



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

TIME IN	TIME OUT
DATE	PAGE 1 of

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:		OWNER:		PERSON IN CHARGE:	
ADDRESS:			Establishment Number:		COUNTY:
CITY/ZIP:		PHONE:		FAX:	
				P.H. PRIORITY : H M L	
ESTABLISHMENT TYPE					
BAKERY	C. STORE	CATERER	DELI	GROCERY STORE	INSTITUTION
RESTAURANT	SCHOOL	SENIOR CENTER	SUMMER F.P.	TAVERN	TEMP.FOOD
MOBILE VENDORS					
PURPOSE					
Pre-opening		Routine		Follow-up	
		Complaint		Other _____	
FROZEN DESSERT			SEWAGE DISPOSAL		WATER SUPPLY
Approved Disapproved Not Applicable			PUBLIC		COMMUNITY
License No. _____			PRIVATE		NON-COMMUNITY
					Date Sampled _____
					PRIVATE 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
IN	OUT	Person in charge present, demonstrates knowledge, and performs duties				IN	OUT	N/O	N/A	Proper cooking, time and temperature	
		Employee Health				IN	OUT	N/O	N/A	Proper reheating procedures for hot holding	
IN	OUT	Management awareness; policy present				IN	OUT	N/O	N/A	Proper cooling time and temperatures	
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/O	N/A	Proper hot holding temperatures	
		Good Hygienic Practices				IN	OUT	N/A		Proper cold holding temperatures	
IN	OUT	N/O	Proper eating, tasting, drinking or tobacco use			IN	OUT	N/O	N/A	Proper date marking and disposition	
IN	OUT	N/O	No discharge from eyes, nose and mouth			IN	OUT	N/O	N/A	Time as a public health control (procedures / records)	
		Preventing Contamination by Hands								Consumer Advisory	
IN	OUT	N/O	Hands clean and properly washed			IN	OUT	N/A		Consumer advisory provided for raw or undercooked food	
IN	OUT	N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed							Highly Susceptible Populations	
IN	OUT		Adequate handwashing facilities supplied & accessible			IN	OUT	N/O	N/A	Pasteurized foods used, prohibited foods not offered	
		Approved Source								Chemical	
IN	OUT		Food obtained from approved source			IN	OUT	N/A		Food additives: approved and properly used	
IN	OUT	N/O	N/A	Food received at proper temperature			IN	OUT		Toxic substances properly identified, stored and used	
IN	OUT		Food in good condition, safe and unadulterated							Conformance with Approved Procedures	
IN	OUT	N/O	N/A	Required records available: shellstock tags, parasite destruction			IN	OUT	N/A	Compliance with approved Specialized Process and HACCP plan	
		Protection from Contamination								The letter to the left of each item indicates that item's status at the time of the inspection.	
IN	OUT	N/A	Food separated and protected							IN = in compliance	
IN	OUT	N/A	Food-contact surfaces cleaned & sanitized							OUT = not in compliance	
IN	OUT	N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food							N/A = not applicable	
										COS=Corrected On Site	
										R=Repeat Item	

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

Person in Charge /Title:			Date:		
Inspector:		Telephone No.		EPHS No.	
				Follow-up: Yes No	
				Follow-up Date:	

