

## 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 NO NEXT ROUTINE INSPECTION, OR SUCH SHORTER PEI WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIE ESTABLISHMENT NAME: Perryville Elementary School	RIOD OF TIME AS MA	Y BE SPEC AY RESULT	OIFIED IN WR IN CESSATI OI District	ITING BY TON OF YOU	THE REGULATORY AUTHORITY. FAILURE TO C UR FOOD OPERATIONS.  PERSON IN CHARGE:  Jonnice Berkbigle	COMPLY
ADDRESS: 326 College Street			ESTABLIS	SHMENT	NUMBER: COUNTY: Perry - 157	
CITY/ZIP: Perryville, MO 63775	PHONE: 573-547-7500		FAX:		P.H. PRIORITY:	м 🔲 L
ESTABLISHMENT TYPE BAKERY C. STORE RESTAURANT PURPOSE CATERE SCHOOL SENIOR	R DELI	MER F.P.	GROC TAVER	ERY STOR	E INSTITUTION MOBILE VE	NDORS
Pre-opening Routine Follow-up	☐ Complaint ☐	Other_				
FROZEN DESSERT  Approved Disapproved Not Applicable  License No	SEWAGE DISPOSA  PUBLIC  PRIVAT		TER SUPPL COMMUNIT		NON-COMMUNITY PRIVATE Date Sampled Results	
	RISK FACT	ORS AND	INTERVEN	ITIONS		
Risk factors are food preparation practices and employe foodborne illness outbreaks. Public health interventions						s in
Compliance Demonstration of Kr	owledge		Compliano		Potentially Hazardous Foods	COS R
Person in charge present, demo and performs duties	nstrates knowledge,		IN OUT	N/A	Proper cooking, time and temperature	
Employee Hea			IN OUT		Proper reheating procedures for hot holding	
OUT Proper use of reporting, restriction	on and exclusion		IN OUT	N/O N/A	Proper cooling time and temperatures Proper hot holding temperatures	
Good Hygienic Pro  Good Hygienic Pro  Proper eating, tasting, drinking of			TUO MI	N/A N/O N/A	Proper cold holding temperatures  Proper date marking and disposition	
No discharge from eyes, nose an			IN OUT		Time as a public health control (procedures /	
Preventing Contaminate	on by Hands				records)  Consumer Advisory	
OUT N/O Hands clean and properly washe	ed		IN OUT	WA	Consumer advisory provided for raw or undercooked food	
No bare hand contact with ready					Highly Susceptible Populations	
IN OUT Adequate handwashing facilities			TUO NI	N/O N/A	Pasteurized foods used, prohibited foods not	
accessible Approved Sou	rce			1995 1990	offered Chemical	
OUT Food obtained from approved so			JN OUT	N/A	Food additives: approved and properly used Toxic substances properly identified, stored and	
IN OUT N/A Food received at proper tempera			N OUT		used	
IN OVT Food in good condition, safe and Required records available: shell		/	0117	-	Conformance with Approved Procedures Compliance with approved Specialized Process	
IN OUT N/O M/A destruction	**************************************		IN OUT	NA	and HACCP plan	
Protection from Cont.  N/A Food separated and protected	amination		The letter	to the left of	f each item indicates that item's status at the time	of the
OUT N/A Food-contact surfaces cleaned 8	sanitized		inspection IN	= in complia	ance OUT = not in compliance	
OUT N/O Proper disposition of returned, p	reviously served,		N/A	A = not appl S=Correcte	icable N/O = not observed	
reconditioned, and unsafe food	GOO	OD RETAIL	PRACTICES	3-Correcte	d On Site K-Repeat item	11955
	ative measures to con	trol the intro	duction of pat		emicals, and physical objects into foods.	
IN OUT Safe Food and Water  ✓ Pasteurized eggs used where required	Contract of the Contract of th	COS R	IN OUT	In-use u	Proper Use of Utensils tensils: properly stored	COS R
Water and ice from approved source				Utensils	, equipment and linens; properly stored, dried,	
Food Temperature Cont			7	Single-u	se/single-service articles: properly stored, used	
Adequate equipment for temperature co Approved thawing methods used	ntrol			Gloves	used properly Utensils, Equipment and Vending	
Thermometers provided and accurate			7	Food and nonfood-contact surfaces cleanable, pro		
Food Identification			1	Warewa	d, constructed, and used ishing facilities: installed, maintained, used; test	
Food properly labeled; original container		_	7	Strips us Nonfood	sed d-contact surfaces clean	
Prevention of Food Contami	Prevention of Food Contamination			Physical Facilities		
Insects, rodents, and animals not present  Contamination prevented during food preparation, storage			7		cold water available, adequate pressure g installed; proper backflow devices	
and display				Sewage	and wastewater properly disposed	
fingernails and jewelry					cilities: properly constructed, supplied, cleaned	
Wiping cloths: properly used and stored Fruits and vegetables washed before us			1	Garbag	e/refuse properly disposed; facilities maintained	
	0			Physica	I facilities installed, maintained, and clean	
Person in Charge /Title:	landon	Jonnice E			Date: 03/03/2020	
Inspector: Main Final	Melanie Ze	rnicke 5	elephone No 73-547-65	64 1682 CANARY - F		■ No E6.37

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



PAGE

pector:	J. F. Tul			FPHS No.   Follow-up Date: N/8	⊒ √es	N
IO ni nosı	narge /Title:	whish	Jonnice Berkbigler	cbigler Date: 03/03/202	50	
			cooling and record monitoring procedure			
ter for th	e facility is supplied by the city of l		t control is conducted on a monthly basis	onthly basis by Advanced Pe	.lontroD tes	
		EDUCATION	PROVIDED OR COMMENTS	Thinking or the same		
21.10	Observation: Ranch-like debris o Rquired: Physical facilities shall b		food storage shelving unit. as necessary to keep them clean.	yesu.	03/03/50	
	cans. Required: Receptacles and waste covered with tight-fitting lids or do		refuse, recyclables, and returnables shall the food establishment.	tusples shall be kept		
E11.10		oster lids are kept o	open, and their is no lid provide on recycling	de on recycling dumpster for	03/17/20	
411.10	Observation: Outside waste dum Required: Drains in receptacles a drain plugs in place.		ght due to missing drain plug. units for refuse, recyclables, and returnat	and returnables shall have	03/10\20	
	90.0°F.	of begqiupe ad lls	provide water at a temperature of at least	re of at least one		
	Observation: Inspector measured	temperature of ba	throom handwash sink water use by emp	use by employees at	03/10/20	
21.20					2014/02/10/03/03/03	Ú
	standard operating procedures (SSOPs).	erational controls, facilit	RE ITEMS les or structures, equipment design, general maintens corrected by the next regular inspection or as sta		Conect by (date)	etinl
eference	Required: A chemical sanitizer u fimes shall be used in accordance COS: Inspector observed food en quaternary sanitizing solution.  Core items relate to general sanitation, opsariance items relate to general sanitation, opsariance (SSOPs).	sed in a sanitizing se with the EPA-reg nployee remix wip	solution for a manual or mechanical opera jisfered label use instructions, ing cloth bucket sanitizing solution to yield PRE ITEMS	nation to yield a 300 ppm ution to yield a 300 ppm		edinl
eference	Observation: Wiping cloth food a Required: A chemical sanitizer u times shall be used in accordanc COS: Inspector observed food e quaternary sanitizing solution.  Core items relate to general sanitation, operations items relate to general sanitation, operations are standard operating procedures (SSOPs).	sed in a sanitizing se with the EPA-reg nployee remix wip	istered label use instructions. ing cloth bucket sanitizing solution to yield IRE ITEMS	nation to yield a 300 ppm ution to yield a 300 ppm		etinl
abo.D aonarafa	Required: Potentially hazardous (135°F) or above.  Observation: Wiping cloth food a times shall be used in accordance. COS: Inspector observed food equaternary sanitizing solution.	food, shall be main anitizing solution is e with the EPA-reg nployee remix wip	solution for a manual or mechanical opera jisfered label use instructions, ing cloth bucket sanitizing solution to yield PRE ITEMS	five degrees Fahrenheit  m) during inspection.  ution to yield a 300 ppm  eneral maintenance or sanitation	Conect by	etinl
(1) (04,11 (Code	Required: Food shall be safe, un COS: Inspector observed food m Observation: BBQ fully cooked in Required: Potentially hazardous (135°F) or above.  Observation: Wiping cloth food a times shall be used in accordancy COS: Inspector observed food equaternary sanitizing solution.	anager voluntarily be are hot held in 6 food, shall be mair anitizing solution is ewith the EPA-reg mployee remix wip opposed in a samitizing of the properties of the propert	discard jar of ranch dressing during inspectes Core hot holding unit at 119.0°F.  Italined at one hundred thirty-five degrees solution for a manual or mechanical operalistered label use instructions ing cloth bucket sanitizing solution to yield the process of structures, equipment design, general maintenates or structures, equipment design, general maintenates or structures, equipment design, general maintenates.	five degrees Fahrenheit m) during inspection. anical operation at contact ution to yield a 300 ppm	Conect by 03/03/20	edinl
(1) (04,11 (Code	Observation: A plastic jar of rand shelving unit.  Required: Food shall be safe, un COS: Inspector observed food m Required: Potentially hazardous (135°F) or above.  Observation: Wiping cloth food a times shall be used in accordancy COS: Inspector observed food a quaternary sanitizing solution.	h dressing cracked and his anager voluntarily be are hot held in cood, shall be main with the EPA-regmployee remix wip apployee remix wip analyse.	ton the bottom leaking onto floor underned onestly presented.  Cres Core hot holding unit at 119.0°F.  At 400+ parts per million (ppm) during inspecial at one hundred thirty-five degrees is to a manual or mechanical operalistered label use instructions.  Indicate the instructions of the instruction of the instructio	during inspection. 119.0°F. five degrees Fahrenheit m) during inspection. ranical operation at contact ution to yield a 300 ppm	O3/03/SO	edinl
(1) (1) (04.11	Observation: A plastic jar of rand shelving unit.  Deservation: A plastic jar of rand shelving unit.  Required: Food shall be safe, un Required: Potentially cooked in Required: Potentially hazardous (135°F) or above.  Observation: Wiping cloth food a Required: A chemical sanitizer u times shall be used in accordanc COS: Inspector observed food a quaternary sanitizing solution.	ination, prevention or or almedian, prevention or or almost and by decaying cracked and literated, and his anager voluntarily bod, shall be main anitizing solution is ewith the EPA-regmphoyee remix wip anployee remix wip and the almost analysis and the analysis and the almost anitizing solution is a sanitizing anitizing solution is anitizing solution is anitizing solution is anitizing solution is anitizing solution.	ADRITY ITEMS  duction to an acceptable level, hazards associated was duction to an acceptable level, hazards associated was on the bottom leaking onto floor underned on the bottom leaking onto floor underned discard jar of ranch dressing during inspection on the holding unit at 119.0°F.  The Core hot holding unit at 119.0°F.  It all 400+ parts per million (ppm) during inspection for a manual or mechanical operation of the process of a function for a manual or mechanical operation of the formation of t	ds associated with foodborne illness loor underneath food storage during inspection.  119.0°F.  m) during inspection. m) during inspection. ution to yield a 300 ppm	Correct by (date) 03/03/20 03/03/20	tinl
Code eference (1) (1) (1) (1) (1) (1) (1) (1) (2) (1) (2) (3) (4) (5) (6) (6) (6) (6) (6) (6) (6) (6) (6) (6	Observation: A plastic jar of rand shelving unit.  Deservation: A plastic jar of rand shelving unit.  Required: Food shall be safe, un Required: Potentially cooked in Required: Potentially hazardous (135°F) or above.  Observation: Wiping cloth food a Required: A chemical sanitizer u times shall be used in accordanc COS: Inspector observed food a quaternary sanitizing solution.	ination, prevention or or almedian, prevention or or almost and by decaying cracked and literated, and his anager voluntarily bod, shall be main anitizing solution is ewith the EPA-regmphoyee remix wip anployee remix wip and the almost analysis and the analysis and the almost anitizing solution is a sanitizing anitizing solution is anitizing solution is anitizing solution is anitizing solution is anitizing solution.	thin 72 hours or as etated.  In on the bottom leaking onto floor underned on the bottom leaking onto floor underned on the bottom leaking onto floor underned discard jar of ranch dressing during inspections.  Cres Core hot holding unit at 119.0°F.  Italined at one hundred thirty-five degrees solution for a manual or mechanical operalistered label use instructions ingocloth bucket sanitizing solution to yield ingocloth bucket sanitiz	ds associated with foodborne illness loor underneath food storage during inspection.  119.0°F.  m) during inspection. m) during inspection. ution to yield a 300 ppm	Correct by (date) (38.0 / 38.0	o.s.
Code eference (1) (1) (2) (1) (2) (1) (2) (3) (4) (5) (6) (6) (6) (7) (7) (7) (7) (7) (7) (7) (7) (7) (7	Priority items contribute directly to the elin or injury. These items MUST RECEIVE I Shelving unit.  Cos: Inspector observed food meet and times shelving.  Cos: Inspector observed food meet (135°F) or above.  Cos: Inspector observed food a Required: Potentially hazardous times shall be used in accordancy.  Cos: Inspector observed food a quasternary sanitizing solution.	PRICIONAL PROPRIED TO WARREDIATE ACTION WAS MAREDIATE ACTION WAS MADE ACTION WAS ACTION WAS ACTIONALLY OF THE PROPRIED OF THE	True 3 door cooler / McCall 6 door Main Beverage Air milk cooler / Secondary Beverage and secondary Beverage of the bottom leaking onto floor underned on the bottom leaking onto floor underned also franch dressing during inspective for the hot holding unit at 119.0°F.  Cres Core hot holding unit at 119.0°F.  At 400+ parts per million (ppm) during inspection for a manual or mechanical operation of the formation for a manual or mechanical operation of the formation for a manual or mechanical operation of the formation for a manual or mechanical operation of the formation for a manual or mechanical operation of the formation for a manual or mechanical operation of the formation for a manual or mechanical operation for a manual or mechanical or mechanical operation for a manual or mechanical o	McCall 6 door cooler associated with foodborne illness de associated with foodborne illness door underneath food storage during inspection.  T19.0°F.  Tyo of P.  Tyo yield a 300 ppm of the provided a 300 ppm	38.0 \ 3 (38.0 \ 38.0 \	0.50 0.50 0.50
ly cooked ni kaged whipp code eference (1) (1) (1) (1)	Phonty items contribute directly to the elin or injury. These items MUST RECEIVE I Observation: A plastic jar of rand shelving unit.  COS: Inspector observed food m Required: Potentially hazardous Required: Potentially hazardous Required: Potentially hazardous Required: Potentially hazardous (135°F) or above.  COS: Inspector observed food a times shall be used in accordanct COS: Inspector observed food a quaternary sanitizing solution.	ay.0  PRICAL MEDIATE ACTION with a confusion, prevention or or managed, and the confusion of the confusion o	Cres Cor hot holding unit / White cheat  True 3 door cooler / McCall 6 door  Main Beverage Air milk cooler / Secondary Beverage Air milk on the bottom leaking onto floor underned on the bottom leaking onto floor underned also from leaking unit at 119.0°F.  Cres Core hot holding unit at 119.0°F.  At 400+ parts per million (ppm) during insperiented at one hundred thirty-five degrees solution for a manual or mechanical operation of the formation for a manual or mechanical operation for a manual or mechanical operation of the formation for a manual or mechanical operation of the formation for a manual or mechanical operation of the formation for a manual or mechanical operation of the formation for a manual or mechanical operation of the formation for a manual or mechanical operation for a manual or mechanical operation of the formation for a manual or mechanical operation for a manual or mechanical or mechanical or mechanical or a manual or mechanical or m	mit / White chest freezer  McCall 6 door cooler  as associated with foodborne illness  during inspection.  The degrees Fahrenheit  m) during inspection.  my during inspection.  The degrees Fahrenheit  who degrees Fahrenheit  anical operation at contact  ution to yield a 300 ppm  eneral maintenance or sanitation.	03/03/20 03/03/20 03/03/20 38.0 / 3 38.0 / 3 38.0 / 3 38.0 / 3	0.68 0.20 0.20
Code cooked bread- if cooked ril	hot holding in Cres Core hot holding unit holding in Cres Core hot holding unit acticken patry I hot holding in Cres Core hot holding unit be I holding in Cres Core hot holding unit be dutter I cold holding in McCall 6 door cooler or injury. These items MUST RECEIVE I hongly items contribute directly to the elit shelving unit.  Observation: A plastic jar of rand Required: Food shall be safe, unit with the modern or injury. These items Must receive I hopervation: BBQ fully cooked in Required: Potentially hazardous (135°F) or above.  Observation: Wiping cloth food a Required: A chemical sanitizer unit with the same of the cooked in accordance (135°F) or above.  COS: Inspector observed food a quatemary sanitizing solution.	192.0 142.0 149.0 37.0 37.0 179.0 17	True: 3 door mest freezer / 3 door veggy  Cres Cor hot holding unit / White chest  True 3 door cooler / McCall 6 door  True 3 door cooler / Secondary Bever  Main Beverage Air milk cooler / Secondary Bever  dutin 72 hours or as stated.  John The bottom leaking onto floor underne  onestly presented.  Cres Core hot holding unit at 119.0°F.  Salution for a manual or mechanical operation of the mechan	and Varied the statement of a door veggie freezer  McCall 6 door cooler  as associated with foodborne illness  during inspection.  119.0°F.  m) during inspection.  The degrees Fahrenheit  anical operation at contact	-8.0\-150	0.8 0.9 0.9 0.2 0.2 0.2 0.3
Code cooked bread- if cooked ril	defecting in Cres Core hot holding unit of hot holding in Cres Core hot holding unit of hot holding in Cres Core hot holding unit of holding in McCall 6 door cooler or injury. These items MUST RECEIVE or injury. These items of holding unit.  COS: Inspector observed food in Required: Potentially hazardous Required: Potentially hazardous (135°F) or above.  COS: Inspector observed food a times shall be used in accordancy cooled in accordancy and in the cooled in accordancy cooled in accordancy shall be used in accordancy cooled	142.0 19.0 19.0 37.0 PRIC PRIC PRIC PRIC PRIC PRIC PRIC PRIC	Cres Cor hot holding unit / White cheat  True 3 door cooler / McCall 6 door  Main Beverage Air milk cooler / Secondary Beverage Air milk on the bottom leaking onto floor underned on the bottom leaking onto floor underned also from leaking unit at 119.0°F.  Cres Core hot holding unit at 119.0°F.  At 400+ parts per million (ppm) during insperiented at one hundred thirty-five degrees solution for a manual or mechanical operation of the formation for a manual or mechanical operation for a manual or mechanical operation of the formation for a manual or mechanical operation of the formation for a manual or mechanical operation of the formation for a manual or mechanical operation of the formation for a manual or mechanical operation of the formation for a manual or mechanical operation for a manual or mechanical operation of the formation for a manual or mechanical operation for a manual or mechanical or mechanical or mechanical or a manual or mechanical or m	ng in True 3 door cooler  11 / 3 door veggie freezer  McCall 6 door cooler  acondary Beverage Air milk cooler  during inspection.  119.0°F.  m) during inspection.  119.0°F.  m) during inspection.  119.0°F.  intion to yield a 300 ppm  eneral maintenance or sanitation.	03/03/20 03/03/20 03/03/20 38.0 / 3 38.0 / 3 38.0 / 3 38.0 / 3	0.8



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

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FAGE		U		

establishme Perryville	NT NAME E Elementary School	326 College Street		CITY/ZIP Perrvv	ille, MO 6377	5	
FOOD PRODUCT/LOCATION		TEMP. in ° F	TEMP. in ° F FOOD PRODUCT/ LOCATI			TEMP. i	n ° F
Code		PRIORITY IT	FMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEI	e elimination, prevention or reduction	to an acceptable level, hazar	ds associated v	vith foodborne illness	(date)	muai
	*Warewashing equipment: Hoby inspector using a thermal Food Contact quaternary san inspector using a quaternary *Sanitizing food and non-food quaternary sanitizer solution a quaternary test strip during in **Kitchen manager stated that school year.	test strip during inspection. A itizer solution at a concentratest strip during inspection.  I contact surfaces: Wiping cloat a concentration of 400+ / 3 spection (see noted violation	manual 3-compartmer ion of 300 part per million of 300 part per million of approach in a bucket of a b	nt sink is use ion (ppm) - v eved Food C by inspecto	ed with approved verified by ontact or using a		
Code Reference	Core items relate to general sanitatio standard operating procedures (SSO	CORE ITEM n, operational controls, facilities or str Ps). These items are to be correct	uctures, equipment design, g	eneral mainten	ance or sanitation	Correct by (date)	Initial
2-402.11 A)	Observation: Food manager of Required: Food employees stand clothing that covers body exposed food; clean equipme	was not wearing a proper hai nall wear hair restraints such hair, that are designed and v ent, utensils, and linens; and u	r restraint while working as hats, hair coverings worn to effectively keep unwrapped single-servi	g with food. or nets, be their hair fr	ard restraints, om contacting	03/04/20	
		EDUCATION PROVID	DED OR COMMENTS				
	Charge /Title: Johnics &	Ellarlon	Jonnice Berkbigler		Date: 03/03/2020		I
Inspector:	Main Finis	Melanie Zernick	0		Follow-up: Follow-up Date: N/a	□Yes 1	■ No E6.37A