



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

TIME IN	10:30 am	TIME OUT	12:30 pm
DATE	03/03/2020	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: Perryville Elementary School	OWNER: Perry County School District 32	PERSON IN CHARGE: Jonnic Berkbigler
ADDRESS: 326 College Street	ESTABLISHMENT NUMBER:	COUNTY: Perry - 157
CITY/ZIP: Perryville, MO 63775	PHONE: 573-547-7500	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"/> C. STORE	<input type="checkbox"/> CATERER	<input type="checkbox"/> DELI	<input type="checkbox"/> GROCERY STORE	<input type="checkbox"/> INSTITUTION	<input type="checkbox"/> MOBILE VENDORS
	<input type="checkbox"/> RESTAURANT	<input checked="" type="checkbox"/> SCHOOL	<input type="checkbox"/> SENIOR CENTER	<input type="checkbox"/> SUMMER F.P.	<input type="checkbox"/> TAVERN	<input type="checkbox"/> TEMP. FOOD	

PURPOSE	<input type="checkbox"/> Pre-opening	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Follow-up	<input type="checkbox"/> Complaint	<input type="checkbox"/> Other _____
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FROZEN DESSERT	<input type="checkbox"/> Approved	<input type="checkbox"/> Disapproved	<input checked="" type="checkbox"/> Not Applicable	SEWAGE DISPOSAL	<input checked="" type="checkbox"/> PUBLIC	<input checked="" type="checkbox"/> COMMUNITY	<input type="checkbox"/> NON-COMMUNITY	<input type="checkbox"/> PRIVATE
License No. _____				<input type="checkbox"/> PRIVATE	Date Sampled _____		Results _____	

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 <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	<b>Employee Health</b>			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		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			IN 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			<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)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<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				<b>Highly Susceptible Populations</b>		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<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			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated	✓			<b>Conformance with Approved Procedures</b>		
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		
	<b>Protection from Contamination</b>			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		
		<b>Food Temperature Control</b>			<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					<b>Utensils, Equipment and Vending</b>		
<input checked="" type="checkbox"/>		Thermometers provided and accurate			<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<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		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<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		

Person in Charge /Title: <i>Jonnic Berkbigler</i>	Jonnic Berkbigler	Date: 03/03/2020
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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

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BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
FOOD ESTABLISHMENT INSPECTION REPORT



ESTABLISHMENT NAME		ADDRESS		CITY/ZIP	
Perryville Elementary School		326 College Street		Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F		FOOD PRODUCT/LOCATION	
Steamed broccoli / hot holding in hot table		158.0		Jar of mayo / cold holding in True 3 door cooler	
Sausage pizza / hot holding in Cres Core hot holding unit		137.0		True: 3 door meat freezer / 3 door veggie freezer	
Fully cooked breaded chicken patty / hot holding in Cres Core hot holding unit		142.0		Cres Cor hot holding unit / White chest freezer	
Fully cooked ribs / hot holding in Cres Core hot holding unit		119.0		True 3 door cooler / McCall 6 door cooler	
Packaged whipped butter / cold holding in McCall 6 door cooler		37.0		Main Beverage Air milk cooler / Secondary Beverage Air milk cooler	
Code		Reference		Priority Items	
3-101.11		Observation: A plastic jar of ranch dressing cracked on the bottom leaking onto floor underneath food storage shelving unit. Required: Food shall be safe, unadulterated, and honestly presented. COS: Inspector observed food manager voluntarily discard jar of ranch dressing during inspection.		03/03/20	
3-501.16		Observation: BBQ fully cooked ribs are hot held in Cres Core hot holding unit at 119.0°F. Required: Potentially hazardous food, shall be maintained at one hundred thirty-five degrees Fahrenheit (135°F) or above. Observation: Wiping cloth food sanitizing solution is at 400+ parts per million (ppm) during inspection. Required: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times shall be used in accordance with the EPA-registered label use instructions. COS: Inspector observed food employee remix wiping cloth bucket sanitizing solution to yield a 300 ppm quaternary sanitizing solution.		03/03/20	
7-204.11				03/03/20	
Code		Reference		Core Items	
5-202.12		(A) Observation: Inspector measured temperature of bathroom handwash sink water use by employees at 80.0°F. Required: A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit (100°F) through a mixing valve or combination faucet. Observation: Outside waste dumpster is not watertight due to missing drain plug. Required: Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.		03/10/20	
5-501.114		Observation: Outside waste dumpster is not watertight due to missing drain plug. Required: Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.		03/10/20	
5-501.113		(B) Observation: Outside waste dumpster lids are kept open, and their is no lid provide on recycling dumpster for cans. Required: Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.		03/17/20	
6-501.12		(A) Observation: Ranch-like debris on floor underneath food storage shelving unit. Required: Physical facilities shall be cleaned as often as necessary to keep them clean.		03/03/20	
EDUCATION PROVIDED OR COMMENTS					
Water for the facility is supplied by the city of Perryville, MO. Pest control is conducted on a monthly basis by Advanced Pest Control. Inspector reviewed USDA HACCP plan and logs; and discussed cooling and record monitoring procedures.					
Inspector reviewed USDA HACCP plan and logs; and discussed cooling and record monitoring procedures.					
Person in Charge / Title:		Jonnice Berkbigler			
Inspector:		Melanie Zernicke			
Follow-up:		Follow-up Date: N/A			
Date:		03/03/2020			
E.P.H.S. No.		1682			
Telephone No.		573-547-6564			
CANARY - FILE COPY					
DISTRIBUTION - WHITE - OWNER'S COPY					
MO 580-1814 (9-13)					



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b></p> <p>Note:</p> <p>*Warewashing equipment: Hobart dish machine with high temperature water sanitizing rinse - 180° F, verified by inspector using a thermal test strip during inspection. A manual 3-compartment sink is used with approved Food Contact quaternary sanitizer solution at a concentration of 300 part per million (ppm) - verified by inspector using a quaternary test strip during inspection.</p> <p>*Sanitizing food and non-food contact surfaces: Wiping cloth in a bucket of approved Food Contact quaternary sanitizer solution at a concentration of 400+ / 300 parts ppm - verified by inspector using a quaternary test strip during inspection (see noted violation).</p> <p>**Kitchen manager stated that the flooring in kitchen area is proposed to be redone before the 2022-2023 school year.</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). <b>These items are to be corrected by the next regular inspection or as stated.</b></p>		
2-402.11 (A)	<p>Observation: Food manager was not wearing a proper hair restraint while working with food.            Required: Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.</p>	03/04/20	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Jonnice Berkbigler</i>		Jonnice Berkbigler		Date: 03/03/2020	
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