



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

DATE 10/24/2018	Page 1 of 2
TIME IN 12:08 PM	TIME OUT 12:40 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 Padgett's Place	OWNER Adam Padgett	PERSON IN CHARGE Art Padgett
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ADDRESS 215 South Alvarado Street	ESTABLISHMENT LICENSE NO.	COUNTY Maries	REGION I
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CITY/ZIP CODE Belle 65013	TELEPHONE NUMBER (573) 859-3377	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY M
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WATER SUPPLY Community	Date Sampled: N/A	Result: N/A	FROZEN DESSERT N/A	Expires: N/A	License Number: N/A
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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 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
BACON	39	BROWN FRIDGE	SLICED TOMATO	36	PREP TABLE COOLER
RANCH	36	BROWN FRIDGE	HORSERADISH	32	PEPSI COOLER
CHICKEN	42	UNDER PREP TABLE COOLER			
PEPPERONI	36	PREP TABLE COOLER			

RISK FACTORS AND INTERVENTIONS

Management and Personnel

In Compliance	2-1 Supervision
In Compliance	2-2 Employee Health
In Compliance	2-3 Personal Cleanliness
In Compliance	2-4 Hygienic Practices

Food

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

Equipment, Utensils, and Linens

In Compliance	4-1 Materials For Construction and Repair
In Compliance	4-2 Design and Construction
In Compliance	4-3 Numbers and Practices
In Compliance	4-4 Location and Installation
In Compliance	4-5 Maintenance and Operation
Not In Compliance	4-6 Cleaning Of Equipment and Utensils Priority <i>Excessive residual product buildup on microwave.</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. Correct By: Corrected On-site
In Compliance	4-7 Sanitization Of Equipment and Utensils
Not Applicable	4-8 Laundering



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RISK FACTORS AND INTERVENTIONS

Equipment, Utensils, and Linens

In Compliance	4-9 Protection Of Clean Items
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Water, Plumbing, and Waste

In Compliance	5-1 Water
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In Compliance	5-2 Plumbing System
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Not Applicable	5-3 Mobile Water Tank and Mobile Food Establishment Water Tank
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In Compliance	5-4 Sewage, Other Liquid Waste, and Rainwater
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In Compliance	5-5 Refuse, Recyclables, and Returnables
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Physical Facilities

In Compliance	6-1 Materials For Construction and Repair
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In Compliance	6-2 Design, Construction, and Installation
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In Compliance	6-3 Numbers and Capacities
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In Compliance	6-4 Location and Placement
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In Compliance	6-5 Maintenance and Operation
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Poisonous or Toxic Materials

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

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

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EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Art Padgett / Manager	<i>Art Padgett</i>	DATE 10/24/2018
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INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010	<i>Bethany Black</i>	EPHS NO. 1637	FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	DATE OF FOLLOW-UP N/A
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