



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

DATE 10/24/2018	Page 1 of 1
TIME IN 01:12 PM	TIME OUT 01:55 PM

ESTABLISHMENT NAME Thomas Quick Stop		OWNER Samuel Thomas		PERSON IN CHARGE Whitney Smith	
ADDRESS 35635 Hwy 28 West		ESTABLISHMENT LICENSE NO.		COUNTY Maries	REGION I
CITY/ZIP CODE Belle 65013		TELEPHONE NUMBER (573) 859-3927	FAX NUMBER	SEWAGE DISPOSAL Private	P.H. PRIORITY L
WATER SUPPLY Private Date Sampled: 10/24/2018 Result:N/A			FROZEN DESSERT N/A Expires: N/A License Number:N/A		

ESTABLISHMENT TYPE						PURPOSE
<input type="checkbox"/> Bakery	<input checked="" 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 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
BRATS	39	WHIRLPOOL FRIDGE	CHEESEBURGER	43	GREAT AMERICAN DELI COOLER
HAM	39	DELI DISPLAY CASE			
MILK	40	REACH IN COOLER			
SMOKED SAUSAGE	140	STEAM TABLE ROLLER			

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
3-501.17	<p><i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. The meats and cheeses that have been sliced need appropriate date labeling. 7 days on meats, best by date for hard cheese (cheddar, etc.).</i></p> <p>3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.</p>	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
5-102.14	<p><i>Absence of most recent sample report for the nonpublic water system on file. Sample results are pending.</i></p> <p>5-102.14 The most recent sample report for the nonpublic water system shall be retained on file.</p>	10/31/2018

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 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.

WS

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Whitney Smith / Cashier <i>Whitney Smith</i>		DATE 10/24/2018
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 10/31/2018