



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

TIME IN	10:27 am	TIME OUT	1:27 pm
DATE	June 21, 2016	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: Bismarck Senior Center		OWNER: City of Bismarck		PERSON IN CHARGE: Betty Jellinek	
ADDRESS: 922 Center Street / PO Box 481			ESTABLISHMENT NUMBER: 0768		COUNTY: 187
CITY/ZIP: Bismarck 63624		PHONE: (573)734-2429		FAX: (573)734-2648	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other Risk Factor Study					
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input checked="" 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					
FROZEN DESSERT <input checked="" 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			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<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"/> OUT N/O 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 type="checkbox"/> OUT <input type="checkbox"/> N/O <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			<input type="checkbox"/> IN <input type="checkbox"/> 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			<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			<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	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 type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> 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						

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"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Betty Jellinek</i> Betty Jellinek		Date: June 21, 2016	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: July 5, 2016



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ESTABLISHMENT NAME Bismarck Senior Center		ADDRESS 922 Center Street / PO Box 481	CITY /ZIP Bismarck 63624
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ham and beans, reheat, in kitchen	182	Corn on cob, hot hold, serving line	199
Fried chicken, deep fryer, in kitchen	187, 182	True cooler, kitchen: ambient, applesauce, pepperoni	39, 39, 39
Milk dispenser: ambient, milk, in DR	32, 38	Cut lettuce, cut tomatoes, salad bar	52, 48
Ambient, Gibson chest freezer, in DR	0	True cooler, kitchen: ambient, cooked cabbage	37, 37
Rice and broccoli, hot hold, serving line	182	True cooler, kitchen: cooked pork, raw shell egg	38, 39

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	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.		
4-601.11A	White debris observed on the shaft/housing of the mixer, stored on the table next to the island preparation table. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize shaft and stand after use to prevent debris from falling into food.	6/21/16	
4-702.11	There was no chlorine detected in the sanitizing rinse of the mechanical dish wash machine. Food contact surfaces shall be sanitized after cleaning. Please determine reason for lack of chlorine in the sanitizing water and repair. Until unit is repaired, please sanitize all food-contact surfaces in the 3-vat sink by submersion in sanitizer at 50 to 100 ppm chlorine for a minimum of 10 seconds.	6/24/16	
7-201.11B	Dish detergent was stored on a shelf above the 3-vat sink in the kitchen. Chemicals shall be stored below or separately from food-contact surfaces, clean equipment, clean linens, and single-use items. Please store chemicals where these items cannot be contaminated.	6/21/16	
4-702.11	There was no sanitizer detected in the bucket containing wiping cloths, stored on a crate below the magnetic knife rack in the kitchen. Wet wiping cloths shall be stored in sanitizer between uses. Please use test strips to ensure chlorine is between 50 and 100 ppm in sanitizer solutions.	6/21/16	
3-501.16A	Cut lettuce and tomatoes, to be placed on the salad bar, had internal temperatures greater than 41F. According to staff, these items are pre-cooled before cutting, then placed back in the walk-in cooler until placed on the salad bar. Potentially Hazardous Food shall be kept at 41F or lower. Please ensure staff pre-cools the food and workw with small quantities at one time, returning food to cooler as soon as it is prepped.	6/21/16	

Code Reference	CORE ITEMS	Correct by (date)	Initial
	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.		
5-501.113B	The lids on the outside dumpster were open and one lid was broken at the hinge. Outside trash receptacles shall have tight fitting lids. Please request the trash company to replace lid or dumpster, and keep lids closed to reduce pest attraction. NOTE: lids were closed	7/5/16	
5-205.15B	A leak was observed in the drain below the 3-vat sink in the kitchen. Plumbing shall be maintained in good repair. Please repair leak.	7/5/16	
4-203.11A	Thermometers for cooks' use were meat thermometers, reading from 120F to 210F in ten degree increments. Please provide thermometers that are capable of being calibrated and that measure food temperatures from 0F to 220F in two degree increments. This will allow the thermometers to be used for cold food as well as hot food, and able to be calibrated to ensure accuracy.	6/24/16	
4-203.11A	The digital thermometer was not working, perhaps because of dead batteries. Please determine reason and replace batteries, repair, or discard.	6/24/16	
6-501.14	Accumulation of dust observed on the grates and fan blade of the floor fan in the kitchen. Ventilation systems shall not be a source of contamination. Please clean.	7/5/16	
6-501.14	The AC vents in the kitchen were observed with dust on the dispersers. Please clean as often as needed to keep clean.	7/5/16	

EDUCATION PROVIDED OR COMMENTS

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Ambient, walk-in freezer	3	Walk-in cooler: ambient, milk, cheese, raw shell egg	36, 37, 39, 38

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
4-601.11A	Food debris observed on the inside of the Panasonic microwave in the kitchen. Please wash, rinse, and sanitize a minimum of every four hours, more often if needed to keep clean.	6/21/16	
3-302.11A	Raw hamburger was stored above whole-muscle pork butt in the walk-in freezer. Also, hamburger was stored in a box labeled "chicken." Please store food to prevent cross contamination. Store different raw meats separately or in the following vertical order: raw poultry and eggs on bottom, then ground meats (including mechanically tenderized meats), then whole muscle meats, then fish and seafood. All other foods are stored above raw animal foods. Because ground beef has a lower minimum cooking temperature (155F) than chicken (165F), the beef may transmit poultry bacteria. Please do not store one meat type in a box which held a different meat unless the container is cleaned and sanitized before storing a different kind of food in the container.	6/21/16	
6-501.111	What appeared to be mouse feces were observed at the side and behind the ice maker in the middle work room. Please remove all evidence of pests and monitor facility for pests. If pests exists, begin approved method of pest control.	7/5/16	
6-501.111	Spider and spider webs observed in the back entry hallway (between the interior and exterior doors). Please remove pests and evidence of pests. Monitor facility; if pest problem is apparent, begin an approved method of pest control.	6/22/16	
NOTE	This facility uses a heat seal shrink wrap system ("Oliver" brand). Please determine if the sealed wrap allows the transfer of oxygen. If not, then a HAACP plan has to be approved, or use a shrink film that allows oxygen transfer.	7/5/16	

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4-601.11C	Sticky residue and debris observed on the table holding the plastic wrap dispenser and single-use items. Please clean table as often as needed to keep clean.	6/22/16	
4-601.11C	Debris observed on the housing of the heat shrink-wrap machine. Please clean as often as needed to keep clean.	6/22/16	
4-601.11C	Debris observed on the bottom tray of the mobile cart holding plates, stored next to the serving table in the kitchen. Please clean tray.	6/22/16	
3-304.12B	The handle of a scoop was stored in contact with ice in the ice maker in the "middle" work room. In-use utensils shall be stored with the handle above the food, or on a clean and sanitized surface. Please store scoop correctly.	6/21/16	
4-601.11C	Accumulation of debris observed on the Cambro brand mobile cart, stored in the back storeroom. Please clean as often as needed to keep clean.	6/22/16	

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