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

SAVE PRINT RESET

TIME IN 10:15	TIME OUT 11:30
DATE 02/20/2020	PAGE 1 of 2

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: Big D's BBQ	OWNER: Brian Arnold		PERSON IN CHARGE: Russ Arnold / Manager
ADDRESS: 331 LeRoux		Establishment Number: 6127	COUNTY: Ripley
CITY/ZIP: Doniphan, MO 63935	PHONE: (573) 996-5677	FAX: None	P.H. PRIORITY : ■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS
■ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP.FOOD

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ■ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC
☐ PRIVATE

WATER SUPPLY
■ COMMUNITY ☐ NON-COMMUNITY ☐ 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
✔ IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✔ IN OUT	Management awareness; policy present		
IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
✔ IN OUT N/O	Proper eating, tasting, drinking or tobacco use		
✔ IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
✔ IN OUT N/O	Hands clean and properly washed		
✔ IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
✔ IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✔ IN OUT	Food obtained from approved source		
IN OUT ✔ N/O N/A	Food received at proper temperature		
✔ IN OUT	Food in good condition, safe and unadulterated		
IN OUT N/O ✔ N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
✔ IN OUT N/A	Food separated and protected		
IN ✔ OUT N/A	Food-contact surfaces cleaned & sanitized		
✔ IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
✔ IN OUT N/O N/A	Proper cooking, time and temperature		
✔ IN OUT N/O N/A	Proper reheating procedures for hot holding		
✔ IN OUT N/O N/A	Proper cooling time and temperatures		
✔ IN OUT N/O N/A	Proper hot holding temperatures		
✔ IN OUT N/A	Proper cold holding temperatures		
✔ IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O ✔ N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ✔ N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✔ N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✔ N/A	Food additives: approved and properly used		
✔ IN OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT ✔ N/A	Compliance with approved Specialized Process and HACCP plan		

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

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
✔		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		
✔		Insects, rodents, and animals not present		
✔		Contamination prevented during food preparation, storage and display		
✔		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
	✔	Wiping cloths: properly used and stored		
✔		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
✔		In-use utensils: properly stored		
✔		Utensils, equipment and linens: properly stored, dried, handled		
✔		Single-use/single-service articles: properly stored, used		
✔		Gloves used properly		
		Utensils, Equipment and Vending		
	✔	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✔		Warewashing facilities: installed, maintained, used; test strips used		
✔		Nonfood-contact surfaces clean		
		Physical Facilities		
✔		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 /Title: Russ Arnold / Manager			Date: 02/20/2020
Inspector: Chris Grider	Telephone No. 573-996-2181	EPHS No. 808	Follow-up: ■ Yes ☐ No Follow-up Date: 03/05/2020

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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Cooked Pork Steak / Warmer Oven	135	Cooked Pork / Warmer Oven	138
Cooked Beans / Kitchen Hot Hold	120	Cooked Pork / Kitchen Hot Hold	130
Potato Salad / Prep Cooler	38	2 % Milk / True Cooler	38
Raw Fish / Crosley Freezer	18	Philly Beef / Walk in Cooler	19
Bulk Tartar Sauce / Traulsen Cooler	42	Baked Beans / Traulsen Cooler	41

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. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**	Correct by (date)	Initial
4-601.11	Food Contact Surface - In the cooker smoker the food racks are excessively soiled with food residue. Large		
	crusty pieces of meat are stuck to the metal cooking racks. These racks are required to be cleaned when		
	the build up becomes excessive. More frequent cleaning of the cooking racks are required.	03/05/20	

Code Reference	**CORE ITEMS** 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.**	Correct by (date)	Initial
3-304.14	Cloth rags are laying out in multiple locations of the kitchen. Also being used to lay utensils on at cooking		
	equipment. Rags are to be stored in Clean linen, Soiled linen or Sanitizer Solution, to prevent contamination.	05/2020	
4-501.11	The outside cooker / smoker door closure are not working properly. Having to use a pipe to prop against		
	the cooking chamber door to keep it shut. Should be repaired to operate as designed.	05/2020	
4-601.11	Repeat - Interior of the Crosley freezer is soiled and stained with rust on the bottom shelf surface. To be		
	cleaned to remove stains and sanitized to prevent contamination of food products.	05/2020	
4-602.13	The overhead lights at the outside cooker has soiled shield tubes and required cleaning and sanitizing		
	since it is located directly above a prep table where food are unwrapped before cooking, seasoned and then		
	wrapped after cooking.	05/2020	
6-202.11	Kitchen overhead light has cover not properly in place above prep area. This cover should be properly in		
	place on the light to prevent contamination.	05/2020	

EDUCATION PROVIDED OR COMMENTS

Priority Violation to be corrected by re-inspection of 03/05/2020
Core and Repeat Violations to be corrected as soon as possible and before next routine inspection of 2020
Noted storing food items in the Walk in Cooler not for use in this establishment.

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