

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

TIME IN 1400			TIME OUT 1500
PAGE	1	of	2

Eagles Club # 3715   FOE #3715   Steve Williams   DOTES: 1090 Jones St	NEXT WITH	ROUTIN ANY TIM	E INSPE E LIMITS	CTION, OR SU FOR CORRE	Y, THE ITEMS NOTE ICH SHORTER PERI CTIONS SPECIFIED	OD OF TIME A	S MAY B	E SPEC	CIFIED	IN WE	RITING BY	THE REGULA		CTED B	Y THE LY
Control   Cont	ESTABLISHMENT NAME: OWNER: FOE #			FOE #3	NER: NE #3715						PERSON IN CHARGE: Steve Williams				
ESTABLISHEDIT TYPE   BACKEY   C. STORE   SEMON CENTER   DELL SAMMER F.P.   GROCERY STORE   NOTITUTION   MOBILE VENDONS	ADDRESS: 1090 Jones St			1							COUNTY: Dunklin				
RACENT   SCHOOL   S				tt, MO 63	3857	PHONE: 573-888-9	418		FAX	<b>&lt;</b> :			P.H. PRIORITY: H	] м 🔳	] L
Preventing Contamination by Hands clean and properly stands or an approved source   Profection from personal surprised personal		BAKERY	,					RF.P.						/ENDOF	₹\$
Community			ning	Routine	☐ Follow-up	☐ Complaint		ther							
Bits factors are food preparation practicate and employee behalviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in Condoctome illness or unique.    Compliance	□ Approved □ Disapproved ■ PUBLIC □ PRIVATE ■ COMMUNIT										_				
Coordinates   Debt   Realth interventions are control measures to prevent   Coordinates   Potentially Hazardous Foods   COS			307											W. I	
Corplaince   Demonstration of Knowledge   COS   R   Corplaince   Potentially Hazardious Foods   COS   R   Corplaince   Potentially Hazardious   COS   R   Corplaince   COS   R   Cos	Risk	factors a come illne	re food p ss outbr	oreparation prae eaks. <b>Public h</b> e	ctices and employee a calth interventions a	behaviors most re control meas	commonl sures to p	y report revent f	ted to 1 oodbo	the Cen	nters for Dis	sease Control	and Prevention as contributing fact	ors in	
and performs duties  Employee Health  IN OUT NO Management awareness; policy present  OUT NO Proper use of reporting, restriction and exclusion  OUT NO Proper eating, lasting, drinking or tobacco use  OUT NO Proper eating, lasting, drinking or tobacco use  OUT NO Officiary from eyes, rose and mouth  NO OUT NO Hands clean and properly washed  OUT NO Adequate handwashing facilities supplied & Consumer advisory provided for raw or understand the proper desired properly followed a paper additional properly followed a pace-stellar properly followed and properly followed a pace-stellar properly followed a pace-stellar properly followed a pace-stellar properly followed and properly followed a pace-stellar properly followed and properly fol				C	emonstration of Know	wledge	CC					Р		CC	S R
OUT   Management awareness; policy present   IN OUT   NO N   Proper cooling time and temperatures   Cool Hygienic Practices   Cool Hygienic Practi			OUT		duties		ge,		IN	OUT	N/O 📠	Proper cool	king, time and temperature		
OUT NO NO Proper earling, restriction and exclusion OUT NO NO NO Conditional persperatures Cool Hygingine Practices Cool Hygine Practices Cool Hygingine Practices Cool Hyg			DUT	Management			11/2								
OUT N/O Proper eating, tasking, drinking or tobacco use  OUT N/O No discharge from eyes, nose and mouth  NO No Hard Sclean and properly washed  NO No Bare hand contact with ready-to-eal floods or approved alternate method properly followed approved alternate method properly followed accessible accessibl				Proper use of	reporting, restriction	and exclusion			_	OUT	N/O N	Proper hot !	nolding temperatures		
OUT N/O No discharge from eyes, nose and mouth   IN OUT N/O No   Preventing Contamination by Hands   OUT N/O   Hands clean and properly washed   IN OUT N/O   Onsumer Advisory Outside for aw or undercooked food   IN OUT N/O   No bare hand contact with ready-to-eat foods or approved alternate method properly followed   OUT N/O   Adequate handwashing facilities supplied & coessible   OUT N/O   Adequate handwashing facilities supplied & coessible   OUT N/O   Adequate supplied & coessible   OUT N/O   Adequate supplied & coessible   OUT N/O   Approved Source   OUT N/O   Approved Source   OUT N/O   OUT N		OUT	N/O	Proper eating				-	IN					_	_
Preventing Contamination by Hands  OUT N/O Hands clean and properly washed  OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed accessible  OUT Adequate handwashing facilities supplied & accessible  Approved Source  Approved Source  Approved Source  Approved Source  OUT Food obtained from approved source  Food reading a proper temperature  OUT Food in good condition, safe and unadulterated  NOUT N/O Approved source  Protection from Contamination  NOUT N/O Food source and properly identified, stored and used  Conformance with Approved Procedures  Compliance with Approved Procedures  OUT N/O Food source and the proper temperature  Protection from Contamination  NOUT N/O Food source and properly identified, stored and used  Conformance with Approved Procedures  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.  N/O TO Separated and protected  N/O = not applicable  N/O = not observed  Cod Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Self-Pood and Water OCS R N OUT Proper Use of Utensils  Cod Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  X   Pasteurized eggs used where required  X   Pasteurized eggs used where required  X   Adequate equipment for temperature control  X   Adequate									_			Time as a p		$\top$	$\neg$
OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed accessible  OUT Adequate handwishing facilities supplied & accessible  Approved Source  OUT Food obtained from approved source  OUT N/O N/A Food received at proper temperature  OUT Food obtained from approved source  OUT N/O N/A Food received at proper temperature  OUT N/O IN OUT N/O				Preve	enting Contamination	by Hands						records)	Consumer Advisory		
No Dare hand contact with ready-to-eat foods or a payment alternate method properly followed accessible and entered properly followed accessible and entered properly followed accessible and proper designate method properly followed accessible and propered source accessible and properly sourced accessible and source accessible and		OUT	N/O	Hands clean	and properly washed				IN	ou	T ME				
Adequate handwashing facilities supplied & accessible   Approved Source   OUT		OUT	N/O												_
Approved Source  OUT Food obtained from approved source  OUT Food office food received at proper temperature  OUT Food in good condition, safe and unadulterated  OUT Food in good condition, safe and unadulterated  Required records available: shellstock tags, parasite destruction  Protection from Contamination  IN OUT Food separated and protected  Proper disposition of returned, previously served, reconditioned, and unsafe food  OUT N/A Food-contact surfaces cleaned & sanitized  N OUT Food separated and protected  N OUT Food separated and protected  N OUT Food separated and protected  N Food-contact surfaces cleaned & sanitized  N OUT Food separated and protected  N Food separated and protected  N Food-contact surfaces cleaned & sanitized  N OUT Food separated and protected  N Food contact surfaces cleaned & sanitized  N OUT Food separated and protected  N Food contact surfaces cleaned & sanitized  N OUT Food separated and protected  N Food obtained from Contamination  N In in compliance  N/A Food-contact surfaces cleaned & sanitized  N OUT Food plan  N OUT Food separated and protected  N In in-use under the indicates that item status at the time of the inspection.  N In in-use under the inspection.  N OUT Food plan  N/A Food obtained from Contamination Food dentification  N In OUT Food plan  N OUT Food plan  N OUT Food separated and protected  N/A Food-contact surfaces cleaned food		(	DUT	Adequate har					1	OUT	N/O N/A		foods used, prohibited foods not		+
OUT N/A Food additives: approved and property used  N OUT N/A Food received at proper temperature  OUT Food in good condition, safe and unadulterated destruction  N OUT N/O Required records available: shellstock tags, parasite destruction  N OUT N/A Food separated and protected  N OUT N/A Food-contact surfaces cleaned & sanitized  N OUT N/A Food-contact surfaces cleaned & sanitized  N OUT N/A Food-contact surfaces cleaned & sanitized  N OUT Safe Food and Water  COS R N OUT Proper Use of Utensits Cost into foods.  N/A = not applicable				accessible	Approved Source			-	Ι-		N/O N/A	offered	Chemical		-
COT		C	UT		from approved sour	ce				OU	T N/A		es: approved and properly used		
Required records available: shellstock tags, parasite destruction Protection from Contamination  IN OUT N/A Food separated and protected  OUT N/A Food-contact surfaces cleaned & sanitized  Proper disposition of returned, previously served, reconditioned, and unsafe food  COOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  N/A Food-contact surfaces cleaned & sanitized  N/A Food-contact s	IN O	UT ME	N/A	Food received	at proper temperatu	re			1		OUT		ances properly identified, stored and	t	
Protection from Contamination   Protection for Contamination   Prot		0	UT											-	
IN OUT N/A Food-contact surfaces cleaned & sanifized  IN OUT N/A Food-contact surfaces cleaned & sanifized  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  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 Single-use/single-service articles: properly disposed; and display X Single-use/single-service articles: proper	IN O	UT N/C		destruction			te		IN	OU.	T N			ż	
OUT N/A Food-contact surfaces cleaned & sanifized   Inspection.   IN = in compliance   N/O = not observed   Inspection.   IN = in compliance   N/O = not observed   Inspection.   IN = in compliance   N/O = not observed   Inspection.   IN = in compliance   N/O = not observed   Inspection.   In = in compliance   N/O = not observed   Inspection.   In = in compliance   N/O = not observed   Inspection.   In = in compliance   N/O = not observed   Inspection.   In = in compliance   N/O = not observed   Inspection.   In = in compliance   N/O = not observed   Inspection.   Inspec			_			ination			The	lattert	a the left of	laash Hassins		-646-	
Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical food.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physical objects into foods.   Proper disposition of pathogens, chemicals, and physi	-						_	inspection.				or the			
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Safe Food and Water COS R IN OUT Proper Use of Utensils COS R In-use utensils: properly stored  Water and ice from approved source X In-use utensils: properly stored, dried, handled  Food Temperature Control X Single-use/single-service articles: properly stored, used  Adequate equipment for temperature control X Gloves used properly  Thermometers provided and accurate X Utensils, Equipment and Vending In-temperature control X Gloves used properly  Water and ice from approved source X Single-use/single-service articles: properly stored, used In-use utensils: properly stored, dried, handled  Water and ice from approved source X Single-use/single-service articles: properly stored, used In-use utensils: properly stored with part of the property of the part o							_	+							
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    N OUT   Safe Food and Water   COS   R   IN OUT   Proper Use of Utensils   COS   R   In OUT   Proper Use															
Nout				Good Retail Pra	actices are preventati						ogens che	micale and r	husical chiects into foods		
Water and ice from approved source   X		OUT		Saf	e Food and Water	TO INICUOUTOU TO	cos	R	IN	OUT	logoria, circ			cos	R
Food Temperature Control  X Adequate equipment for temperature control  X Approved thawing methods used  X Intermometers provided and accurate  X Food Identification  X 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  X Insects, rodents, and animals not present  X Insects, rodents, and animals not present  X Personal cleanliness: clean outer clothing, hair restraint, fingernalls and jewelry  X Wiping cloths: properly used and stored  X Toilet facilities: properly constructed, supplied, cleaned  X Gloves used properly  Clothaming the Contamination of Food and nonfood-contact surfaces clean and used  X Nonfood-contact surfaces clean  Physical Facilities  Y Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  X Sewage and wastewater properly disposed  X Toilet facilities: properly constructed, supplied, cleaned  X Garbage/refuse properly disposed; facilities maintained															-
X Adequate equipment for temperature control X Approved thawing methods used X Thermometers provided and accurate X Thermometers provided and accurate X Food Identification X Warewashing facilities: installed, maintained, used; test strips used X Food properly labeled; original container X Nonfood-contact surfaces clean X Physical Facilities X Hot and cold water available; adequate pressure X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingemalls and jewelry X Wiping cloths: properly used and stored X Toilet facilities: properly constructed, supplied, cleaned X Garbage/refuse properly disposed; facilities maintained X Representation of the property disposed; facilities maintained X Garbage/refuse properly disposed; facilities maintained	×			·	· ×			ļ			handled				
X Approved thawing methods used X Thermometers provided and accurate X Food Identification X Food properly labeled; original container X Prevention of Food Contamination X Insects, rodents, and animals not present X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingemalls and jewelry X Wiping cloths: properly used and stored X Utensits, Equipment and Vending X Food and nonfood-contact surfaces clean and used; test strips used X Nonfood-contact surfaces clean X Physical Facilities X Hot and cold water available; adequate pressure X Sewage and wastewater properly disposed X Sewage and wastewater properly disposed X Toilet facilities: properly constructed, supplied, cleaned X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed properly disposed; facilities maintained X Physical facilities installed properly disposed; facilities maintained			Adequa										ice articles: properly stored, used		-
designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  X Food properly labeled; original container  Prevention of Food Contamination  X Insects, rodents, and animals not present  X Contamination prevented during food preparation, storage and display  X Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry  X Wiping cloths: properly used and stored  X Toilet facilities: properly disposed, supplied, cleaned  X Garbage/refuse properly disposed, supplied, cleaned  X Garbage/refuse properly disposed, supplied, cleaned  X Bysical Facilities installed, maintained and used  X Nonfood-contact surfaces clean  Physical Facilities  X Hot and cold water available; adequate pressure  X Plumbing installed; proper backflow devices  X Sewage and wastewater properly disposed  X Toilet facilities: properly constructed, supplied, cleaned  X Garbage/refuse properly disposed; facilities maintained				oved thawing methods used							Utensils, Equipment and Vending				
X Food properly labeled; original container X Prevention of Food Contamination X Insects, rodents, and animals not present X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use X Strips used X Nonfood-contact surfaces clean Y Physical Facilities X Hot and cold water available; adequate pressure X Plumbing installed; proper backflow devices X Sewage and wastewater properly disposed X Toilet facilities: properly constructed, supplied, cleaned X Garbage/refuse properly disposed; facilities maintained X Pluming facilities interacted maintained	×							×							
X Food properly labeled; original container Prevention of Food Contamination X Insects, rodents, and animals not present X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingemalls and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use X Nonfood-contact surfaces clean Y Hot and cold water available; adequate pressure X Hot and cold water available; adequate pressure X Plumbing installed; proper backflow devices X Sewage and wastewater properly disposed X Toilet facilities: properly constructed, supplied, cleaned X Garbage/refuse properly disposed; facilities minitained X Pluming facilities installed maintained			Food Identification						×						
X Insects, rodents, and animals not present X Hot and cold water available; adequate pressure X Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use X Hot and cold water available; adequate pressure X Plumbing installed; proper backflow devices X Sewage and wastewater properly disposed X Toilet facilities: properly constructed, supplied, cleaned X Garbage/refuse properly disposed; facilities maintained X Plumbing installed; properly disposed X Garbage/refuse properly disposed; facilities maintained	X		Food p						×			food-contact surfaces clean			
Contamination prevented during food preparation, storage and display      Personal cleanliness: clean outer clothing, hair restraint, fingernalls and jewelry      Wiping cloths: properly used and stored      Fruits and vegetables washed before use      Contamination prevented during food preparation, storage and display      Sewage and wastewater properly disposed      Toilet facilities: properly constructed, supplied, cleaned      Garbage/refuse properly disposed; facilities maintained      Represent facilities installed properly disposed and stored      Contamination prevented during food preparation, storage and display      Representation properly disposed facilities maintained	X		Insects	ts, rodents, and animals not present					×		Hot and o				1
fingemeils and jewelry  X Wiping cloths: properly used and stored  X Toilet facilities: properly constructed, supplied, cleaned  X Garbage/refuse properly disposed; facilities maintained  X Purplied facilities maintained	×		Contamination prevented during food preparation, storage and display					×		Plumbing installed; proper backflow devices					
X Wiping cloths: properly used and stored X Toilet facilities: properly constructed, supplied, cleaned X Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed maintained and clean		fingemails and jewelry					×		Sewage and wastewater properly disposed						
Y Physical facilities installed maintained adealers	X Wiping cloths: properly used and stored														
Person in Charge /Title:															
Person in Charge /Title: Steve Williams  Date: 12/05/2024	Perso	n in Cha	arge /Tit	ile: Steve \	Williams							Date	12/05/2024		
Inspecter: Italian Della Telephone No. 573-888-9008 EPHS No. 1647 Follow-up: Yes No. 1647 Follow-up Date:			rosh	un D	uln	Tele 573	ephone N -888-9	lo. 008					w-up:  Yes	☑ N	lo



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

TIME IN 1400	TIME OUT 1500		
PAGE of	2		

ESTABLISHMENT NAME Eagles Club # 3715		1090 Jones St	CITY/ZIP Kennett, MO 63857			
F	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT		TEMP. in ° F	
	Refrigerator	3				
Code Reference	Priority items contribute directly to the or injury. These items MUST RECE	PRIORITY IT to elimination, prevention or reduction IVE IMMEDIATE ACTION within 72	to an acceptable level, hazards	associated with foodborne illness	Correct by (date)	Initia
Code		CORE ITEM	AS		Correct by	Initial
Reference	standard operating procedures (SSO	n, operational controls, facilities or str Ps). These items are to be correcte	uctures, equipment design, gen	eral maintenance or sanitation ion or as stated.	(date)	
OS ID	Corrected On site					
IP	Correction in progress					
		EDUCATION PROVIDE	ED OR COMMENTS			
erson in Ch	narge /Title: Steve Williams	0		Date: 12/05/202	4	
6pertor	College of West	Telephone No. 573-888-9008 DISTRIBUTION: WHITE - CWNER'S COPY	EPHS No. 1647 CANARY – FILE COPY	Follow-up:  Follow-up Date:	Yes 🗹	No E6,37A