



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

TIME IN 10:03	TIME OUT 10:36
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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 RACK BBQ	OWNER: Philip Frazier	PERSON IN CHARGE: Same
ADDRESS: 19546 BCR 424		COUNTY: Bollinger
CITY/ZIP: Advance 63730	PHONE: 573-820-5311	FAX:
		P.H. PRIORITY: <input type="checkbox"/> H <input type="checkbox"/> M <input checked="" type="checkbox"/> L

ESTABLISHMENT TYPE	
<input type="checkbox"/> BAKERY	<input type="checkbox"/> C. STORE
<input type="checkbox"/> RESTAURANT	<input type="checkbox"/> SCHOOL
<input type="checkbox"/> CATERER	<input type="checkbox"/> SENIOR CENTER
<input type="checkbox"/> DELI	<input type="checkbox"/> SUMMER F.P.
<input type="checkbox"/> GROCERY STORE	<input type="checkbox"/> INSTITUTION
<input type="checkbox"/> TAVERN	<input type="checkbox"/> TEMP. FOOD
<input checked="" 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	SEWAGE DISPOSAL
<input type="checkbox"/> Approved <input type="checkbox"/> Disapproved	<input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE
WATER SUPPLY	NON-COMMUNITY
<input type="checkbox"/> COMMUNITY	<input type="checkbox"/> NON-COMMUNITY
Date Sampled	Results <u>Safe</u>
License No. <u>N/A</u>	

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

Person in Charge /Title: Same	Date: 25 April 2025
Inspector: <i>Xia S. Coyle</i>	Telephone No. 573-238-2817
EPHS No. 1753	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date:

