

MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES P.O. BOX 570, JEFFERSON CITY, MO 65102-0570, (866) 628-9891 Manufactured Food Program Inspection Report

CONTRACT	NON-CO	NTRACT	
RISK CATEGORY	1		
HIGH	MEDIUM	Low	

ESTABLISHMENT D	ATA		op - La La				
FEI 3000 AC	3082	MC (art)	AME NY SDI	ie and B	dends		
INSPECTION DATE	-17		START TIME		END TIME 2	5	p.m.
PHYSICAL ADDRESS	LPOrt Dri	1e	CITY STATE	ZIP CODE MO	123114		1
MAILING ADDRESS	ame		CITY, STATE	ZIP CODE			
TELEPHONE NUMBER	- C	314- 725-	2106	CURRENT E-MAIL  MUTAULO	@ mc.carth	านรัก	pice. Com
TYPE OF OPERATION			REASON FOR I				Complaint if applicable)
Spice PA	endency		☐ INITIA	L ROUTIN	IE FOLLO	W-UP	COMPLAINT
HOURS OF OPERATION	4:000.00.1	M-F	% WHOLESALE	% INTERSTATE	ESTABLISHMENT	SIZE	# OF EMPLOYEES
PROCESSES COVERED D	URING INSPECTION	and al					
Denduno	Spices	moducts	The second second second				
CREDENTIALS SHOWN TO	6. McCa	rthy, Dw	ner M	ost senior person	H G. McC	art	hy Owner
APPITIONAL PEOPLE PR	RESENT DURING INSPEC	1-7 Chen	rendia	, Docume	ent Contr	01	
BT REGISTRATION	CURRENT	W	ATER SUPPLY		IPLE COLLECTED	SEWA	GE DISPOSAL
YES NO	YES 🗆	NO D	PUBLIC PR	IVATE NON-COM	IMUNITY PUBLIC	P	UBLIC PRIVATE
REVIEWED RECALL AND LOT CODING		NOT APPLICABLE	RECONCILIATI	ION EXAM	OT APPLICABLE		DA CONTRACT REQUIRED OCUMENTS PROVIDED
DATE OF PREVIOUS INSPECTION	PREVIOUS INSPI	THE STREET, SALES	1	ANGES SINCE LAST	INSPECTION	N	
8-12-110	NA		Non	0			
						-	
COMMENTS						ADVE	ERSE CONDITIONS
COMMENTS						ADVI	
COMMENTS						FOUN	
COMMENTS						FOUN IF YES	ND? YES NO S, SEE FOLLOWING
COMMENTS						FOUN IF YES	ND? YES NO
21CFR PART 110 SE	ECTIONS					FOUN IF YES	ND? YES NO S, SEE FOLLOWING
		iness, Education an	nd Training, Sup	pervision		FOUN IF YES	ND? YES NO S, SEE FOLLOWING
21CFR PART 110 SE	Disease Control, Cleanl			pervision		FOUN IF YES	ND? YES NO S, SEE FOLLOWING
21CFR PART 110 SE 110.10 PERSONNEL: I 110.20 PLANTS AND C 110.35 SANITARY OPI	Disease Control, Cleanl GROUNDS: Grounds, Pl ERATIONS: General M	ant Construction a	nd Design inces used in Cle	eaning and Sanitizing	g; Storage of Toxic M	FOUN IF YE PAGE	ND? YES NO S, SEE FOLLOWING
21CFR PART 110 SE 110.10 PERSONNEL: I 110.20 PLANTS AND O 110.35 SANITARY OPI of Food Contact Surface	Disease Control, Cleanl GROUNDS: Grounds, Pl ERATIONS: General M es, Storage and Handlin	ant Construction a aintenance, Substa g of Cleaned Porta	nd Design inces used in Cle ble Equipment a	eaning and Sanitizing and Utensils		IF YE. PAGE	YES NO S, SEE FOLLOWING S(S) FOR DESCRIPTION. S, Pest Control, Sanitation
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