



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

TIME IN 9:00 am	TIME OUT 11:30 am
DATE 03/24/2021	PAGE 1 of 2

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: Immanuel Lutheran School	OWNER: Immanuel Lutheran Church	PERSON IN CHARGE: Belinda Rellergert, Food Service Director
ADDRESS: 225 W. South Street	ESTABLISHMENT NUMBER:	COUNTY: Perry - 157
CITY/ZIP: Perryville, MO 63775	PHONE: (573) 547-6161	FAX:
P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L		

ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> RESTAURANT	<input type="checkbox"/> C. STORE <input checked="" type="checkbox"/> SCHOOL	<input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER	<input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P.	<input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN	<input type="checkbox"/> INSTITUTION <input type="checkbox"/> TEMP. FOOD	<input type="checkbox"/> MOBILE VENDORS
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____						

FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable	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 _____
License No. _____		

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			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
Employee Health				IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion	✓		<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <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							
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected			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			
IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized	✓					
IN OUT <input checked="" type="checkbox"/> N/A	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			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					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"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Belinda Rellergert</i> Belinda Rellergert, Food Service Director	Date: 03/24/2021
Inspector: <i>Melanie F. 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 Immanuel Lutheran School		ADDRESS 225 W. South Street		CITY / ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cres Core Hot holding unit		155.0	Kernel corn / cooked on stove top		209.0
Walk-in cooler / Walk-in freezer		38.0 / 0.0	Tator tots / cooked in oven		195.0
True milk cooler in cafeteria		40.0	Diced turkey / cold holding in walk-in cooler		37.0
Atosa 2-door cooler for children's lunches		38.0	Broth / cold holding in walk-in cooler		38.0
Sloppy joe meat / hot holding on prep table		155.0	Raw pork patties / cold holding in walk-in freezer		0.0

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
4-601.11 (A)	Metal can opener is soiled with metal-like debris between crevices. Inspector advise on how to clean can opener and to ensure the piercing part stays sharp; inspector also observed food employee clean can opener during inspection.	03/24/21 COS	BN
7-204.11	Wiping cloth sanitizer is not an approved sanitizer for cleaning food-contact surfaces with. Inspector observed food employee remix wiping cloth sanitizer using approved Sanitizer E.S. to a concentration of 100 ppm during inspection.	03/24/21 COS	BN
3-501.17	No date mark is observed on broth, diced turkey, and leftover turkey fat food items in walk-in cooler. Inspector observed food employee provide date mark on food items during inspection.	03/24/21 COS	BN
3-302.11 (A)(1)(b)	Box of frozen raw ground pork rib patty's are stored over fully cooked chicken product on shelf in walk-in freezer. Inspector observed food employee move box of frozen raw ground pork rib patty's to bottom of shelf in walk-in freezer to prevent any contamination during inspection.	03/24/21 COS	BN
8-304.11	There is no written employee illness policy for inspector to review. Food establishments shall have an employee illness policy prior to opening. Inspector provided the FDA Form 1-B on illness reporting for food service director; food service director implemented employee illness policy immediately and went over policy with employee(s) during inspection.	03/24/21 COS	BN

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
6-501.12 (A)	Food and dirt-like debris observed on shelving and underneath shelving units throughout the kitchen areas, storage area, and by warewashing area. Physical facilities shall be cleaned as often as necessary to keep them clean.	NRI	BN
4-501.11 (A) Note(s):	<p>Plug on garbage disposal is torn and damaged. Equipment shall be maintained in good condition.</p> <p>Warewashing equipment: - Eva 2000 dish machine mechanically sanitizes dishes using approved Sanitizer E.S. chlorine sanitizer at a concentration of 50 parts per million (ppm) - inspector verified concentration using a chlorine test strip during inspection. -Sanitizing food and non-food contact surfaces: Wiping cloth stored in bucket of unapproved Novel Wash bleach chlorine sanitizer solution at a concentration of 100 ppm (see noted priority item), food employee remix sanitizer using approved Sanitizer E.S. chlorine sanitizer at a concentration of 100 parts per million (ppm). Inspector verified concentrations using a chlorine test strip during inspection.</p> <p>***Manual 3-compartment sink is not used for warewashing, and first compartment is used as a food prep sink. ***Home-use cooler/freezer in kitchen is for staff use only.</p> <p>NRI = Next Routine Inspection</p>	NRI	BN

EDUCATION PROVIDED OR COMMENTS

Facility is connected to the City of Perryville water supply and sewer system. Pest control is conducted on a monthly basis, during inspection inspector observed no evidence of pest activity. Inspector discussed sanitizer criteria, cleaning hood ventilation system, grease trap maintenance, discarding pots/pans that have heating damage/pitting, on-line food safety courses, employee illness reporting, and best practices to prevent the spread of COVID-19.

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	EPHS No. 1682	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date: N/A