		IN	DUT	NA		imer advisory provided for raw or cooked food			
IN OUT NO	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Н			Highly Susceptible Populations			
	Adequate handwashing facilities							urized foods used, prohibited foods not			
	accessible Approved Sou	rce					offere	d Chemical			
	OUT Food obtained from approved source				IN OUT NA Food additives: approved and properly use		additives: approved and properly used				
						IN A			-	-	
	Food received at proper tempera	ature		IN C			Toxic used	substances properly identified, stored and	1		
	Food received at proper tempera	ature d unadulterated		IN C	T		Toxic used Co	substances properly identified, stored and onformance with Approved Procedures	✓		
	Food received at proper tempera Food in good condition, safe and Required records available: shell destruction	ature I unadulterated Istock tags, parasite			T		Toxic used Comp	substances properly identified, stored and	✓ 		
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

WRECEN.	OUD ESTADLISHMENT IN		XI		PAGE ² of	2	
ESTABLISHMEN	IT NAME ire Extraordinaire and Catering	ADDRESS 4010 Oakwood Cou	rt	CITY/ZIP Valles Mine	nes 63087		
FOOD PRODUCT/LOCATION		TEMP. in ° F	/ LOCATION		TEMP. ir	۱°F	
			Kitchen Upright free				
				0			
			Kitchen Chest freezer, ambient Kitchen Refrigerator, ambient				
Chest free			Chest freezers, tra	eezers, trailer, ambient)
Code Reference	Priority items contribute directly to the e or injury. These items MUST RECEIVE	elimination, prevention or re	DRITY ITEMS eduction to an acceptable level, hazards a thin 72 hours or as stated.	associated with	n foodborne illness	Correct by (date)	Initial
NOTE	A water sample for bacteriologi system was observed and appe		cted during this visit. The on-site ng correctly.	e wastewate	er treatment		
6-501.111	Spider webs observed under the 3-vat sink and on the storage rack. Facility shall be free of pests. Please remove evidence of pests and monitor facility for problem. If pests return, then begin an approved method of						
7-201.11B	pest control. CORRECTED ON SITE by removing spider webs. Bleach and dish detergent were stored above the 3-vat sink. Toxins shall be stored below equipment. Please store these chemicals where food, clean equipment, clean linens, and single-use items cannot be contaminated. CORRECTED ON SITE by moving to below sink.						
Code Reference		operational controls, faciliti	RE ITEMS ies or structures, equipment design, gene corrected by the next regular inspection			Correct by (date)	Initial
6-501.18	The bathroom sink was dirt	y. Please clean as o	ften as needed to keep clean. C	ORRECTE	ED ON SITE by	COS	
		EDUCATION F	PROVIDED OR COMMENTS				
Person in Cl	Charle David Marler Date: September 2), 2016	
Inspector: MO 580-1814 (9-13	agel Jus		er (573)431-1947 1390	HS No. Fo	llow-up: llow-up Date:	Yes	• No

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