

MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE

FOOD ESTABLISHMENT INSPECTION REPORT

routine inspection or su	ich shorter period of time	d below identify noncompliand as may be specified in writing result in cessation of your for	y by the regulatory authority	which must be c . Failure to com	orrected by the ply with any tim	next e			
limits for corrections specified in this notice may result in cessa ESTABLISHMENT NAME		OWNER			N IN CHARGE				
Double Shots Bar an	d Grill		Daniel Gray ESTABLISHMENT LICENSE NO.		Daniel Gray				
ADDRESS					NTY	REGION			
195 North Outer Roa	d			Phe	•	l			
CITY/ZIP CODE		TELEPHONE NUMBER	FAX NUMBER	SEWAGE Private	DISPOSAL	P.H. PRIORITY H			
Doolittle 65401		(573) 578-6426	I IFROZEN DESSERT	IPTIVALE	desirence de constante de la c	<u> </u>			
	ate Sampled: 05/02/2	018 Result: Pending		es: N/A	License Num	ber: N/A			
ESTABLISHMENT TYPE		programszonychopilomia kominispielomikolopilomy kampilomia miejelomia kienninekolopilomia kienninekolopilomia Geografia		F	Platabile.	PURPOSE			
☐ Bakery ☐ C. ☑ Restaurant ☐ So	Store Caterer	☐ Deli Center ☐ Summer F.P.	☐ Grocery Store ☑ Tavern	☐ Institution ☐ Temporary	Mobile	Follow-Up			
FOOD PRODUC		LOCATION	FOOD PRODUCT	TEMP. (°F) LO	CATION			
аласында ортан жана жана жана жана жана жана жана ж	and the state of t	iş deşi izdiyinleş serçe işdeşinden milleşişde eçminde keşildiğin milyileş dekiliye yelişdirin ilk iştilisi ilk dekilisi ilk dekilisi ildir.	n Managongalasan managunan makaman magama terpentengan kanpakan pertengan penjampan atauta 2004 dan						
	instances mentionis about a result in the statement of th								
						glyceriydd y far y far y gan yw y far y gan y			
		RISK FACTORS A	ND INTERVENTIONS						
		Management a	and Personnel						
Not Observed	2-1 Supervision	And the state of t	A Comment of the Comm	, , , , , , , , , , , , , , , , , , , ,					
Not Observed	2-2 Employee Health								
Not Observed	2-3 Personal Cleanliness								
Not Observed	2-4 Hygienic Practices								
		Fo	od			B)			
Not Observed	3-1 Characteristi			*		and the state of t			
Not Observed	3-2 Sources, Specifications, and Original Containers and Records								
In Compliance	3-2 Sources, Specifications, and Original Containers and Records 3-3 Protection From Contamination After Receiving								
Not Observed									
Not Observed	3-4 Destruction Of Organisms Of Public Health Concern								
Not Observed	3-5 Limitation Of Growth Of Organisms Of Public Health Concern								
	3-6 Food Identity, Presentation, and On-Premises Labeling								
Not Observed	3-7 Contaminate			mind beginning to the second of the second o	nidomano enegli esta esta de la managli esta como esta como de				
Not Applicable	3-8 Special Requ	irements for Highly Su	sceptible Population	15					
			nsils, and Linens		145				
Not Observed	4-1 Materials Fo	Construction and Rep	pair						
Not Observed	4-2 Design and Construction								
In Compliance	4-3 Numbers and	l Practices	өөмүн үйлөсө болго жанга тайга тайга тайга ууш салан ултайда жашу өсөнөгө жанга байга жашу башага	er gerlann det en gelang som fram mysketen fram og safyte et lag sammi	antidiçin anaşından dayın ayışında anan andışın ayışında	arma dasse for med e se filia si illustra qui di ni qua del di ni qui a			
Not Observed	4-4 Location and Installation								
Not Observed	4-5 Maintenance and Operation								
Not Observed	4-6 Cleaning Of	Equipment and Utensil	S	novelt telephyliki kanny telephyliki kiliki kija viji kita kanny keta kanni kanna kanna	n Conseguin es de la desta de compresenta de la compresenta del compresenta del compresenta de la compresenta del compresent				
Not Observed		Of Equipment and Uter		kortánodnostopný sessá ná mir maží až serat osuta mělica:	obistranominastantokokokokokotantelening				
Not Applicable	4-8 Laundering	e a	gyamatakat Aprochisiones melphosioprinaen-zatunkaturu utusutsetapangsaapis, suuraanaanaa			alaulunqueprintereprentes protes en especial de la companya de la companya de la companya de la companya de la			
Not Observed	4-9 Protection O	f Clean Items		and the state of 	vados lanciado lacerhadacido francis de reto lanca e (**/*********************************	and the state of t			
	1.00000000000000000000000000000000000		ne and Maste						
Not Observed	5-1 Water	vvater, Flumbi	ng, and Waste						
Not Observed									
I MOLODServed	5-2 Plumbing Sy	9fG[[]							



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TIME IN TIME OUT 01:57 PM 02:23 PM

ESTABLISHMENT NAME		ADDRESS		CITY/ZIP CODE				
Double Shots Bar and	Grill	195 North Outer Road		Doolittle 6540	1			
		RISK FACTORS A	ND INTERVENTIO	NS				
		Water, Plumbir						
Not Applicable	1	ank and Mobile Food		ater Tank				
Not Observed	5-4 Sewage, Other	Liquid Waste, and Ra	inwater					
Not Observed	5-5 Refuse, Recycl	ables, and Returnable	es					
		Physical I	acilities					
Not Observed	6-1 Materials For C	onstruction and Rep	air					
Not Observed	6-2 Design, Constr	uction, and Installation	n	and a second				
Not Observed	6-3 Numbers and C	apacities		egend <u>innen som til som å flere å dista til p</u> ere e fle til delse å sig å flere vil til delse til av sere er sig				
Not Observed	6-4 Location and P	lacement	<u>ng gyang pipinangga na aktuang nanggan bidi mahaman di</u> n (manging bidi pipa b ali gan					
In Compliance	6-5 Maintenance and Operation							
		Poisonous or T	oxic Materials	(2) (b)				
Not Observed	7-1 Labeling and lo	man control of the co						
Not Observed	7-2 Operational Su	pplies and Applicatio	ns		ademaken samanyak masai ungalinggan iga manggabili dalam perpendian kemananan da mangkan angalik da ma			
Not Applicable	7-3 Stock and Reta	il Sale		and the second state of th				
		Compliance and	i Enforcement					
Not Applicable	8-1 Modifications	•						
Not Applicable	8-2 HACCP Plan	war dayla da da aran a sara a sar			eng si canadalay, canada sengangga manada da makan ya malah ana da maka ya mana ya mata ya ma			
Not Applicable	8-3 Qualifications	and Responsibilities		ch _a r a <u>na agus mai hacan promite man d'agh</u> again a talan a t-d-d				
Not Applicable		tions and Reporting		, , , , , , , , , , , , , , , , , , , 				
By initialing here you, as	OF CRITICAL AND NON the person in charge, ack ction report based on toda		n denoted 0 priority viol		ons of ↑\/			
the food code. I am aware of each viola I have had ample oppor	ation and the compliance d tunity to discuss each viola	ate for each violation. tion with the official who cor			√. ≒			
EDUCATION PROVIDED O	OR COMMENTS							
INSPECTION INFORM								
RECEIVED BY (PERSON	IN CHARGE/TITLE)	Λ		DATE				
Daniel Gray / Owner		Han tons	<u> </u>	05/04/20	18			
INSPECTOR/TELEPHONE	NUMBER	Jebbi Mattal	EPHS NO.	FOLLOW-UP	DATE OF FOLLOW-UP			
Debbie Matlock / (57	3) 458-6010	febbir 10 fallal	1508	☐ YES ☑ NO	N/A			
MO 580-1814 (4-06)	- <i>I</i>		<u> </u>	 	E6.3			