

**CHRISTIAN COUNTY HEALTH DEPARTMENT
FOOD INSPECTION REPORT**

Establishment Name Suburban Snow					Owner Name Suburban Snow Amy Gilbert				
Address 1700 S 16th Ave Ozark MO 65721					Phone Number (417) 207-2405				
Purpose	Water Supply	Sewage System	San No.	Dist.No.	Mo.	Day	Year	Permit #	Type
<input type="checkbox"/> Initial	<input type="checkbox"/> Community	<input type="checkbox"/> Public			05/16/2024			3389	
<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Non-Community	<input type="checkbox"/> Private						Mobile (Low)	
<input type="checkbox"/> Complaint	<input type="checkbox"/> Private				Rating Score			Follow-up	
<input type="checkbox"/> Investigation	Date Sampled _____	Permit # 3389	100		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		Time In: 02:44 PM	
<input type="checkbox"/> Reinspection	Results:				Return Date	Time Out: 02:48 PM			

PRIORITY ITEMS

These items relate directly to the protection of the public from foodborne illness. These items are NOT NEGOTIABLE and MUST be corrected immediately.

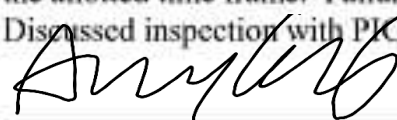
FOOD SOURCES			WT.	PERSONNEL			WT.
01	Approved Source, Sound Condition, Sealed		5	24	Ill employees restricted/excluded		5
02	Temperature upon receipt		5	25	CFM/Trained food handler /designated PIC/Demonstrate		5
03	Safe, Unadulterated, Honestly presented		5	26	Personal cleanliness		5
04	Package integrity/Conformance with Approved proc.		5	27	Good hygienic practices		5
FOOD PROTECTION				WATER SUPPLY & PLUMBING			
05	Cross contamination/segregation		5	28	Approved water system/sample/disinfection		5
06	Bare hand contact/glove use/tasting of food		5	29	Hot water; adequate supply, temperature		5
07	Food contact with equipment		5	30	Backflow prevention/cross connection		5
08	Parasite destruction/Shellstock tags		5	31	Plumbing system/fixtures installed/maintained		5
09	Self-service operations		5	32	Handwashing lavatory; accessible, limited		5
10	Reservice of food		5	33	Mobile water tanks / proper disinfection		5
11	Cooking/Holding temperatures; time controls		5	WASTEWATER			
12	Reheating, cooling		5	34	Approved system, use		5
13	Date marking/discarding		5	35	Mobile unit/wastewater tanks		5
14	Reduced oxygen packaging, smoking foods		5	INSECTS, RODENTS, & ANIMALS			
15	Consumer advisory-Raw animal foods		5	36	Insects, rodents, pests controlled		5
16	Contaminated food/discarded		5	37	Presence of animals		5
17	Pasteurized eggs - use		5	POISONOUS OR TOXIC MATERIALS			
EQUIPMENT & UTENSILS				38	Labeling, storage, separation, use		5
18	Construction, clean, good repair, food-contact surfaces		5	39	Container re-use		5
19	Lead, copper, galvanized metal		5	40	Lubricants		5
20	Mechanical dishwashing; installed, operated		5	41	Appropriate sanitizer		5
21	Sanitizer strength & temperature, use		5	42	Pesticides/proper usage		5

CORE ITEMS

These items relate to maintenance of food establishment operations and maintenance. Violations of these items must be corrected by the next regular inspection

MISCELLANEOUS			WT.	PERSONNEL - GENERAL			WT.
43	Last inspection score posted		1	71	Clean clothing, jewelry, fingernails, hair rest.		1
FOOD PROTECTION - GENERAL				DISHWASHING FACILITIES - GENERAL			
44	Thawing/Slacking/Cooling methods		1	72	Dishwashing machine, data plate, int. baffles		1
45	Labeling/presentation		1	73	Drainboards & sinks - selfdraining		1
46	Fruits/Vegetables washed		1	74	Chemical sanitizer test kit provided		1
47	Food protection during preparation/storage/display		1	75	Dish machine; compartments clean/operational		1
48	Food storage/service with ice		1	76	Dishwashing sinks -alternative use approved		1
EQUIPMENT & UTENSILS - GENERAL				77	Wash, rinse san. water, clean, proper temp.		1
49	In-use utensils - storage & use, clean		1	78	Water pressure - final rinse in machine		1
50	Wiping cloths - storage & use		1	79	Separation between clean & dirty dishes		1
51	Consumer self-service/refilling returnables		1	80	Therm., gauge on machine-accurate, provided		1
52	Cast iron, pewter, wood - use		1	81	Alternative water supply		
53	Linens, napkins, sponges - use		1	REFUSE & GARBAGE			
54	Nonfood - contact surfaces - construction, clean, maint		1	82	Indoor storage, recept. Covered, clean, number		1
55	CIP equipment - construction, clearance, maintained		1	83	Outdoor storage, covered, clean, number		1
56	Dispensing equipment - construction, maintained		1	PHYSICAL FACILITIES			
57	Thermometers - displayed, accurate, conspicuous		1	84	Outer openings protected		1
58	Vending machine - waste, doors/openings		1	85	Floors; const., drained, clean, repair, covered		1
59	Ventilation hood - installation, maintenance, capacity		1	86	Walls, ceiling, attach., const., drained, clean,		1
60	Equipment openings, closures and deflectors		1	87	Outdoor surface characteristics		1
61	Beverage tubing, ice unit drains, condenser		1	88	Lighting provided, adequate, shielded		1
62	Molluscan shellfish tanks - use		1	89	Insect control devices - installation		1
63	Adequate facilities to hold temperature		1	90	Toilet rm.; enc., waste recept., handdrying,		1
64	Utensils, consumer self-service		1	91	Separation from living/sleeping qtrs./laundry		1
65	Cutting surfaces; sanitized, maintained		1	92	Employee area provided/used		1
66	Utensils - good repair/calibration		1	93	Ventilation system cleaning - discharge		1
67	Re-use of single-service/use/items/storage		1	94	Cleaning/maintenance equip. properly stored		1
68	Gloves/Slash resistant gloves - use limitation		1	95	Premises maint. free of litter/unnecessary items		1
69	Equipment and utensil storage		1	96	Unauthorized personnel in food prep. area		1
70	Condiment protection at self-service unit		1				

Based on an inspection conducted on this day, the items marked above identify the violation of the Food Code which must be corrected by the allotted time frame. Failure to comply with specified time frames may result in cessation of your food operations.

Discussed inspection with PIC


 Name and Title



 Inspected by

