

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

FOOD ESTABLISHMENT INSPECTION REPORT

DATE 04/20/2018 Page 1 of 2

TIME IN TIME OUT

11:26 AM 11:47 AM

routine inspection	on or such s	horter period of	time as may		ince in operations or ing by the regulatory food operations.							
ESTABLISHMENT		echnick communication of the conference for the first of the contract of the conference of the confere		OWNER				IN CHARGE				
Tigers Tastee Treat Jennif					Jarvis		Jennifer Jarvis					
ADDRESS	nave Ophy domethics and the best defined an experience	والمراورة والمراورة والمشارك والمراورة والمراورة والمراورة والمراورة والمراورة والمراورة والمراورة			ESTABLISHMENT LIC	ENSE NO.	COUNTY		REGION			
203 S Alvarado	O .	ar erossona anno alorte an armay Nortano		mi prociatio di ingres	- FAVAIIBANES	In	Maries EWAGE DISP	20041	P.H. PRIORITY			
- 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				ELEPHONE NUMBEI 573) 859-6640	R FAX NUMBER	-	ublic	OSAL	M. PRIORITY			
WATER SUPPLY	Name to the state of the state	the same of the sa		7737000-00-10	FROZEN DESSE	termination is not a recommendation of the second	UDIIC	moneracitamento como incorporacio	177			
Community		Sampled: N/A	Re	sult: N/A	Approved	Expires: 05/3	31/2018Lic	ense Numb	er: 125-19843			
ESTABLISHMENT Bakery	TYPE	e DCar	terer	☐ Delì	☐ Grocery Sto	ore 🗀 Inst	itution	☐Mobile	PURPOSE			
Restaurant	☐ School	- 1	nior Center	Summer F.P.	☐ Tavern	Tem			Follow-Up			
FOOD PF	RODUCT	TEMP. (°F)	L	OCATION	FOOD PR	ODUCT TE	MP. (°F)	LOC	ATION			
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					io sesses de la desta de desta de la dela del de l			ting-trap grap til timbénga tanga tanga ti	of the state of th			
							l					
			R	ISK FACTORS	AND INTERVE	NTIONS						
				Managemen	t and Personne	l						
Not Obser		-1 Supervisi										
Not Obser	rved 2	2-2 Employee Health										
Not Obser	rved 2	2-3 Personal Cleanliness										
In Complia	ance 2	2-4 Hygienic Practices										
					Food							
Not Obser	rved 3	-1 Character	istics									
Not Obser	rved 3	3-2 Sources, Specifications, and Original Containers and Records										
In Complia	ance 3	3-3 Protection From Contamination After Receiving										
Not Obser	rved 3	3-4 Destruction Of Organisms Of Public Health Concern										
Not Obser		3-5 Limitation Of Growth Of Organisms Of Public Health Concern										
Not Obser		3-6 Food Identity, Presentation, and On-Premises Labeling										
Not Obser		3-7 Contaminated Food										
Not Applic	able 3	3-8 Special Requirements for Highly Susceptible Populations										
			•		ensils, and Line							
Not Obser	rved 4	-1 Materials				,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,						
Not Obser		4-1 Materials For Construction and Repair 4-2 Design and Construction										
Not Obser		4-2 Design and Construction 4-3 Numbers and Practices										
Not Obser		4-4 Location and Installation										
Not Obser		4-5 Maintenance and Operation										
In Complia	1 -	4-6 Cleaning Of Equipment and Utensils										
Not Obser		4-7 Sanitization Of Equipment and Utensils										
Not Applic		-7 Samuzau -8 Launderir		ipilielit allu Ut	.CHOHO				and the second s			
Not Obser		-8 Launderii -9 Protectioi	_	Itomo	namental en antique de la contraction de la cont		laivotasso - Auto					
NOT ODSE	veu 4	-a Frotectioi	i Oi Clean									
N. 1 21	. T			Water, Plum	bing, and Waste	9						
Not Obser		-1 Water	and a support of the		anny channich in kerper autor of kyrum soin annieks of chanlicky enterport bit in in ke		-					
Not Obser	rved 5	-2 Plumbing	System									



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ESTABLISHMENT NAME		ADDRESS			ZIP CODE				
Tigers Tastee Treat	2		Belle 65013						
		RISK FACTORS A	ND INTERVENTIO	NS					
		Water, Plumbin							
Not Applicable	5-3 Mobile Water Tai			ater Tank					
Not Observed	5-4 Sewage, Other L	-		- p - p - p - p - p - p - p - p - p - p					
Not Observed	5-5 Refuse, Recycla	bles, and Returnable	es						
		Physical f							
Not Observed	6-1 Materials For Co		· · · · · · · · · · · · · · · · · · ·						
Not Observed	6-2 Design, Construction, and Installation								
Not Observed	6-3 Numbers and Capacities								
Not Observed	6-4 Location and Placement								
In Compliance	6-5 Maintenance and	d Operation							
		Poisonous or T	oxic Materials						
Not Observed	7-1 Labeling and Ide	entification							
In Compliance	7-2 Operational Sup	plies and Applicatio	ns						
Not Applicable	7-3 Stock and Retail	Sale			Contract Con				
		Compliance and	d Enforcement						
In Compliance	8-1 Modifications								
Not Applicable	8-2 HACCP Plan								
Not Applicable	8-3 Qualifications ar	nd Responsibilities		· · · · · · · · · · · · · · · · · · ·					
Not Applicable	8-4 Ceasing Operati	ons and Reporting							
By initialing here you, a I am receiving the inspetthe food code. I am aware of each viol	T OF CRITICAL AND NON Commence of the person in charge, acknown report based on today that ation and the compliance data the trunity to discuss each violation COMMENTS	owledge the following: 's inspection, this inspectio te for each violation.		ations and 0 o	core violations	s of			
LECOAMONIACONELES					Strategic delication of the second of				
INSPECTION INFORM	IATION								
RECEIVED BY (PERSON	IN CHARGE/TITLE)	~ ^ ^			DATE				
Jennifer Jarvis / Owr	ner	Jember Ja			04/20/2018	,			
INSPECTOR/TELEPHONI	E NUMBER		EPHS NO.	FOLLOW-UP		DATE OF FOLLOW-UP			
Debbie Matlock / (57	(3) 458-6010 A	Genefor Ja	1508	YES	☑ NO	N/A			