



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

TIME IN	9:40 am	TIME OUT	1:00 pm
DATE	02/25/2020	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: <b>Perryville Senior/Junior High</b>		OWNER: <b>Perry County District 32</b>		PERSON IN CHARGE: <b>Debra Baer</b>	
ADDRESS: <b>326 College Street</b>			ESTABLISHMENT NUMBER:		COUNTY: <b>Perry - 157</b>
CITY/ZIP: <b>Perryville, MO 63775</b>		PHONE: <b>573-547-7500 ext. 220</b>	FAX:		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE					
<input type="checkbox"/> BAKERY RESTAURANT	<input type="checkbox"/> C. STORE SCHOOL	<input type="checkbox"/> CATERER SENIOR CENTER	<input type="checkbox"/> DELI SUMMER F.P.	<input type="checkbox"/> GROCERY STORE TAVERN	<input type="checkbox"/> INSTITUTION 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 _____					
FROZEN DESSERT		SEWAGE DISPOSAL		WATER SUPPLY	
<input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable		<input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		<input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE	
License No. _____				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			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
<b>Employee Health</b>				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness: policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <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		
<b>Good Hygienic Practices</b>				<input checked="" type="checkbox"/> OUT 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			<input type="checkbox"/> IN <input type="checkbox"/> 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			<input type="checkbox"/> IN <input type="checkbox"/> 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>			
<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		
<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		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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			<b>Conformance with Approved Procedures</b>			
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> 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"/>
<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: <b>Debra Baer</b>		Date: <b>02/25/2020</b>	
Inspector: <b>Melanie Zernicke</b>	Telephone No. <b>573-547-6564</b>	EPHS No. <b>1682</b>	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date: <b>N/A</b>	



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ESTABLISHMENT NAME Perryville Senior/Junior High		ADDRESS 326 College Street		CITY /ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Beef burrito / hot holding in Cres Cor hot holding unit		186.0	Diced ham in salad / cold holding in True 3 door cooler in Senior Cafe		39.0
Wrapped beef burger / hot holding in Cres Cor hot holding unit		157.0	True 3 door cooler in Senior Cafe / Propel drink cooler in Senior Cafe		40.0 / 37.0
Cheese sauce / hot holding in hot element table		150.0	Senior Cafe milk cooler		38
Steamed broccoli / hot holding in hot element table		138.0	Sliced tomatoes / cold holding in container in ice bath		43.0
Rice / cooked in steamer		158.0	Egg rolls / cooked in oven // Orange chicken / cooked in oven		155.0 / 170.0

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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4-703.11	<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>Observation: Food employee placed cleaned, rinsed dishes in quaternary sanitizing solution for a contact time of 5 seconds.          Required: After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods. Contact times shall be consistent with those on EPA-registered label use instructions by providing a contact time of at least thirty (30) seconds for other chemical sanitizing solutions.          COS: Inspector observed food employee placing cleaned dishes back into sanitizing solution for a contact time of 60 seconds.</p> <p><b>*Warewashing equipment:</b>          -Hobart dishmachine with high temperature water sanitize rinse - 180° F, verified by inspector using a thermal test strip during inspection.          -Manual 3-compartment sink with chemical sanitizing step using a Quat Sanitizer with a concentration of 200 parts per million (ppm), verified by inspector using a quaternary test strip during inspection.</p> <p>*Hobart walk-in cooler: 38.8° F *Diced turkey / cold holding in Hobart walk-in cooler: 39.0° F          *Snowman freezer: 10.0° F *Traulsen 3-door cooler: 40° F          *Beverage-air milk cooler in back storage: 38.1° F *Junior cafe milk cooler: 38.1° F</p>	02/25/20	
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-903.12 (A)(5)	<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> <p>Observation: Pitchers are stored underneath 2-compartment sink septic line in cabinet in Senior Cafe.          Required: Cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be stored under sewer lines that are not shielded to intercept potential drips.</p>	02/28/20	
7-206.12	<p>Observation: Snap traps in back storage area under shelving near exit door.          Required: Rodent bait shall be contained in a covered, tamper-resistant bait station.</p>	02/28/20	
4-501.11 (B)	<p>Observation: Snowman freezer door seal ripped and the freezer door not completely closing.          Required: Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.</p>	07/01/20	
6-201.11	<p>Observation: Tile by mop sink is cracked and damaged which is not smooth or easily cleanable.          Required: Antislip floor coverings or applications may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.</p>	07/01/20	
6-501.12 (A)	<p>Observation: Dry storage area floor is soiled with dirt-like debris.          Required: Physical facilities shall be cleaned as often as necessary to keep them clean.</p>	02/28/20	

EDUCATION PROVIDED OR COMMENTS

Water is supplied by the city of Perryville, MO. Pest control is conducted on a monthly basis by Advanced Pest Control System, inspector reviewed invoices.

Person in Charge /Title:	<i>Debra Baer</i> Debra Baer	Date:	02/25/2020
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