



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

DATE 10/30/2018	Page 1 of 2
TIME IN 10:38 AM	TIME OUT 11:45 AM

ESTABLISHMENT NAME G&W Foods		OWNER G&W Foods		PERSON IN CHARGE Doug Wansing	
ADDRESS Hwy 63/PO Box 363			ESTABLISHMENT LICENSE NO.		COUNTY Maries
CITY/ZIP CODE Vienna 65582		TELEPHONE NUMBER (573) 422-3614	FAX NUMBER	SEWAGE DISPOSAL Private	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT 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 checked="" type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	<input type="checkbox"/> Mobile
<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	Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
MOZZARELLA CHEESE	43	HUSSMAN OPEN AIR COOLER	CHICKEN	43	HUSSMAN CHICKEN COOLER
YOGURT	39	HUSSMAN DAIRY COOLER	SALAD	56	HUSSMAN OPEN AIR DELI COOLER
MILK	42	HUSSMAN DAIRY COOLER	CUBED HAM	42	HUSSMAN LUNCH MEAT COOLER
PORK RIBS	31	HUSSMAN MEAT COOLER	COLBY JACK	43	HUSSMAN OPEN AIR COOLER

**PRIORITY ITEMS**

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
4-601.11(A)	<i>Excessive dirt buildup in North Star Ice Cream Freezer by whipped cream freezer.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	11/02/2018
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit or below. Foods that were at the front of the Open Air Hussman Deli Cooler had temperatures of 50 degrees Fahrenheit or more.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Corrected On-site
OBSERVED FOOD TO BE THROWN AWAY AT TIME OF INSPECTION		

**CORE ITEMS**

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Ice Cream Hussman freezer has a torn seal on all three doors.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	11/02/2018
6-501.11	<i>Missing ceiling tiles located in Dry Storage behind Dairy Coolers.</i> 6-501.11 The physical facilities shall be maintained in good repair.	NRI
4-302.14	<i>Absence of proper test kit or other device to measure the concentration of chlorine sanitizing solutions.</i> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	11/02/2018



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**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 critical violations and 0 non-critical violations of the food code.  
 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.

*W*

**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Doug Wansing / Manager	<i>Doug Wansing</i>	DATE 10/30/2018
INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010	<i>Bethany Black</i>	EPHS NO. 1637
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO		DATE OF FOLLOW-UP 11/02/2018