

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



PAGE 1 of 2
TIME IN 10:15
TIME OUT

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: East Perry Senior Center
OWNER: Susan Foster, Admin.
ADDRESS: 200 Church Street
CITY/ZIP: Altenburg 63732
PHONE: 577.2188
FAX: _____
P.H. PRIORITY: H M L

ESTABLISHMENT TYPE: C. STORE RESTAURANT BAKERY SENIOR CENTER SCHOOL DELI CATERER GROCERY STORE INSTITUTION TEMP. FOOD MOBILE VENDORS

PURPOSE: Pre-opening Routine Follow-up Complaint Other

SEWAGE DISPOSAL: PUBLIC PRIVATE

WATER SUPPLY: COMMUNITY NON-COMMUNITY PRIVATE

RESULTS: _____

License No. _____
 Approved Disapproved Not Applicable

RISK FACTORS AND INTERVENTIONS
Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Person in charge present, demonstrates knowledge, and performs duties	Employee Health	Management awareness, policy present	Proper use of reporting, restriction and exclusion	Good Hygienic Practices	Proper eating, tasting, drinking or tobacco use	No discharge from eyes, nose and mouth	Preventing Contamination by Hands	Hands clean and properly washed	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Adequate handwashing facilities supplied & accessible	Approved Source	Food obtained from approved source	Food received at proper temperature	Food in good condition, safe and unadulterated	Required records available: shellstock tags, parasite destruction	Protection from Contamination	Food separated and protected	Food-contact surfaces cleaned & sanitized	Proper disposition of returned, previously served, reconditioned, and unsafe food	
IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT	IN OUT
IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT
OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN

The letter to the left of each item indicates that item's status at the time of the inspection.
IN = in compliance
OUT = not in compliance
N/A = not applicable
COS = Corrected On Site
R = Repeat item

GOOD RETAIL PRACTICES
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	Pasteurized eggs used where required	Water and ice from approved source	Adequate equipment for temperature control	Approved thawing methods used	Thermometers provided and accurate	Food Identification	Food properly labeled; original container	Prevention of Food Contamination	Insects, rodents, and animals not present	Contamination prevented during food preparation, storage and display	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry	Wiping cloths: properly used and stored	Fruits and vegetables washed before use
IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT
IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT
IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT

Person in Charge / Title: Susan Foster
Inspector: Susan Foster
Telephone No. 577.2188
EPHS No. 1472
Date: 5/29/18
Follow-up: Yes No



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

TIME IN	TIME OUT
PAGE 2 of 2	

ESTABLISHMENT NAME <i>East Perry Senior Center</i>		ADDRESS <i>200 Church St.</i>	CITY <i>Altenburg</i>	ZIP <i>63732</i>
FOOD PRODUCT/LOCATION <i>Ambercutini / Kitchen Refrigerator</i>		TEMP. <i>40°F</i>	FOOD PRODUCT/LOCATION <i>Milk / 2 days up to date Refrigerator</i>	TEMP. <i>35°F</i>
<i>Shredded Cheese / Kitchen Refrigerator</i>		<i>44°F</i>	<i>BBQ Chicken / Warmer</i>	<i>137°F</i>
			<i>Scalloped Potatoes / Warmer</i>	<i>131°F</i>
			<i>Tomato Salad / Serving Cups</i>	<i>61°F</i>

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items **MUST RECEIVE IMMEDIATE ACTION** within 72 hours or as stated.

4-101.11	<i>Non-food grade material (cardboard box) being used to store / serve cookies</i>	<i>005</i>	<i>ka</i>
----------	--	------------	-----------

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.

6-501.11	<i>Floor tiles by dishwasher chipped/broken, floor tiles by doorway into hall area chipped/broken</i>		
----------	---	--	--

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Jana K Dressler</i>	Telephone No. <i>547.6524</i>	EPHS No. <i>1442</i>	Date: <i>5/29/18</i>
Inspector: <i>Law Clayton</i>		Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Follow-up Date: <i>N/A</i>