

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

TIME IN	13	:41	TIME OUT 14:28
DAGE	1	of	2

			CH SHORTER PERI CTIONS SPECIFIED									EGULATORY AUTHORITY. FAILURE TO ( OD OPERATIONS.	OMPL'	Y
ESTABLISHMENT NAME: OWNER: Ramon So				10.						PERSON IN CHARGE:				
ADDRESS: 107 Presnell St.				riand	)					COUNTY: Bollinger	Same COUNTY: Bollinger			
CITY/ZIP: Marble Hill 63764 PHONE: 573-891-0560				60		FAV.					мГ	L		
ESTABLISHMENT TYPE  BAKERY  C. STORE  CATERER  DELI														
BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP.FOOD PURPOSE								5						
☐ Pre-openii	-	Routine	☐ Follow-up	☐ Compla	int 🗆	Othe	20							
FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY  ☐ Approved ☐ Disapproved ☐ PRIVATE ☐ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE														
License No. N/A Date Sampled Results Date Sampled Results Date Sampled Results Date Sampled Results Date Sampled Date Sampled Results Date Sampled Date SampleDate Sa														
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	o outbit		Demonstration of Kno		icasarcs	cos	R		mplianc			Potentially Hazardous Foods	COS	S R
	UT		arge present, demons	strates know	ledge,				OUT N/O N		Droper eaching time and temperature			
		and performs	Employee Healt	th	THE VIEW		+		50050000	ND N/A	Prope	er reheating procedures for hot holding	-	
<b>O</b>	UT	Management	awareness; policy p	The second secon						N/O N/A				
0	UT		f reporting, restriction	and exclusi	ion				OUT	N/O N/A	Prope	er hot holding temperatures		
OUT	N/O	Proper eating	Good Hygienic Prac , tasting, drinking or				+-	IN (	Q T	N/O N/A		er cold holding temperatures er date marking and disposition	-	
IN OUT	NIID	No discharge	from eyes, nose and	d mouth			+			N/O NA		e as a public health control (procedures /		_
IN OUT			27					IN (	001	N/O MEA	recor	rds)		
			enting Contamination and properly washed				+				Cons	Consumer Advisory sumer advisory provided for raw or		
IN OUT	N	- Service Control of C	napat da esta de se de la constante de la cons					IN	OU	T MA		rcooked food		
IN OUT	N	approved alte	contact with ready-ternate method proper	rly followed	or				Highly Susceptible Populations					
• 0	UT	Adequate har accessible	ndwashing facilities s	5.50					OUT N/O N/A Pasteurized foods used, prohibited foods no offered					
	UT	Food obtains	Approved Source				_	INI	Chemical					
and the same of th	N/A		d from approved sou d at proper temperat				+		IN OUT No Food additives: approved and properly used  Toxic substances properly identified, stored and			+	-	
									used					
	JT		condition, safe and ords available: shells				-		Conformance with Approved Procedures  Compliance with approved Specialized Process			50		
IN OUT N/O	n_A	destruction	rotection from Contar		ar dionio			IN	IN OUT MAN and HACCP plan					
OUT	N/A		ted and protected	Illiadon			+	The	letter t	to the left of	f each i	item indicates that item's status at the time	of the	
OUT	N/A		surfaces cleaned &	sanitized			+	insp	inspection.  IN = in compliance  OUT = not in compliance					
IN OUT	NIID		sition of returned, pre	eviously serv	ed,			N/A = not applicable N/O = not observed						
		reconditioned	d, and unsafe food		GO	DD RE	TAIL F	PRACT	ICES					
		Good Retail Pr	ractices are preventa	tive measure				_		hogens, che	emicals	s, and physical objects into foods.		
IN OUT		Sa	fe Food and Water			cos	R	IN	OUT			Proper Use of Utensils	cos	R
X			pproved source					×				properly stored ment and linens; properly stored, dried,		
×	vale	and loc holli a	pproved source						×	handled		ment and intens. properly stored, dried,		
V	A .		Temperature Contro		SHIP THE			×		Single-u	ngle-use/single-service articles: properly stored, used			
×		ate equipment ved thawing me	for temperature cont	trol				×		Gloves	s used properly			
×			ded and accurate					,,		Food an		ensils, Equipment and Vending cood-contact surfaces cleanable, properly		
^								×		designe	d, cons	structed, and used		
		F	ood Identification					×		strips us	Narewashing facilities: installed, maintained, used; test strips used			
×	Food		d; original container	otion				×		Nonfood	Nonfood-contact surfaces clean			
×	Insects		on of Food Contamin		Albania de la constanta de la			×		Hot and	cold w	Physical Facilities vater available; adequate pressure		
×	Contar	mination preve	nted during food prep		rage			×		Plumbin	g instal	illed; proper backflow devices		
×	Persor	nal cleanliness:	clean outer clothing	, hair restrair	nt,			×		Sewage	and wa	astewater properly disposed		
		ails and jewelr						×		Toilet fa	cilities	properly constructed supplied cleaned		
Wiping cloths: properly used and stored     Fruits and vegetables washed before use						×		Garbage	Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained					
Person in Charge /Title: Same					×		Physical	facilitie	es installed, maintained, and clean  Date: 4 Luly 2005					
		4 4			Teleph	one N	0			EPHS No	2	Date: 1 July 2025 Follow-up:	✓ N	lo
O's	n'	& Com			573-2	38-28	317			1753		Follow-up Date:	ر ال	.0
MO 580-1814 (9-13)				DISTRIBUTION	: WHITE -	OWNER'S	COPY			CANARY - FI	LE COPY			F6 37

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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ESTABLISHMENT El Tule	Г NAME	ADDRESS 107 Presnell	St	CITY/Z Mar	ble Hill 63764		
FOOD PRODUCT/LOCATION		TEMP. in ° F FOOD PRODUCT.				TEMP. in ° F	
	ot holding - Refried Beans	143		Cold Prep - Pico	42.3		
	Hot Holding -White Cheese	141		Cold Prep - Sour Cream	42.1		
	Hot Holding - Chicken Mix	142.5 Cold Prep - Chicken				50	
Cold Holding - Bacon		45.5	tment	48			
Code Reference	Priority items contribute directly to the elim or injury. These items MUST RECEIVE II	mination, prevention or r	ORITY ITEMS reduction to an accept vithin 72 hours or as	able level, hazards associate stated.	ed with foodborne illness	Correct by (date)	Initial
3-501.16	Cold Holding temps are between					1July25 1July25	
3-501.16 Cold Holding temp in walk-in cooler.							
3-501.16 Cold Holding temps in both Silver 2 door side by side refers. high by 1 to 5 degrees.							
Code	Considered solutions of solutions of		ORE ITEMS	to control design general mai	to age or againstion	Correct by	Initial
Code Reference	Core items relate to general sanitation, opstandard operating procedures (SSOPs).	perational controls, facil	lities or structures, equ	ipment design, general main	ntenance or sanitation	Correct by (date)	Initial
5-501.17	standard operating procedures (SSOPs).  Female restriim trasg can nee	perational controls, facil These items are to be eds a lid. Covere	lities or structures, eque corrected by the need.	ext regular inspection or as	s stated.	THE RESERVE OF THE PARTY OF THE	Initial
5-501.17 4-601.11	standard operating procedures (SSOPs).  Female restriim trasg can nee FCS/NFCS free of Encrusted	perational controls, facil These items are to be eds a lid. Covere	lities or structures, eque corrected by the need.	ext regular inspection or as	s stated.	THE RESERVE OF THE PARTY OF THE	Initial
5-501.17 4-601.11 5-205.15	Female restriim trasg can need FCS/NFCS free of Encrusted Ice Machine needs cleaning.	perational controls, facil These items are to be eds a lid. Covere Food, Grease &	lities or structures, eque corrected by the need.	ext regular inspection or as	s stated.	THE RESERVE OF THE PARTY OF THE	Initial
5-501.17 4-601.11 5-205.15 3-305.11	Female restriim trasg can nee FCS/NFCS free of Encrusted Ice Machine needs cleaning.  Oil stored on floor next to pre	perational controls, facil These items are to be eds a lid. Covere I Food, Grease & ep-table cooler.	lities or structures, eque corrected by the noted.  Language Communication of the communicati	ext regular inspection or as	s stated.	THE RESERVE OF THE PARTY OF THE	Initial
5-501.17 4-601.11 5-205.15 3-305.11 3-602.11C	Female restriim trasg can need FCS/NFCS free of Encrusted Ice Machine needs cleaning.  Oil stored on floor next to pre Not using required seven(7) of the stored of the stored of the seven of the stored of the sto	perational controls, facil These items are to be eds a lid. Covere Food, Grease & p-table cooler. day discard date.	lities or structures, eque corrected by the need.  Led.  Debris. Grill dr	ext regular inspection or as	s stated.	THE RESERVE OF THE PARTY OF THE	Initial
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