



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

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| TIME IN 11:15 am | TIME OUT 1:15 pm |
| DATE 02/19/2020 | PAGE 1 of 3 |

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: Perry County | PERSON IN CHARGE: Faye Ponder |
| ADDRESS: 200 Church Street | ESTABLISHMENT NUMBER: | COUNTY: Perry - 157 |
| CITY/ZIP: Altenburg, MO 63732 | PHONE: 573-547-2188 | FAX: |
| | | P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L |

ESTABLISHMENT TYPE
 BAKERY RESTAURANT C. STORE SCHOOL CATERER SENIOR CENTER DELI SUMMER F.P. GROCERY STORE TAVERN INSTITUTION TEMP.FOOD MOBILE VENDORS

PURPOSE
 Pre-opening Routine Follow-up Complaint Other _____

| | | |
|--|--|---|
| FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____ | SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE | WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____ |
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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 | Demonstration of Knowledge | COS | R | Compliance | Potentially Hazardous Foods | COS | R |
|--|---|-----|---|--|--|-----|---|
| <input checked="" type="checkbox"/> OUT | Person in charge present, demonstrates knowledge, and performs duties | | | IN OUT N/O <input checked="" type="checkbox"/> N/A | Proper cooking, time and temperature | | |
| | Employee Health | | | IN OUT N/O <input checked="" type="checkbox"/> N/A | Proper reheating procedures for hot holding | | |
| <input checked="" type="checkbox"/> OUT | Management awareness; policy present | | | IN OUT N/O <input checked="" type="checkbox"/> N/A | Proper cooling time and temperatures | | |
| <input checked="" type="checkbox"/> OUT | Proper use of reporting, restriction and exclusion | | | <input checked="" type="checkbox"/> OUT N/O N/A | Proper hot holding temperatures | | |
| | Good Hygienic Practices | | | <input checked="" type="checkbox"/> OUT N/O N/A | Proper cold holding temperatures | | |
| <input checked="" type="checkbox"/> OUT N/O | Proper eating, tasting, drinking or tobacco use | | | <input checked="" type="checkbox"/> OUT N/O N/A | Proper date marking and disposition | | |
| <input checked="" type="checkbox"/> OUT N/O | No discharge from eyes, nose and mouth | | | IN OUT N/O <input checked="" type="checkbox"/> N/A | Time as a public health control (procedures / records) | | |
| | Preventing Contamination by Hands | | | | Consumer Advisory | | |
| <input checked="" type="checkbox"/> OUT N/O | Hands clean and properly washed | | | IN OUT <input checked="" type="checkbox"/> N/A | Consumer advisory provided for raw or undercooked food | | |
| <input checked="" type="checkbox"/> OUT N/O | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | | | Highly Susceptible Populations | | |
| <input checked="" type="checkbox"/> OUT | Adequate handwashing facilities supplied & accessible | | | <input checked="" type="checkbox"/> OUT N/O N/A | Pasteurized foods used, prohibited foods not offered | | |
| | Approved Source | | | | Chemical | | |
| <input checked="" type="checkbox"/> OUT | Food obtained from approved source | | | <input checked="" type="checkbox"/> OUT N/A | Food additives: approved and properly used | | |
| <input checked="" type="checkbox"/> OUT N/O N/A | Food received at proper temperature | | | <input checked="" type="checkbox"/> OUT | Toxic substances properly identified, stored and used | | |
| <input checked="" type="checkbox"/> OUT | Food in good condition, safe and unadulterated | | | | Conformance with Approved Procedures | | |
| IN OUT N/O <input checked="" type="checkbox"/> N/A | Required records available: shellstock tags, parasite destruction | | | IN OUT <input checked="" type="checkbox"/> N/A | Compliance with approved Specialized Process and HACCP plan | | |
| | Protection from Contamination | | | | 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 N/O = not observed COS=Corrected On Site R=Repeat Item | | |
| <input checked="" type="checkbox"/> OUT N/A | Food separated and protected | | | | | | |
| <input checked="" type="checkbox"/> OUT N/A | Food-contact surfaces cleaned & sanitized | | | | | | |
| <input checked="" type="checkbox"/> OUT N/O | Proper disposition of returned, previously served, reconditioned, and unsafe food | | | | | | |

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 | COS | R | IN | OUT | Proper Use of Utensils | COS | R |
|-------------------------------------|-------------------------------------|---|-----|---|-------------------------------------|-------------------------------------|---|-----|-------------------------------------|
| <input checked="" type="checkbox"/> | | Pasteurized eggs used where required | | | <input checked="" type="checkbox"/> | | In-use utensils: properly stored | | |
| <input checked="" type="checkbox"/> | | Water and ice from approved source | | | <input checked="" type="checkbox"/> | | Utensils, equipment and linens: properly stored, dried, handled | | |
| | | Food Temperature Control | | | <input checked="" type="checkbox"/> | | Single-use/single-service articles: properly stored, used | | |
| | <input checked="" type="checkbox"/> | Adequate equipment for temperature control | | | <input checked="" type="checkbox"/> | | Gloves used properly | | |
| <input checked="" type="checkbox"/> | | Approved thawing methods used | | | | <input checked="" type="checkbox"/> | Utensils, Equipment and Vending | | |
| <input checked="" type="checkbox"/> | | Thermometers provided and accurate | | | | <input checked="" type="checkbox"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | |
| | | Food Identification | | | <input checked="" type="checkbox"/> | | Warewashing facilities: installed, maintained, used; test strips used | | |
| <input checked="" type="checkbox"/> | | Food properly labeled, original container | | | <input checked="" type="checkbox"/> | | Nonfood-contact surfaces clean | | |
| | | Prevention of Food Contamination | | | | <input checked="" type="checkbox"/> | Physical Facilities | | |
| | <input checked="" type="checkbox"/> | Insects, rodents, and animals not present | | | <input checked="" type="checkbox"/> | | Hot and cold water available; adequate pressure | | |
| <input checked="" type="checkbox"/> | | Contamination prevented during food preparation, storage and display | | | <input checked="" type="checkbox"/> | | Plumbing installed; proper backflow devices | | |
| <input checked="" type="checkbox"/> | | Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | | | <input checked="" type="checkbox"/> | | Sewage and wastewater properly disposed | | |
| <input checked="" type="checkbox"/> | | Wiping cloths: properly used and stored | | | <input checked="" type="checkbox"/> | | Toilet facilities: properly constructed, supplied, cleaned | | |
| <input checked="" type="checkbox"/> | | Fruits and vegetables washed before use | | | <input checked="" type="checkbox"/> | | Garbage/refuse properly disposed; facilities maintained | | |
| | | | | | <input checked="" type="checkbox"/> | | Physical facilities installed, maintained, and clean | | <input checked="" type="checkbox"/> |

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|---|------------------|--|
| Person in Charge /Title: <i>Faye Ponder</i> | Faye Ponder | Date: 02/19/2020 |
| Inspector: <i>Melanie Zernicke</i> | Melanie Zernicke | Telephone No. 573-547-6564 |
| | EPHS No. 1682 | Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| | | Follow-up Date: N/a |



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|--|--|------------------------------|------------------------|----------------------------------|--------------|
| ESTABLISHMENT NAME East Perry Senior Center | | ADDRESS 200 Church Street | | CITY /ZIP Altenburg, MO 63732 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| | | | | | |
| | | | | | |
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| Code Reference | PRIORITY ITEMS 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. | Correct by (date) | Initial |
|----------------|---|-------------------|---------|
|----------------|---|-------------------|---------|

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| | No priority items were observed at this time. <p>***Note: Facility does not have a manual 3-compartment sink and has only an Ecolab dishwasher. Facility is currently a satellite all dishes and utensils may be washed at Perry County Senior Citizens Service Center Inc. in Perryville, MO, if Ecolab dishmachine were to become unavailable. If the facility decides to make meals on-site a manual 3-compartment sink shall be provided. There is a 2-compartment sink used to rinse off soiled dishes before running dishes through Ecolab dishmachine, and a handwash sink is provided on the other side of 2-compartment sink.</p> | | |
|--|---|--|--|

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

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|--------------|--|--------------------------|--|
| 4-601.11 (C) | Observation: Ice-like debris build-up by upper cooling unit in True cooler. Required: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. | 03/04/20 03/04/20 | |
| 6-501.16 | Observation: Mops not hung up to properly air dried. Required: After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. | | |
| 4-101.19 | Observation: Non-food contact surfaces of cupboards throughout kitchen food prep area and warewash area are constructed of wood and contact paper is laid inside cupboard where clean dishes and utensils are stored. Required: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. | 02/19/21 | |

EDUCATION PROVIDED OR COMMENTS

| | | | |
|---|----------------------------|------------------|---|
| Person in Charge /Title: <i>Faye Ponder</i> Faye Ponder | | Date: 02/19/2020 | |
| Inspector: <i>Melanie Zernicke</i> Melanie Zernicke | Telephone No. 573-547-6564 | EPHS No. 1682 | Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date: N/A |



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| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| Chicken and dumplings / hot holding in warmer | | 174.0 | Shredded cheese / cold holding on salad bar | | 41.0 |
| Green peas / hot holding in warmer | | 189.0 | White home-use cooler/freezer (see noted violation 4-301.11) | | 45.0 / 0 |
| Apples and raisins / hot holding in crock pot | | 145.0 | True cooler / freezer | | 40.0 / -6.0 |
| Butter / cold holding in white home-use cooler/freezer in kitchen | | 43.0 | Igloo chest freezer | | -13.0 |
| Ice / cold holding in Igloo chest freezer | | 0.0 | | | |

| Code Reference | PRIORITY ITEMS | Correct by (date) | Initial |
|----------------|--|-------------------|---------|
| | <p>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.</p> <p>No priority violations were observed at this time.</p> <p>Note: *Warewashing equipment - Eco Lab dishmachine that mechanically sanitizes dishes with Quintet chlorine sanitizer at a concentration of 50 parts per million (ppm) - verified by inspector using a chlorine test strip during inspection. *Sanitizing food and non-food contact surfaces - a wiping cloth in a bucket of approved Clorox bleach chloring sanitizing solution at a concentration of 50 ppm - verified by inspector using a chlorine test strip during inspection.</p> | | |

| Code Reference | CORE ITEMS | Correct by (date) | Initial |
|----------------|--|-------------------|---------|
| | <p>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.</p> | | |
| 6-501.11 | <p>Observation(R): Floor tiles by Ecolab dishmachine and under cupboard with counter-top by two compartment sink are cracked and damaged. Required: Physical facilities shall be maintained in good repair.</p> | 02/19/21 | |
| 4-301.11 | <p>Observation: White home-use cooler / freezer at an ambient temperature of 45.0°F, and not cooling when adjusted to a lower temperature. Required: Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures below 41.0°F. COS: Inspector observed food employee removed all potentially hazardous found cold holding at 41°F and below food from white home-use cooler / freezer to store in True cooler in back storage area.</p> | 02/19/20 | |
| 6-202.15 (A) | <p>Observation: Front entrance door and back door leading to the outside of food facility are not self-closing. Required: Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors.</p> | 03/19/20 | |
| 6-202.11 (A) | <p>Observation: Light guard is cracked and damaged in kitchen area provided unshielded light bulbs. Lights in back food/equipment storage area are glass and not shatter resistant. Required: Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.</p> | 03/19/20 | |

EDUCATION PROVIDED OR COMMENTS

Water for facility is supplied by the city of Altenburg, MO. Facility currently is a satellite facility and receives cooked meals from the Perry County Senior Citizens Service Center Inc. in Perryville, MO.

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| Inspector: <i>Melanie Zernicke</i> Melanie Zernicke | Telephone No. 573-547-6564 | EPHS No. 1682 |
| Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | | Follow-up Date: N/a |