



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

DATE 09/27/2017	Page 1 of 2
TIME IN 10:36 AM	TIME OUT 11:08 AM

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 Great Circle		OWNER Great Circle		PERSON IN CHARGE Megan Clark	
ADDRESS 13160 County Road 3610			ESTABLISHMENT LICENSE NO.		COUNTY Phelps
CITY/ZIP CODE St. James 65559			TELEPHONE NUMBER (573) 265-3251	FAX NUMBER	REGION I
WATER SUPPLY Community			FROZEN DESSERT N/A		SEWAGE DISPOSAL Public
Date Sampled: N/A		Result: N/A		Expires: N/A	License Number: N/A

ESTABLISHMENT TYPE							PURPOSE
<input type="checkbox"/> Bakery	<input type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input type="checkbox"/> Grocery Store	<input checked="" type="checkbox"/> Institution	<input type="checkbox"/> Mobile	Follow-Up
<input type="checkbox"/> Restaurant	<input type="checkbox"/> School	<input type="checkbox"/> Senior Center	<input type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern	<input type="checkbox"/> Temporary		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION

**RISK FACTORS AND INTERVENTIONS**

**Management and Personnel**

Not Observed	<b>2-1 Supervision</b>
Not Observed	<b>2-2 Employee Health</b>
Not Observed	<b>2-3 Personal Cleanliness</b>
Not Observed	<b>2-4 Hygienic Practices</b>

**Food**

Not Observed	<b>3-1 Characteristics</b>
Not Observed	<b>3-2 Sources, Specifications, and Original Containers and Records</b>
In Compliance	<b>3-3 Protection From Contamination After Receiving</b>
Not Observed	<b>3-4 Destruction Of Organisms Of Public Health Concern</b>
Not Observed	<b>3-5 Limitation Of Growth Of Organisms Of Public Health Concern</b>
Not Observed	<b>3-6 Food Identity, Presentation, and On-Premises Labeling</b>
Not Observed	<b>3-7 Contaminated Food</b>
Not Applicable	<b>3-8 Special Requirements for Highly Susceptible Populations</b>

**Equipment, Utensils, and Linens**

Not Observed	<b>4-1 Materials For Construction and Repair</b>
Not Observed	<b>4-2 Design and Construction</b>
Not Observed	<b>4-3 Numbers and Practices</b>
Not Observed	<b>4-4 Location and Installation</b>
Not Observed	<b>4-5 Maintenance and Operation</b>
Not Observed	<b>4-6 Cleaning Of Equipment and Utensils</b>
Not Observed	<b>4-7 Sanitization Of Equipment and Utensils</b>
Not Applicable	<b>4-8 Laundering</b>
In Compliance	<b>4-9 Protection Of Clean Items</b>

**Water, Plumbing, and Waste**

Not Observed	<b>5-1 Water</b>
Not Observed	<b>5-2 Plumbing System</b>



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**RISK FACTORS AND INTERVENTIONS**

**Water, Plumbing, and Waste**

Not Applicable	5-3 Mobile Water Tank and Mobile Food Establishment Water Tank
Not Observed	5-4 Sewage, Other Liquid Waste, and Rainwater
Not Observed	5-5 Refuse, Recyclables, and Returnables

**Physical Facilities**

Not Observed	6-1 Materials For Construction and Repair
Not Observed	6-2 Design, Construction, and Installation
Not Observed	6-3 Numbers and Capacities
Not Observed	6-4 Location and Placement
Not Observed	6-5 Maintenance and Operation

**Poisonous or Toxic Materials**

Not Observed	7-1 Labeling and Identification
Not Observed	7-2 Operational Supplies and Applications
Not Applicable	7-3 Stock and Retail Sale

**Compliance and Enforcement**

Not Applicable	8-1 Modifications
Not Applicable	8-2 HACCP Plan
Not Applicable	8-3 Qualifications and Responsibilities
Not Applicable	8-4 Ceasing Operations and Reporting

**ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS**

By initialing here you, as the person in charge, acknowledge the following:  
 I am receiving the inspection report based on today's inspection, this inspection denoted 0 priority violations and 0 core violations of the food code. *ML*  
 I am aware of each violation and the compliance date for each violation.  
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Megan Clark / Manager	<i>Megan Clark</i>	DATE 09/27/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. <i>Debbie Matlock</i> 1508	FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO DATE OF FOLLOW-UP N/A