



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

TIME IN 2:30pm TIME OUT 4:00pm  
DATE 11/17/2021 PAGE 1 of 7

*Midge Neilson*

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: American Legion Post 133		OWNER: American Legion		PERSON IN CHARGE: Midge Neilson, Assistant Manager	
ADDRESS: 98 Grand Ave			ESTABLISHMENT NUMBER:		COUNTY: Perry - 157
CITY/ZIP: Perryville, MO 63775		PHONE: (573) 547-2588		FAX: N/a	
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input 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 type="checkbox"/> Routine <input checked="" 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	
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		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Employee Health			<input type="checkbox"/> IN <input checked="" 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 checked="" type="checkbox"/> OUT N/O 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		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Good Hygienic Practices			<input type="checkbox"/> IN <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT N/O	Preventing Contamination by Hands			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Approved Source			<input checked="" type="checkbox"/> OUT N/A	Chemical		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food obtained from approved source			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food received at proper temperature			<input type="checkbox"/> 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			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Protection from Contamination			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	COS	R	IN	OUT	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Safe Food and Water				Proper Use of Utensils			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Pasturized eggs used where required				In-use utensils: properly stored			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, handled			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Temperature Control				Single-use/single-service articles: properly stored, used			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Adequate equipment for temperature control				Gloves used properly			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Approved thawing methods used				Utensils, Equipment and Vending			
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Thermometers provided and accurate				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Identification				Warewashing facilities: installed, maintained, used; test strips used			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food properly labeled; original container				Nonfood-contact surfaces clean			
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Prevention of Food Contamination				Physical Facilities			
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Insects, rodents, and animals not present				Hot and cold water available; adequate pressure			
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Contamination prevented during food preparation, storage and display				Plumbing installed; proper backflow devices			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				Sewage and wastewater properly disposed			
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Wiping cloths: properly used and stored				Toilet facilities: properly constructed, supplied, cleaned			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Fruits and vegetables washed before use				Garbage/refuse properly disposed; facilities maintained			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
				Physical facilities installed, maintained, and clean			

Person in Charge / Title: Midge Neilson, Assistant Manager Date: 11/17/2021

Inspector: *Melanie Honaas* Telephone No. (573) 547-6564 PHEs No. 1682 Follow-up:  Yes  No

Follow-up Date: 12/02/2021



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

ESTABLISHMENT NAME American Legion Post 133		ADDRESS 98 Grand Ave		CITY/ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken thighs / hot holding in metal pan on stovetop		155.0	Beer cooler in back banquet hall		Not in-use
"New" Walk-in cooler		37.0	Mac'n cheese / cold holding in back banquet hall walk-in cooler		40.0
2-door freezer in kitchen		-2.0	Perlick sliding door cooler		38.0
Cold prep cooler in kitchen		35.0	Noodle salad / cold holding underneath salad bar (which is turned off) (*Voluntarily Discarded)		69.0
Green walk-in cooler		31.0	Mini ice cream freezer		-1.0

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.

6-501.111	<p>Observation: Live roaches found in utensil drawer, on floor in dining area, and behind dishwasher in mechanical chemical dispenser unit kitchen area. Fruit flies observed flying around drain in bar in back banquet hall near waste drain. Dead roaches found throughout kitchen cabinets and drawers, and mouse feces observed in corner cabinet by manual 3-compartment sink. Excessive cobwebs observed above ice machine in back banquet hall utility closet.</p> <p>Required: The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Control measures shall include routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; using methods, if pests are found, such as trapping devices or other means of pest control; and eliminating harborage conditions.</p> <p>CORRECTED: During exit interview, inspector observed professional pest control operator spray for roaches and gnats in kitchen and back banquet bar area. Manager provided a copy of invoice to inspector.</p>	COS 10/28/21	
7-202.12 (A)(2)	<p>Observation: Raid and spray insecticide killer found stored with cleaning chemicals underneath handwash sink in kitchen area.</p> <p>Required: Poisonous or toxic materials shall be used according to law and this code and manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment.</p> <p>COS: Inspector observed assistant manager removed Raid and spray insecticide killer from kitchen area. A professional pest control operator is schedule to treat kitchen areas.</p>	COS 10/27/21	

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.

4-501.11 (C)	<p>Observation: Can opener is soiled with metal shavings, and inspector observed employee's finger bleeding from a metal sliver while handling opener.</p> <p>Required: Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.</p>	11/17/21	
4-601.11 (C)	<p>Observation: The non-food contact surfaces underneath dishwasher shelving is soiled with food-like debris. The outsides of equipment such as deep fryers, stoves, dishwasher, cabinets, and shelving throughout the entire kitchen area is soiled with a build-up of grease-like and food-like debris. Shelving in "New" Walk-in cooler is soiled with dry-batter-like debris. Green cooler ceiling is soiled with food-like debris. Steam table basins are soiled with a build-up of lime-like debris. Cabinet in main bar area under register where prepackage chips are stored is soiled with a white-powder-like debris and tablets. Freezer portion of glass mini cooler has an excessive build-up of ice-like debris.</p> <p>Required: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.</p>	11/17/21	
4-501.12	<p>Observation: Prep cooler cutting board is observed heavily scoured with deep cuts. Several other cutting boards stored on lower shelving by steam table are heavily scoured.</p> <p>Required: Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.</p>	11/17/21	

EDUCATION PROVIDED OR COMMENTS

Facility is connected to the City of Perryville water supply and sewer system. Pest control is conducted by Advanced Pest Control, during exit interview inspector observed pest control operator treat facility for roaches and gnats, and provided invoice to inspector.

Person in Charge /Title:		Midge Nellson, Assistant Manager		Date: 11/17/2021	
Inspector:		Melanie Honaas	Telephone No. (573)547-6564	PHES No. 1682	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
					Follow-up Date: 12/02/2021



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME American Legion Post 133		ADDRESS 98 Grand Ave		CITY /ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True beer cooler at front main bar		33.0			
Vitality juice machine		38.0			
True beer keg cooler		32.0			
Perlick beer cooler at front main bar		32.0			

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7-206.12	Observation: Snap traps for trapping mice is stored in a bag hanging on nail, behind door in food storage area by kitchen. Required: Rodent bait shall be contained in a covered, tamper-resistant bait station. CORRECTED: Inspector observed assistant manager voluntarily discard snap traps during inspection.	COS 10/27/21	
4-703.11 (B)	Observation: There are no thermal test strips provided for checking the hot water sanitizing rinse in Hobart dishmachine. Required: After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in hot water mechanical operations by being cycled through equipment that is set up and achieving a utensil surface temperature of one hundred sixty degrees Fahrenheit (160 °F) as measured by an irreversible registering temperature indicator. CORRECTED: Inspector provided some thermal test strips during inspection, manager stated that she will be ordering more thermal test strips from distributor.	COS 10/27/21	
3-301.11 (B)	Observation: Food employee cutting potatoes without wearing gloves, and is handling ready-to-eat (RTE) cooked potatoes with bare hands. Required: Except when washing fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CORRECTED: Inspector address employee stating that bare hand contact is not allowed when working with RTE food items; employee immediately washed hands and put on disposable gloves during inspection.	COS 10/27/21	

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6-501.12 (A)	Observation: Flooring throughout facility underneath equipment and shelving in kitchen area, back banquet bar and walk-in refrigerated units is soiled with food-like and dust-like debris. Women's restroom in back banquet hall is soiled with toilet paper. Required: Physical facilities shall be cleaned as often as necessary to keep them clean.	11/17/21	
4-204.11	Observation: Mechanical hood ventilation above deep fryers and stove is soiled with a build-up of grease like debris; grease-like debris is forming droplets on the edge of hood. Required: Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles	11/17/21	
5-501.113 (B)	Observation: Outdoor grease dumpster is uncovered. 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. CORRECTED: Inspector observed Assistant Manager close grease dumpster during inspection.	COS 11/17/21	
6-101.11 (A)(1)	Observation: Tiles in front of walk-in freezer are cracked and damaged. Required: Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted.	11/17/21	

EDUCATION PROVIDED OR COMMENTS

\*Hobart dish machine sanitizes dishes and utensils by a hot water rinse at 160.0°F, inspector verified the temperature of the water using a thermal test strip during inspection.

Person in Charge /Title:		Midge Neilson, Assistant Mana	Date:	11/17/2021
Inspector:		Melanie Honaas	Telephone No.	PHES No.
			(573)547-6564	1682
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
		Follow-up Date:	12/02/2021	



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7-102.11	Observation: Comet bleach solution store in unmarked container. Required: Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CORRECTED: Inspector observed Assistant Manager label container with contents during inspection.	COS 10/27/21	
4-602.11 (C)	Observation: Assistant manager stated that in-use pizza cutter utensil used with potentially hazardous foods is cleaned once a day. Required: If used with potentially hazardous food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every four (4) hours. CORRECTED: Inspector observed Assistant Manger clean pizza cutter during inspection.	COS 10/27/21	
4-202.11	Observation: Lids on steam table observed cracked, and other plastic containers throughout facility are observed damaged with cracks. Required: Multi-use food-contact surfaces shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. CORRECTED: Inspector observed manager going through kitchen equipment and discarding old equipment during exit interview.	COS 10/28/21	

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
3-302.11 (A)(4)	Observation: Coleslaw and cardboard box of raw bread chicken in green walk-in cooler is uncovered and not protected from contamination. Breading in "New" walk-in cooler is stored on the top shelf uncovered and not protected from contamination. Pans of frozen sausages and other frozen food items are stored uncovered and not protected from contamination in walk-in freezer. Bread for dressing observed on top of long buffet tables on plastic table cover drying out uncovered in back banquet hall area. Required: Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings. CORRECTED: Inspector observed assistant manager voluntarily discard all uncovered food items during inspection	COS 10/27/21	
3-304.14 (E)	Observation: Wiping cloth solution is soiled with grease-like and food-like debris. Required: Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single- service, or single-use articles. CORRECTED: Inspector observed cook discarded soiled wiping cloth solution and remix wiping cloth solution to 100 ppm, inspector verified concentration using a chlorine test kit during inspection.	COS 10/27/21	

**EDUCATION PROVIDED OR COMMENTS**  
 Wiping cloth bucket in kitchen area contains 100 parts per million (ppm) of approved germicidal bleach sanitizing solution after being remixed. Wiping cloth bucket at front main bar contains a 200 ppm of approved germicidal bleach sanitizing solution. Inspector verified concentration with a chlorine test kit.

Person in Charge /Title: <i>S Young</i> Midge Neilson, Assistant Manager		Date: 11/17/2021
Inspector: <i>Melanie Honaas</i> Melanie Honaas	Telephone No. 573)547-6564	PHEs No. 1682
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 12/02/2021



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

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4-101.11 (A)	<p>Observation: Breaded raw chicken in green walk-in cooler is stored in cardboard box which is not durable, absorbent, not easily cleanable, or safe.</p> <p>Required: Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</p> <p>CORRECTED: Inspector observed food employee voluntarily discard breaded raw chicken in cardboard during inspection.</p>	10/27/21 COS	
3-501.17 (A)	<p>Observation: Chicken and dumplings, coleslaw, and lettuce in green walk-in cooler is not provided with a date mark.</p> <p>Required: Refrigerated, ready-to-eat, potentially hazardous food, prepared and held in a food establishment for more than twenty-four (24) hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (41°F).</p> <p>CORRECTED: Inspector observed Assistant manager voluntarily discard coleslaw, and provide date mark on lettuce and chicken and dumplings during inspection.</p>	COS 10/27/21	

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6-202.15 (A)(3)	<p>Observation: Light observed coming underneath exterior door from gap in bottom seal located by the restrooms in the back banquet hall.</p> <p>Required: Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors.</p>	11/17/21	
5-205.15 (B)	<p>Observation: Drain observed excessively clogged by back banquet hall bar.</p> <p>Required: A plumbing system shall be repaired according to law; and maintained in good repair.</p>	11/17/21	
5-403.12	<p>Observation: Condensate from cooling condenser is leaking onto cover of food product in green walk-in cooler.</p> <p>Required: Condensate drainage and other non-sewage liquids and rainwater shall be drained from point of discharge to disposal according to law.</p> <p>COMMENT: Assistant manager voluntarily discarded food products contaminated by condensate drip, and stated that they will schedule to have the cooling condenser serviced.</p>	11/17/21	
4-401.11 (A)(5)	<p>Observation: Single-use paper toweling is stored in cabinet underneath sewer line of handwash sink in women's restroom in back banquet area.</p> <p>Required: Equipment, a cabinet used for the storage of food, or a cabinet that is used to store cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be located under sewer lines that are not shielded to intercept potential drips.</p>	11/17/21	

EDUCATION PROVIDED OR COMMENTS

Person In Charge /Title:		Midge Neilson, Assistant Manager		Date: 11/17/2021	
Inspector:		Telephone No.	PHES No.	Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Melanie Honaas	(573)547-6564	1682	Follow-up Date:	12/02/2021



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3-302.11 (A)(2)(b)	Observation: Frozen raw ground burger is stored on shelf in 2-door freezer in kitchen over frozen raw fish. Required: Separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by arranging each type of food in equipment so that cross contamination of one type with another is prevented. CORRECTED: Inspector observed food employee rearranged 2-door freezer in kitchen freezer so that the frozen raw ground hamburger is not stored on shelving above frozen raw fish during inspection.	COS 10/27/21	
3-302.11 (A)(1)(a)	Observation: Frozen raw pork loin and frozen injected steak is stored over frozen ready-to-eat boxes of vegetables in walk-in freezer. Required: Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables. Required: Manager rearranged walk-in freezer so that the frozen raw meats are not stored on shelf above frozen ready-to-eat boxes of vegetables.	COS 10/28/21	
3-501.16 (A)(2)	Observation: Noodle salad stored in the bottom cooler of buffet cold table which is turned off, is cold holding at 69.0°F. Required: Potentially hazardous food, shall be maintained at forty-one degrees Fahrenheit (41°F) or less. CORRECTED: Inspector observed assistant manager voluntarily discard noodle salad during inspection.	COS 10/27/21	

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4-204.112 (A)	Observation: There is no thermometer observed in ice cream mini freezer in buffet area, or in beer cooler in front bar area. Required: In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.	11/27/21	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Midge Neilson, Assistant Manager Date: 11/17/2021

Inspector: *Melanie Honaas* Melanie Honaas Telephone No. 573)547-6564 PHES No. 1682 Follow-up:  Yes  No Follow-up Date: 12/02/2021



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

ESTABLISHMENT NAME American Legion Post 133		ADDRESS 98 Grand Ave		CITY / ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. In ° F	FOOD PRODUCT/ LOCATION		TEMP. In ° F

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
8-304.11 (B)	Observation: There is no written employee illness policy for inspector to review. Required: Food establishments requiring approval to open shall develop written standard procedures. These procedures shall include at a minimum an employee illness policy. CORRECTED: During inspection, inspector provided FDA Form 1-B illness reporting policy for manager to implement at food facility. Owner understands that all food employees shall report illness to person in charge.	COS 10/27/21	
7-202.12 (B)(2)	Observation: Gel insecticide observed inside clean utensil drawers/cabinets. Required: Poisonous or toxic materials shall be applied so that a hazard to employees or other persons is not constituted, and contamination including toxic residues due to drip, drain, fog, splash or spray on food, equipment, utensils, linens, and single-service and single-use articles is prevented, and for a restricted use pesticide, this is achieved by removing the items, covering the items with impermeable covers, or taking other appropriate preventive actions, and cleaning and sanitizing equipment and utensils after the application. CORRECTED: Inspector observed food employees remove and clean all food utensils and equipment that may have had contact with gel insecticides in drawers/cabinets throughout kitchen area.	COS 10/27/21	
2-401.11 (A)	Observation: Employee beverage container observed stored on food prep table where there is exposed food. Required: an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result. CORRECTED: Employee removed beverage container from prep table.	COS 10/27/21	

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
Comments:	<p>The purpose of this inspection is to investigate complaint received on 10/26/2021 from an anonymous caller by voicemail. Public Health Environmental Specialist (PHES), Melanie Honaas discussed complaint with manager and assistant manger who stated that they indeed has roaches throughout the kitchen area and have been trying to clean the kitchen to have pest control operator treat the kitchen. Pest control operator used a gel insecticide inside utensil/equipment drawers/cabinets to bait roaches in which clean utensils are stored throughout kitchen. Inspector advised that pesticides and insecticides should not be treat in areas where food, clean utensils, single-use items, or other food-contact surfaces/equipment could become contaminated. Inspector continued to state that all utensils shall be removed from drawers and properly washed, rinse and sanitized; and that drawers/cabinets are to have gel insecticide removed to prevent further contamination. Manager decided to voluntarily close the kitchen and Inspector observed employees starting to clean the kitchen areas at this time.</p> <p>10/28/2021 - Inspector conducted an exit interview on this day and spoke with Advanced Pest control operator on how to apply insecticide, so that it does not contaminate any food-related items. Inspector observed pest control operator treating the entire kitchen area for roaches and the back banquet area for fruit flies. Manager is still in the process of cleaning-up the kitchen areas, however Inspector stated that kitchen may reopen at this time due to having a pest control operator treat the kitchen areas and correcting all noted priority items. A follow-up inspection is scheduled for 11/17/2021 for the following core items still noted.</p>		

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Inspector discussed date marking, employee illness reporting, protecting food and food-contact items from contamination, storing food items in refrigeration units, pest control, designated areas for employee items, and cleaning procedures. Manager has food safety class schedule for all employees on 11/8/2021.

Person in Charge /Title:		Midge Nellson, Assistant Manager		Date: 11/17/2021	
Inspector:		Telephone No.	PHES No.	Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		(573)547-8564	1682	Follow-up Date:	12/02/2021