



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

TIME IN	9:30 am	TIME OUT	11:00 am
DATE	06/03/2021	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: Holiday Inn & Express	OWNER: Alex Patel	PERSON IN CHARGE: Heli Patel, Kitchen staff
ADDRESS: 2020 Jefferson Street	ESTABLISHMENT NUMBER: 157 - 01967	COUNTY: Perry - 157
CITY/ZIP: Perryville, MO	PHONE: (573) 605-1385	FAX: N/a
P.H. PRIORITY: <input type="checkbox"/> H <input type="checkbox"/> M <input checked="" type="checkbox"/> L		

ESTABLISHMENT TYPE	<input checked="" 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 checked="" type="checkbox"/> RESTAURANT	<input 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 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			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		
IN <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 <input checked="" type="checkbox"/> 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 <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		
<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				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT <input checked="" type="checkbox"/> 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"/> N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			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				Conformance with Approved Procedures		
IN OUT <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		
	Protection from Contamination						
<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						

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		COS	R	IN	OUT		COS	R
<input checked="" type="checkbox"/>		Safe Food and Water			<input checked="" type="checkbox"/>		Proper Use of Utensils		
<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		
	<input checked="" type="checkbox"/>	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 Wareing		
	<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>Heli Patel</i>	Heli Patel, Kitchen staff	Date:	06/03/2021
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Inspector:	<i>Melanie Zernicka & Taylor Brady</i>	Telephone No. (573) 547-6564	EPHS No. 1682 / 1743	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
				Follow-up Date: N/a



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Juice machine		40.0	Mini Coca Cola cooler in lobby retail area		36.0
Milk & egg cooler (not in use)		60.0	Sliding 2-door Coca Cola cooler in lobby retail area		27.0
Mini cooler (back-up)		37.0	Hard boil egg / cold holding in mini cooler		38.0
MAXX Cold cooler		39.0	Packaged cream cheese / cold holding in mini cooler		37.0
MAXX Cold freezer (in defrost)		30.0	Packaged whipped butter / cold holding in container at room temperature during service (*Voluntarily discarded)		65.0

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. COS: During inspection, inspector provided FDA Form 1-B illness reporting policy for to implement at food facility. Owner understands that all food employees shall report illness to person in charge.	06/03/21 COS	MP
7-204.11	Observation: Member's mark sanitizer is not mixed according to the manufacturer's use and directions and is at a concentration 150 parts per million (ppm). Inspector verified concentration using a quaternary test kit during inspection. Required: Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions). COS: Inspector observed kitchen staff remix Member's mark sanitizer according to the manufacturer's use and directions to 200 ppm during inspection.	06/03/21 COS	MP
3-501.16 (A)(2)	Observation: Packaged whipped butter cups are stored in container at room temperature during service and have an internal temperature of 65.0°F. Box from manufacturer states that whipped butter cup are to be kept refrigerated. Required: Potentially hazardous food shall be maintained at forty-one degrees Fahrenheit (41°F) or less. COS: Inspector observed kitchen staff voluntarily discard packaged butter held at room temperature during inspection.	06/03/21 COS	MP

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
3-501.11	Observation: Sausage patties stored in MAXX Cold freezer is at 28.0°F and is not maintained in a frozen state. Required: Stored frozen foods shall be maintained frozen.	06/10/21	MP
4-601.11 (C)	Observation: Wells of hot holding equipment is soiled with a build-up of lime-like debris. MAXX cold freezer has a build-up of ice-like debris on the bottom of cooling condenser unit. Required: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.	06/10/21	MP
5-205.15	Observation: Plumbing underneath sanitizing compartment of manual 3-compartment sink is observed leaking. Required: A plumbing system shall be maintained in good repair.	06/10/21	MP
4-802.11 (A)	Observation: Oven mitts used during food preparation are soiled with a greasy food-like debris. Required: Linens that do not come in direct contact with food shall be laundered between operations if they become wet, sticky, or visibly soiled.	06/10/21	MP
3-302.12	Observation: Working container stored underneath food prep sink is not label with contents. Required: Working containers shall be labeled with contents. COS: Inspector observed food employee discard contents and clean working container during inspection.	06/03/21 COS	MP

EDUCATION PROVIDED OR COMMENTS

Note: Manual 3-compartment sink uses approved Member's Mark sanitizer at a concentration of 150 ppm (see noted violation 7-204.11) / 200 ppm.
 *Ice machine is currently not in use. COS = Corrected On-Site

Person in Charge / Title: <i>Heli Patel</i>		Heli Patel, Kitchen staff		Date: 06/03/2021
Inspector: <i>Melanie Zernicke & Taylor Brady</i>	Melanie Zernicke & Taylor Brady	Telephone No. (573) 547-6564	EPHS No. 1682 / 1743	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date: N/A



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Note:	Melanie Zernicke was accompanied by Taylor Brady during today's inspection. Facility is currently serving food cafeteria style due to the COVID-19 Pandemic.		
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|---------------|---|----------|----|
| 4-302.14 | Observation: No quaternary test kit is provided to measure the concentration of sanitizing solutions. Required: A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. | 06/10/21 | MP |
| 2-402.11 (A) | Observation: Kitchen staff observed not wearing a proper hair restraint when preparing 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. | 06/10/21 | MP |
| 4-204.112 (A) | Observation: No ambient thermometer is provided in the Coca Cola mini cooler. Required: In a mechanically refrigerated food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature and placed in the warmest part of unit. | 06/10/21 | MP |
| 6-501.12 (A) | Observation: Floor in the northeast corner of kitchen is wet and soiled with a lime-like debris. Required: Physical facilities shall be cleaned as often as necessary to keep them clean. | 06/10/21 | MP |

EDUCATION PROVIDED OR COMMENTS

Facility water supply and sewer system is provided by the City of Perryville. Inspector discussed back-flow prevention on equipment, maintenance of food equipment, using crock pots, employee illness/hygiene, date marking, covering stored food items, and best practices to prevent the spread of COVID-19.

Person in Charge /Title:	<i>Heli Patel</i> Heli Patel, Kitchen staff	Date:	06/03/2021
Inspector:	<i>Melanie Zernicke & Taylor Brady</i> Melanie Zernicke & Taylor Brady	Telephone No.:	(573) 547-6564
		EPHS No.:	1682 / 1743
		Follow-up:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date:	N/a