



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

TIME IN	11:00 am	TIME OUT	1:00 pm
DATE	10/30/2019	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: St. Vincent High School	OWNER: St. Vincent de Paul Church	PERSON IN CHARGE: Tammy Lohmann
ADDRESS: 21 S. Water Street	ESTABLISHMENT NUMBER:	COUNTY: Perry
CITY/ZIP: Perryville, MO 63775	PHONE: 573-547-4300 ext. 247	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 checked="" 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 <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 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 _____

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		
	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		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			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			IN 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 <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/> N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/>	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		
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		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/>	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		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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"/>		Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Tammy Lohmann</i>	Tammy Lohmann	Date: 10/30/19
Inspector: <i>Melanie Zernicke</i>	Melanie Zernicke	Telephone No. 573-547-6564
	EPHS No. 1682	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 01/03/2020



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

ESTABLISHMENT NAME St. Vincent High School		ADDRESS 21 S. Water Street		CITY/ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
BBQ rib meat / hot holding in oven		156.1	Pre-cooked chicken patty / cold holding in #3 True freezer		0.0
Wrapped hamburger / hot holding in oven		104.5	Tator tots / cold holding in #2 True freezer		0.0
Skinless potatoe /hot holding on steam table		167.4	Home-use kenmore cooler / freezer		41.0 / 3.1
Boiled egg sliced / cold holding on ice bath		39.7	True 2 door freezers #2 / #3		16.2 / 2.5
Cooked diced ham / cold holding on ice bath		44.5	Parlick milk cooler / Traulsen 3 door cooler		40.8 / 38.7

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

5-203.14	Inspector observed no backflow prevention device on mop sink in janitors closet outside of cafeteria. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bib if a hose is attached or on a hose bib if a hose is not attached and backflow prevention is required by law, by installing an approved backflow prevention device.	11/06/19	
2-301.14 (H)	Food employees observed not washing hands before donning gloves during inspection. Food employees shall clean their hands and exposed portions of their arms, immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles; and before donning gloves for working with food.	10/30/19	
4-601.11 (A)	Ice guard in ice machine maker was observed soiled with a slime-mold-like debris. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Clean ice guard in ice machine maker.	10/30/19	
5-202.13	Spray nozzle at pre-scrape sink was observed hanging below flood rim, allowing back-siphonage of soiled-gray water into fresh water supply. An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch (1") to protect water supply. Provide proper air gap on plumbing fixture at pre-scrape sink.	11/04/19	
3-306.11	Baked desserts were observed stored on top of food display and not protected from contamination. Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.	10/30/19	
3-501.16 (A)(1)	Hamburgers wrapped in foil wrap, hot holding in oven were observed at a temperature of 104.5°F during inspection. Potentially hazardous foods shall be hot held 135°F or above; or cold held at 41°F or below.	10/30/19	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

6-301.12	Inspector observed no paper toweling at hand wash sink during inspection.	10/30/19	
4-601.11	COS: Food employee provided paper toweling at hand wash sink during inspection. Ventilation hood above oven was observed soiled with dust-like debris. Caulking used by CNA dish machine by pre-scrape sink was observed soiled with a black-mold-like debris. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Clean ventilation hood, and replace caulking by CNA dish machine and prevent the accumulation of black-mold-like debris.	12/06/19	
4-101.19	It was observed that the bottom of kitchen prep tables/cabinets, bottom shelf of dish machine, and shelving under steam table is observed chipping paint. Opening by the pre-scrape sink by CNA dish machine has wooden trim that is observed black and damaged and no longer smooth. 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.	12/30/19	
4-501.11 (A)	Ware wash baskets for dish machine are cracked. Equipment shall be maintained in a state of repair and condition, and shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.	12/30/19	
4-301.12 (D)(1)	Sheet pans were observed being washed with unapproved detergent-sanitizer solution consisting of regular detergent mixed with unscented bleach in second compartment of 2-compartment sink that is not approve for use by Perry County Health Department. Before a two 2-compartment sink is used the operator shall have its use approved. Discontinue using 2-compartment sink for ware washing and use CNA Dish Machine to properly wash, rinse, and sanitize food equipment and utensils.	10/30/19	

EDUCATION PROVIDED OR COMMENTS

Water for facility is supplied by the city of Perryville, MO. Pest control is conducted on a monthly basis, and inspector observed no evidence of pest activity during inspection. Discussed equipment, cleaning food & non-food contact surfaces, Food Safety HACCP, and (see pg. 3)

Person in Charge /Title: <i>Tammy Lohmann</i> Tammy Lohmann		Date: 10/30/19	
Inspector: <i>Melanie Zernicke</i> Melanie Zernicke	Telephone No. 573-547-6564	EPHS No. 1682	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 01/03/2020



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	<p>Note: CNA Dish Machine - chemical rinse - chlorine - ECO San - 50 ppm - inspector verified using a chlorine test strip</p> <p>***An exit interview was conducted on 11/25/19 with Tammy Lohmann by Melanie Zernicke. A copy of the report was emailed to food service director at tlhmann@svdepaul.org.</p>		
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3-304.14 (B)	Wiping cloths used to sanitize tables in cafeteria and other non-food contact surfaces were observed held in a solution that contained bleach sanitizer mixed with dish detergent. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration in accordance with the EPA-registered label use instructions. Do not mix chemical sanitizer with dish detergent and follow the EPA-registered label use instructions.	10/30/19	
3-305.11 (A)(3)	Boxes of pre-packaged food items and canned food items were observed stored on the floor in food storage areas. Food shall be protected from contamination by storing the food at least six (6") above the floor.	11/04/19	
4-501.14 (B)	CNA dish machine was observed soiled with debris on handles and outer surfaces during inspection. A warewashing machine and the compartments of sinks, basins, or other receptacles shall be cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and ensure that the equipment performs its intended function, or if used, at least every 24 hours.	10/30/19	
2-204.11 (A)	Food employees were observed prepping and serving food without a proper hair restraint. 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. Provide proper hair restraints for food employees.	11/04/19	

EDUCATION PROVIDED OR COMMENTS

employee hygiene. Food service director understands that if the CNA dish machine were to ever become non-functional, the kitchen must shut down due to not having a manual 3-compartment sink. Inspector recommends installation of separate hand sink & 3-compartment sink.

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Inspector:	<i>Melanie Zernicke</i>	Melanie Zernicke	Telephone No.	573-547-6564
			EPHS No.	1682
			Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date:	01/03/2020