



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

|                     |                      |
|---------------------|----------------------|
| DATE<br>05/04/2018  | Page 1 of 2          |
| TIME IN<br>01:57 PM | TIME OUT<br>02:23 PM |

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<br>Double Shots Bar and Grill |  | OWNER<br>Daniel Gray               | PERSON IN CHARGE<br>Daniel Gray |                            |
| ADDRESS<br>195 North Outer Road                  |  | ESTABLISHMENT LICENSE NO.          |                                 | COUNTY<br>Phelps           |
| CITY/ZIP CODE<br>Doolittle 65401                 |  | TELEPHONE NUMBER<br>(573) 578-6426 | FAX NUMBER                      | SEWAGE DISPOSAL<br>Private |
| WATER SUPPLY<br>Private                          |  | Date Sampled: 05/02/2018           | Result: Pending                 | FROZEN DESSERT<br>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 type="checkbox"/> Institution | <input type="checkbox"/> Mobile |
| <input checked="" type="checkbox"/> Restaurant | <input type="checkbox"/> School   | <input checked="" type="checkbox"/> Senior Center | <input type="checkbox"/> Summer F.P. | <input checked="" type="checkbox"/> Tavern | <input type="checkbox"/> Temporary   | Follow-Up                       |

| 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>                |
| In Compliance  | <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>                             |
| Not Observed   | <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 | <b>5-3 Mobile Water Tank and Mobile Food Establishment Water Tank</b> |
| Not Observed   | <b>5-4 Sewage, Other Liquid Waste, and Rainwater</b>                  |
| Not Observed   | <b>5-5 Refuse, Recyclables, and Returnables</b>                       |

**Physical Facilities**

|               |   |
|---------------|---|
| Not Observed  | <b>6-1 Materials For Construction and Repair</b>  |
| Not Observed  | <b>6-2 Design, Construction, and Installation</b> |
| Not Observed  | <b>6-3 Numbers and Capacities</b>                 |
| Not Observed  | <b>6-4 Location and Placement</b>                 |
| In Compliance | <b>6-5 Maintenance and Operation</b>              |

**Poisonous or Toxic Materials**

|                |  |
|----------------|--|
| Not Observed   | <b>7-1 Labeling and Identification</b>           |
| Not Observed   | <b>7-2 Operational Supplies and Applications</b> |
| Not Applicable | <b>7-3 Stock and Retail Sale</b>                 |

**Compliance and Enforcement**

|                |  |
|----------------|--|
| Not Applicable | <b>8-1 Modifications</b>                       |
| Not Applicable | <b>8-2 HACCP Plan</b>                          |
| Not Applicable | <b>8-3 Qualifications and Responsibilities</b> |
| Not Applicable | <b>8-4 Ceasing Operations and Reporting</b>    |

*(This section is currently blank in the provided image.)*


**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. D.G.  
 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**

*(This section is currently blank in the provided image.)*

**INSPECTION INFORMATION**

|   |   |  |
|---|---|--|
| RECEIVED BY (PERSON IN CHARGE/TITLE)<br>Daniel Gray / Owner   |  | DATE<br>05/04/2018   |
| INSPECTOR/TELEPHONE NUMBER<br>Debbie Matlock / (573) 458-6010 | EPHS NO.<br>1508  | FOLLOW-UP<br><input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
|   |   | DATE OF FOLLOW-UP<br>N/A   |