

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

TIME IN 2:25 pm TIME OUT 3:25 pm DATE Feb. 2, 2018 2 PAGE 1 of

NEXT ROUTINE INSPEC	CTION, OR SUCH SHORTER PER	IOD OF TIME AS N	AY BE SPE	CIFIED	IN WRI	TING BY 1	THE REGU	ACILITIES WHICH MUST BE CORRE LATORY AUTHORITY. FAILURE TO OPERATIONS		
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY ESTABLISHMENT NAME: OWNER: Chandler Fudge Mary Chandler							PERSON IN CHARGE: Victoria Chandler			
ADDRESS: 303 North Division Street				EST	ESTABLISHMENT NUMBER: 4627 COUNTY: St. Francois					
CITY/7IP	rre 63628	PHONE: (573)358-5542		FAX	FAX:			P.H. PRIORITY :	м	L
			LI MMER F.P.	GROCERY STORE INSTITUTION MOBILE VENDORS						S
PURPOSE Pre-opening	Routine D Follow-up	Complaint	Other							
	approved INot Applicable		IC 🔳	ATER S COM				DMMUNITY DRIVATE		
License No		RISK FAC	TORS AN	D INTE	RVEN	TIONS				
		behaviors most cor	mmonly repo	orted to t	he Cen	ters for Dis		rol and Prevention as contributing fact	ors in	
foodborne illness outbre Compliance	eaks. Public health interventions Demonstration of Kno				rne illne		y. T	Potentially Hazardous Foods	COS	S R
JUT OUT	Person in charge present, demon- and performs duties	ee Health		IN	DUT			ooking, time and temperature		
	Employee Heal				IN DUT N/O			eheating procedures for hot holding		
	Management awareness; policy p Proper use of reporting, restriction		+ +			N/O MA Proper cooling time and temperatures T N/O MA Proper hot holding temperatures				
	Good Hygienic Prac	ctices		M	τυο	N/A	Proper co	old holding temperatures		
	Proper eating, tasting, drinking or No discharge from eyes, nose and			P		N/C N/A	Time as a	ate marking and disposition a public health control (procedures /		
	Preventing Contamination	n by Hands	1 1				records)	Consumer Advisory	_	
IN OUT NO Hands clean and properly washed				IN				er advisory provided for raw or bked food		
IN OUT NO bare hand contact with ready-to-eat for approved alternate method properly follow								Highly Susceptible Populations		
OUT Adequate handwashing facilities supplied & accessible			IN	IN DUT N/O Pasteurized foods used, prohibited food offered			zed foods used, prohibited foods not			
	Approved Source				Chemical Chemical IN OUT Food additives: approved and properly used					
Image: OUT Food obtained from approved source IN OUT Food received at proper temperature					Toxic subs		Toxic sub	bstances properly identified, stored an	d	
	Food in good condition, safe and	unadulterated	+ +				used Conf	ormance with Approved Procedures	_	
	Required records available: shells			IN	OUT	NA	Compliar	nce with approved Specialized Proces	s	
	destruction Protection from Contai	mination					and HAC	CP plan	I	
IN DUT	Food separated and protected				The letter to the left of each item indicates that item's status at the time of the					
IN QUT N/A	Food-contact surfaces cleaned &			113	inspection. IN = in compliance OUT = not in compliance					
IN OUT N Proper disposition of returned, previously served, reconditioned, and unsafe food			N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item							
	[· · · · · · · · · · · · · · · · · · ·		OOD RETAI					·		
IN OUT	Good Retail Practices are preventa Safe Food and Water	tive measures to co	COS R		n of path OUT	hogens, ch		nd physical objects into foods. roper Use of Utensils	COS	R
Paster	urized eggs used where required						itensils: pro	pperly stored		
Water	and ice from approved source			\checkmark	Utensils, equipme			nt and linens: properly stored, dried,		
Food Temperature Control								service articles: properly stored, used	1	
	wed thawing methods used	te equipment for temperature control				Gioves		s, Equipment and Vending		
Therm	nometers provided and accurate			\checkmark		Food and nonfood-cont designed, constructed,		-contact surfaces cleanable, properly		
	Food Identification					Warewa	ashing facili	ities: installed, maintained, used; test		
Food	Food properly labeled; original container					strips us Nonfood	used pod-contact surfaces clean			
	Prevention of Food Contamination						Physical Facilities			
Conta	s, rodents, and animals not present mination prevented during food preparation, storage			$\overline{\mathbf{v}}$	Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices				+	
allu u	play al cleanliness: clean outer clothing, hair restraint,			_						
finger	ernails and jewelry								_	
	Wiping cloths: properly used and stored Fruits and vegetables washed before use			\checkmark		Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained				
Person in Charge /T				\checkmark		Physica		nstalled, maintained, and clean		
	W with	hanell		a Chan				February 2, 2018		
Inspector:	pe Min,	Rose Mier			one No 31-19	47 1390	F	ollow-up: I Yes ollow-up Date: Feb. 16, 2018	□ N	
MO 580-1814 (9-13)	/	DISTRIBUTION: WHITE	- OWNER'S CO	PY		CANARY – F	ILE COPY			E6.37



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

Other lense Proorty lense control or elementation, prevention or relatation to an acceptable level, hazards associated with footborne liness (date) (date) NOTE There was no food preparation occurring during this visit. 2/1/8 2/2/18 4.702.11 According to the the PIC, the fudge kettle is not sanitized after cleaning. ALL food contact surfaces shall be washed, rinsed, sanitized, and richel after use. Please sanitize after washing with detergent and rinsing in clear water. To prepare sanitizer, mix 1/2 to 1 teaspoon of regular (do not use pourable or splashless), unscented bleach in each gallon of water to obtain a concentration of 50 to 100 ppm chlorine. Do not rinse after sanitizing and air dy to allow the chlorine to evaporate. 2/2/18 2/2/18 4.601.11A Debris was observed inside the freezer. Food contact surfaces shall be clean to sight and touch. Please clean inside of freezer. 2/2/18 2/2/18 6.001.11A Core items relate to general aantation, operational cortos, fuellies or structures, equipment design, general maintenance or santation (durin) 2/16/18 4.302.14 Test strips were not available to check the concentration of chlorine between 50 and 100 ppm in solutions. 2/16/18 2/2/18 6.202.14 Test strips were not available to check the concentration of chlorine between 50 and 100 ppm in solutions. 2/2/18 2/2/18 6.203.11A Dead ants and spliders were observed inside two drawers holding boxes for chacolates. Single-us	No. CONTRACTOR	OOD ESTABLISHMENT IN	SPECTION REPORT			PAGE ² of	2		
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