



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

DATE 02/05/2018	Page 1 of 2
TIME IN 10:03 AM	TIME OUT 11:32 AM

ESTABLISHMENT NAME G&W Foods		OWNER G&W Foods		PERSON IN CHARGE Doug Wansing	
ADDRESS Hwy 63/P.O. Box 363			ESTABLISHMENT LICENSE NO.		COUNTY Maries
CITY/ZIP CODE Vienna 65582			TELEPHONE NUMBER (573) 422-3614	FAX NUMBER	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
Ambient Air	37	Produce Display Case	Chicken Tender	136	Hot Hold
Ambient Air	40	Meat Display Case	Potato Soup	155	Hot Hold
Ambient Air	43	Produce Walk In	Ambient Air	27	Meat Walk In
Ambient Air	39	Deli Case	Ambient Air	34	Dairy Walk In

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
3-302.11	<i>Raw shell eggs stored above ready-to-eat food in the produce walk in cooler. Observed cartons of broken eggs stored above fresh produce.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
5-205.15	<i>Establishment's plumbing in disrepair. Observed the drain pipe to the employee handsink in the meat department.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	02/13/2018
3-501.18	<i>Ready-to-eat food not discarded as required. Observed containers of corn and green beans to be kept past their seven day discard date.</i> 3-501.18 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be discarded if not consumed within required time periods.	Immediate
4-601.11(A)	<i>Excessive residual food buildup on the blade of the table mounted can opener in the deli.</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.	02/13/2018
3-302.11	<i>Food uncovered in the back on the bottom shelf across from the fryer.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate

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
6-202.14	<i>Restroom door not self-closing.</i> 6-202.14 A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.	02/13/2018



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

DATE 02/05/2018	Page 2 of 2
TIME IN 10:03 AM	TIME OUT 11:32 AM

ESTABLISHMENT NAME G&W Foods	ADDRESS Hwy 63/P.O. Box 363	CITY Vienna
---------------------------------	--------------------------------	----------------

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	<p><i>Equipment not maintained in a state of good repair or proper adjustment. Observed the Hussmann frozen pizza display case to not be keeping the product frozen.</i></p> <p>4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.</p>	02/13/2018
----------	--	------------

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 5 priority violations and 2 core violations of the food code. DW.
 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) Doug Wansing / Store Manager	DATE 02/05/2018
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 02/13/2018