



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

TIME IN 2:15 pm	TIME OUT 3:30 pm
DATE 04/29/2021	PAGE 1 of 4

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>Lounge's 5:05 Club</b>		OWNER: <b>Paula Willis</b>		PERSON IN CHARGE: <b>Paula Willis, Owner</b>	
ADDRESS: <b>214 N. Main Street</b>			ESTABLISHMENT NUMBER: <b>#T0580</b>		COUNTY: <b>Perry - 157</b>
CITY/ZIP: <b>Perryville, MO 63775</b>		PHONE: <b>(573) 605-1214</b>		FAX:	
ESTABLISHMENT TYPE <input 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 checked="" 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 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"/> <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT N/O <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	Management awareness; policy present	✓		IN OUT N/O <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> <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"/> <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			IN OUT N/O <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	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"/> <input checked="" type="checkbox"/> <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"/> <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible	✓		IN OUT N/O <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	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"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	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"/> <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				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		
IN <input checked="" type="checkbox"/> <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						

**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>Paula Willis</i> <b>Paula Willis, Owner</b>		Date: <b>04/29/2021</b>
Inspector: <i>Melanie Zornicke &amp; Taylor Brady</i> <b>Melanie Zornicke &amp; Taylor Brady</b>	Telephone No. <b>(573)547-6564</b>	EPHS No. <b>1682 / 1743</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 Lounge's 5:05 Club		ADDRESS 214 N. Main Street		CITY/ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in cooler		39.0	No food items are being cooked on premise at this time.		
Bar cooler		34.0			
Haier cooler		39.0			
Pizza freezer		10.0			

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
7-204.11	<p>Observation: Facility is using unapproved Value bleach to sanitize food and non-food contact surfaces in bar area.</p> <p>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).</p> <p>CORRECTED: During inspection, inspector observed manager provide EPA approved Clorox bleach and remix food and non-food sanitizers to the appropriate concentrations.</p>	04/29/21 COS	DW
4-601.11 (A)	<p>Observation: Ice machine guard and internal parts of ice machine which are in contact with ice is soiled with a black and pink-slime-mold-like debris. Bar mugs stored in freezer are stored with the lip/food contact surface touching ice-like debris formed on shelving rack.</p> <p>Required: Equipment food-contact surfaces and utensils shall be clean to sight and touch.</p> <p>CORRECTED: Inspector observed manager starting to clean ice machine. Inspector also observed manager clean bar mugs and pitchers, and place on trays in freezer.</p>	04/29/21 COS	DW
4-101.11 (A)&(B)	<p>Observation: Pizza cutter used for cutting pizza is rusting and not maintained in good repair.</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.</p> <p>CORRECTED: During inspection, manager voluntarily discarded pizza cutter.</p>	04/29/21 COS	DW

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
6-301.14	<p>Observation: Hand wash signs are provided in both restrooms used by employees and by handwash sink at the end of bar area near manual 3-compartment sink.</p> <p>Required: A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.</p> <p>CORRECTED: Inspector provided handwash signs during inspection for manager to hang by handwash sinks.</p>	04/29/21 COS	DW
6-202.11 (A)	<p>Observation: Bulb above manual 3-compartment is not shatterproof.</p> <p>Required: Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.</p> <p>CORRECTED: During inspection, inspector observed manager replace bulb above manual 3-compartment sink with a shatter proof bulb.</p>	04/29/21 COS	DW
6-202.15 (D)(1)	<p>Observation: Screening around exhaust fan above ice machine has big holes and is not sixteen (16) mesh to one inch (1") screening.</p> <p>Required: Outer openings shall be protected against the entry of insects and rodents by sixteen (16) mesh to one inch (1") screens.</p> <p>CORRECTED: Inspector observed proper sixteen (16) mesh to one inch (1") screening provided over exhaust fan above ice machine.</p>	04/30/21 COS	DW

EDUCATION PROVIDED OR COMMENTS

Facility is connected to the City of Perryville water supply and sewer system. Discussed best retail practices for preventing the spread of COVID-19, construction of floors, cleaning/sanitizing food contact surfaces, manual 3-compartment sink sink plugs, pest control, keeping exterior doors open, and employee illness policy.

Person in Charge /Title: Paula Willis, Owner Date: 04/29/2021

Inspector: Melanie Zernicke & Taylor Brady Telephone No. (573)547-6564 EPHS No. 1682 / 1743 Follow-up:  Yes  No  
 Follow-up Date: N/A



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7-206.12	Observation: Rodent bait poisoning found in electrical room next to bar area. Required: Rodent bait shall be contained in a covered, tamper-resistant bait station if used. CORRECTED: Inspector found no rodent bait poisoning stored anywhere at facility on 04/30/2021.	04/30/21 COS	DW
8-304.11 (B)	Observation: Manager was not able to provide a written employee illness policy to inspector. Required: Food establishments requiring approval to open shall develop written standard procedures. These procedures shall include at a minimum an employee illness policy. CORRECTED: Inspector provider the FDA Form 1-B for employee illness policy during follow-up inspection, which he stated that all employees will sign and follow.	04/30/21 COS	DW

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5-501.110	Observation: Empty aluminum cans are stored on floor in basement at the bottom of can shoot and not properly stored in receptacle. Required: Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.	NRI	DW
6-501.12 (A)	Observation: Flooring underneath shelving in walk-in cooler is soiled with dust-like debris. Required: Physical facilities shall be cleaned as often as necessary to keep them clean. CORRECTED: Inspector observed clean flooring underneath shelving in walk-in cooler on 04/30/2021.	04/30/21 COS	DW
3-305.11 (A)(3)	Observation: Bottles of water are found stored on floor underneath shelving in walk-in cooler. Required: Food shall be protected from contamination by storing the food in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least six inches (6") above the floor. CORRECTED: Inspector observed no water bottles stored on the underneath shelving in walk-in cooler on 04/30/2021.	04/30/21 COS	DW
6-501.11	Observation: Floor tiles are damaged and cracked behind bar area. Required: Physical facilities shall be maintained in good repair.	NRI	DW

EDUCATION PROVIDED OR COMMENTS

Inspector conducted a risk assessment, due to food facility only serving bottled beverages, frozen pizzas, and prepackaged food items, facility is assessed as a low priority facility, and shall be inspected every 18 months. Owner understands that after remodeling that food facility may be assessed to a higher priority, and inspected at a more frequent basis.

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Inspector: <i>Melanie Zernicke &amp; 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(s):	<p>Manual 3-compartment sink uses unapproved Value Bleach sanitizer. During inspection manager remixed sanitizer using EPA approved Clorox disinfecting bleach to a concentration of 100 parts per million(ppm). Inspector verified concentration using a chlorine test kit; manager understands that sanitizer shall be maintained between 50-100 ppm when immersing food-contact surfaces.</p> <p>Sanitizing non-food contact surfaces - Spray bottle containing unapproved Value bleach sanitizer is used at a concentration 200. During inspection, manager remixed spray bottle sanitizer using EPA approved Clorox bleach to a concentration of 200 ppm. Inspector verified concentration using a chlorine test kit; manager understands that spray sanitizer shall be maintained between 100-200 ppm when sanitizing non-food contact surfaces.</p>					
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
4-601.11 (C)	<p>Observation: Interior walls and shelving of pizza and beer mug/pitcher freezer have a build-up of ice-like debris.          Required: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.          CORRECTED: Inspector observed both freezers clean and without ice debris on 04/30/2021.</p>				04/30/21 COS	DW
6-501.114 (A)&(B)	<p>Observation: Construction litter found in outdoor smoking areas, and in basement area, as well as various food equipment found in mop room.          Required: Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and litter.</p>				NRI	DW
6-201.11	<p>Observation: Foam squares are taped to the floor behind bar area, and does not allow surface to be easily cleaned.          Required: Except for 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>				04/30/21	DW

EDUCATION PROVIDED OR COMMENTS

This was a joint inspection conducted by Melanie Zernicke and Taylor Brady. Owner discussed construction of restaurant on the other side of the facility, inspector provided information on remodeling the food facility. Exit interview was conducted the next day on 04/30/2021 with the owner, Paula Willis, and items noted to be addressed by 04/30/2021 were observed as corrected.  
 \*NRI = Next Routine Inspection

Person in Charge /Title: <i>Paula Willis</i> Paula Willis, Owner		Date: 04/29/2021
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Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		Follow-up Date: N/A