

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

TIME IN	16A	TIME OUTS P
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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: OWNER: OWNE									
ADDRESS:	lem senior center CMAA				A PERSONIN CHARGE: Lucy Shuey Tody Schafe				
CITY/ZIP	MCGROTH Lane				v.		COUNTY: DEAT		
ESTABLISHMENT TYPE	100000 1104-0	131	3	1 A	Λ.		P.H. PRIORITY : 🗡 H 🗆 M 🗆	L	
☐ BAKERY ☐ RESTAURANT PURPOSE	□ C. STORE □ CATERER □ DELL □ GROCERY STORE □ INSTITUTION								
☐ Pre-opening	Routine Follow-up Complaint	☐ Oth	ner						
FROZEN DESSERT Approved Disappr License No.	roved Not Applicable PUBLIC PRIVATE)B. (COMM	JPPLY IUNITY	□ NON-COMMUNITY □ PRIVATE Date Sampled Results		
Risk factors are food p	preparation practices and employee behaviors most	ACTORS	report	ed to	the Cer	nters for Dis	sease Control and Prevention as contributing factors in		
foodborne illness outbre Compliance	eaks. Public health interventions are control meas Demonstration of Knowledge	ures to pre	event f	oodbo	rne illno	ess or injur	y.	20 5	
IN OUT	Person in charge present, demonstrates knowledge and performs duties		, ,			N/O N/A	Potentially Hazardous Foods CC Proper cooking, time and temperature	OS R	
IN OUT	Employee Health					N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclusion			-		N/O N/A	Proper cooling time and temperatures Proper hot holding temperatures		
IN OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking or tobacco use		-		OUT	N/A N/O N/A	Proper cold holding temperatures Proper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth					N/O N/A	Time as a public health control (procedures / records)		
IN OUT N/O	Preventing Contamination by Hands Hands clean and properly washed			IN	OUT	N/A	Consumer Advisory Consumer advisory provided for raw or		
IN OUT N/O	No bare hand contact with ready-to-eat foods or			-			undercooked food Highly Susceptible Populations		
IN OUT	approved alternate method properly followed Adequate handwashing facilities supplied &		-	IN	OUT	N/O N/A	Pasteurized foods used, prohibited foods not		
	accessible Approved Source		- (,001	WO WA	offered Chemical		
IN OUT N/O N/A	Food obtained from approved source				OUT	N/A	Food additives: approved and properly used		
- and the same of	Food received at proper temperature		(IN	OUT		Toxic substances properly identified, stored and used		
IN OUT IN OUT N/O N/A	Food in good condition, safe and unadulterated Required records available: shellstock tags, parasit destruction	e		IN	OUT	N/A	Conformance with Approved Procedures Compliance with approved Specialized Process		
	Protection from Contamination			-			and HACCP plan		
IN OUT N/A	Food separated and protected			insp	ection.		each item indicates that item's status at the time of the		
IN OUT N/A	Food-contact surfaces cleaned & sanitized			N	IN = in $I/A = nc$	compliance	e OUT = not in compliance N/O = not observed		
117 001 (170	Proper disposition of returned, previously served, reconditioned, and unsafe food					rrected On	Site R = Repeat Item		
	Good Retail Practices are preventative measures to d	GOOD RE	TAIL P	RACT	rices of path	ogono cha			
114 001	Safe Food and Water	COS	R	IN	OUT	logens, che	Proper Use of Utensils COS	R	
	rized eggs used where required			1		In-use ut	ensils: properly stored equipment and linens: properly stored, dried,		
	. I . I			1		handled			
Adequa	Food Temperature Control ate equipment for temperature control			1		Single-us Gloves us	se/single-service articles: properly stored, used sed properly		
Approv	ec thawing methods used protected and accurate						Utensils, Equipment and Vending I nonfood-contact surfaces cleanable, properly		
	Food Identification					designed	, constructed, and used shing facilities: installed, maintained, used; test		
Food p	roperly labeled; original container			1	. /	strips use	ed		
Prevention of Food Contamination					V		contact surfaces clean Physical Facilities		
Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display				1		Hot and c	cold water available; adequate pressure installed; proper backflow devices		
Persona	play al cleanliness: clean outer clothing, hair restraint, ails and jewelry			1	5	Sewage a	and wastewater properly disposed		
Wiping	cloths: properly used and stored			1		Toilet faci	ilities: properly constructed, supplied, cleaned		
Fruits a	nc vegetables washed before use			1		Garbage/	refuse properly disposed; facilities maintained facilities installed, maintained, and clean		
Person in Charge-/Title: Date: 9-2-222									
Inspector:	Telep	ohone No	0.0	01		EPHS No.		0	
MO 580-1814 (11-14)	DISTRIBUTION: WHITE	- OWNER'S	CORY	UC	/	CANADY FILE	Follow-up Date:	2	



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

TIME IN 16A	TIME OUT 5 P
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ESTABLISHMENT NAME	ADDRESS	CITY	ZIP
Jalem Jenior Lenter	604 McGrath Lan	2 Salem	105510D
FOOD PRODUCT/LOCATION	TEMP. FOOD PRO	DUCT/ LOCATION	TEMP.
baked beans sig, line	143 Shredded cheese	Sulad par	400
VIDS II II	132 diced cucus	nber 11 11	380
Colesian II II	34 diced tomat	DPS 11 11	398
mikrantono cooler	33-42 St. Milkings u	alkin (poter	330
Code Swan Day	410 0 0 0		
Reference Priority items contribute directly to the el	PRIORITY ITEMS imination, prevention or reduction to an acceptable level, he	zards associated with foodborne illness	Correct by Initial (date)
or injury. These items MUST RECEIVE	IMMEDIATE ACTION within 72 hours or as stated.		(auto)
~			
Code			
Reference Core items relate to general sanitation of	CORE ITEMS perational controls, facilities or structures, equipment desig	, general maintenance or sanitation	Correct by Initial (date)
standard operating procedures (SSOPs).	These items are to be corrected by the next regular in	pection or as stated.	13 00 15
1540 Shall Leads	THEOLIT THEIR Shell 1945, T	hey are not only	9-d-da2)
mo and log - God	desse de la	Sport also in	
the meathout a	descrit	19 mod lags for	
The francisco as	LA LAESSENIS,	0	
HOLLIC Observed to Sho	ot luater shoot of ice n	achina woods	9-0-22 4
deaned.	of the state of th	all will like	18-20 D
+901,11 Obs! Clean Da	1) Dut away left		me 45
	The way of		
	EDUCATION PROVIDED OR COMMENTS		
Person in Charge /Title:			
Tues of leeves the	les a John Which	Date: 9-2	-2022
Inspector: PHS T	Telephone No. EPHS No.	Follow-up:	Yes □ No
MO 580-1814 (11-14)	DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE	Follow-up Date:	1-8-2022



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INEVI KOOTINE INS	enjor Center U	SE SPEC	IFIED IN W	VRITING BY	THE REGIII ATORY ALITHORITY EATHLIBE TO	CTED BY THE COMPLY	HE		
CITYZIP: 105560 PHONE: 2373				1	Deni				
ESTABLISHMENT TYPE				OFFIX STOP	P.H. PRIORITY : \(\sigma\) H	М Ц L			
PURPOSE SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS									
Pre-opening FROZEN DESSE	RT Routine Follow-up Complaint O	07100035000	MATER 9	SLIDDI A		-			
CONTROL DIOI CONTE				WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results					
Risk factors are for	RISK FACTOR								
100dborne Illness ou	od preparation practices and employee behaviors most common tbreaks. Public health interventions are control measures to p	prevent fo	oodborne ill	lness or injury	sease Control and Prevention as contributing factors.	ors in	Wings of		
Compliance IN OUT	Person in charge present, demonstrates knowledge,	OS R	The state of the s	r N/O N/A	Proper cooking, time and temperature	cos	R		
	and performs duties Employee Health		IN OUT	Γ N/O N/A	Proper reheating procedures for hot holding				
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclusion			Γ N/O N/A Γ N/O N/A	Proper cooling time and temperatures Proper hot holding temperatures				
IN OUT N/O	Good Hygienic Practices		IN OUT	Γ N/A	Proper cold holding temperatures				
IN OUT N/O	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose and mouth			N/O N/A	Proper date marking and disposition Time as a public health control (procedures /				
	Preventing Contamination by Hands				records) Consumer Advisory				
IN OUT N/O	Hands clean and properly washed		IN OUT	N/A	Consumer advisory provided for raw or undercooked food				
IN OUT N/O	No bare hand contact with ready-to-eat foods or				Highly Susceptible Populations				
IN OUT	approved alternate method properly followed Adequate handwashing facilities supplied &		IN OUT	N/O N/A	Pasteurized foods used, prohibited foods not				
	accessible Approved Source				offered Chemical		7		
IN OUT N/O N/A	Food obtained from approved source Food received at proper temperature		IN OUT		Food additives: approved and properly used				
			IN OUT		Toxic substances properly identified, stored and used				
IN OUT IN OUT N/O N/A	Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite		IN OUT	N/A	Conformance with Approved Procedures Compliance with approved Specialized Process				
	destruction Protection from Contamination			1,110.1	and HACCP plan				
IN OUT N/A	Food separated and protected		The lette inspectio	r to the left of	each item indicates that item's status at the time	of the			
IN OUT N/A Food-contact surfaces cleaned & sanitized			IN =	in complianc	e OUT = not in compliance				
IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food			COS =	not applicable Corrected On	N/O = not observed Site R = Repeat Item				
	GOOD R		RACTICES						
IN OUT	Good Retail Practices are preventative measures to control the	ne introdu	uction of pa	athogens, che					
Pas	teurized eggs used where required		114 00		Proper Use of Utensils ensils: properly stored	COS R			
Wat	er and ice from approved source	134		Utensils, handled	equipment and linens: properly stored, dried,				
Ada	Food Temperature Control quate equipment for temperature control			Single-us	se/single-service articles: properly stored, used				
	roved thawing methods used			Gloves u	sed properly Utensils, Equipment and Vending		112		
The	rmometers provided and accurate				nonfood-contact surfaces cleanable, properly		LITTE OF		
	Food Identification	1	7	Warewas	, constructed, and used shing facilities: installed, maintained, used; test				
Foo	d properly labeled; original container	1	1	Strips use Nonfood-	contact surfaces clean	k			
Prevention of Food Contamination Insects, rodents, and animals not present					Physical Facilities	4			
Contamination prevented during food preparation, storage				Plumbing	cold water available; adequate pressure installed; proper backflow devices	32.			
and display Personal cleanliness: clean outer clothing, hair restraint,				Sewage a	and wastewater properly disposed				
fingernai's and jewelry Wiping c oths: properly used and stored					ilities: properly constructed, supplied, cleaned	200			
Fruits and vegetables washed before use				Garbage	refuse properly disposed; facilities maintained				
Person in Charge /	Title: Odyo Than Day			Physical	facilities installed, maintained, and clean Date:	7	1		
Inspector:	Telephone N	10%	XIDL	EPHS No	Follow-up: Yes Follow-up Date:	Ð No			
MO 580-1814 (11-14)	DISTRIBUTION: WHITE - OWNER	R'S COPY	11/1/	CANARY - FIL		F6 3	77		