



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

TIME IN	9:18 am	TIME OUT	2:26 pm
DATE	March 1, 2017	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: Bonne Terre Senior Nutrition Center		OWNER: Aging Matters	PERSON IN CHARGE: Cher Robinson/Tina Snyder		
ADDRESS: 114 N. Allen Street		ESTABLISHMENT NUMBER: 4800	COUNTY: St. Francois (187)		
CITY/ZIP: Bonne Terre, MO 63628		PHONE: 573-358-3726	FAX: 573-358-3726	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input 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					
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 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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Conformance with Approved Procedures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	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 checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" 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 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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input checked="" 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge*/Title: <i>Cher Robinson/Tina Snyder</i>	Cher Robinson/Tina Snyder	Date:	March 1, 2017
Inspector: <i>Jon Peacock</i>	Jon Peacock	Telephone No.:	(573)431-1947
		EPHS No.:	880
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	3/7/17 & 3/20/17



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

ESTABLISHMENT NAME Bonnie Terre Senior Nutrition Center		ADDRESS 114 N. Allen Street		CITY /ZIP Bonnie Terre, MO 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Potato Soup in walk-in cooler		36	Mashed potatoes in walk-in cooler		36
Walk-in cooler (Ambient)		36	Walk-in freezer (Ambient)		10
Danby chest freezer (Ambient)		0	Frigidaire chest freezer (Ambient)		8
Vanilla yogurt in True glass-front fridge		40	True glass-front refrigerator (Ambient)		41
Strawberry yogurt in True glass fridge		41	Gumbo in soup kettle		136

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.		
3-501.16A	Chef salad (53F), chicken salad (45F) and cut lettuce salad (45F) observed on salad bar. Potentially hazardous foods (PHF's) must be held under 41F or lower refrigeration. For assembling salads containing PHF's it is recommended to prepare the salad with refrigerated ingredients and allow to cool to 41F prior to placing on the salad bar. The cooling process must be at or below 41F in no more than 4 hours. Further, the salad bar should be evaluated to determine the best manner for storing foods to ensure PHF's are maintained at or below 41F.	3/7/17	<i>JS</i>
3-302.11A	A box of raw, frozen chicken livers was observed stored on top of a box of raw, frozen pork cube steaks. Raw meats must be stored separately from dissimilar raw meats or ready-to-eat (RTE) foods to minimize the risk of cross-contamination. Generally, the vertical storage of raw meats is based on the required final cooking temperatures. RTE foods should be stored on the top shelf, raw fish/seafood stored beneath (145F), whole muscle beef/pork (145F) stored below the fish, ground beef/pork (155F) stored below the whole muscle beef/pork, raw poultry (165F) stored on the bottom shelf. (Corrected by relocating dissimilar meats from each other).	COS	
7-204.11	Chlorine sanitizing agent used in the PFG dish machine was observed >200 ppm. Chlorine sanitizers must be used according the manufacturers' labeling or in the range of 50-100 ppm available chlorine. Please adjust the dish machine sanitization cycle to provide a chlorine residual in the range of 50-200 ppm.	3/7/17	

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.		
3-305.11 A	Ice buildup was observed on boxes of pie shells, biscuit dough, etc., stored below the freezer unit in the walk-in freezer. Foods must be stored in a clean and dry location where is it not exposed to splash, dust or other contamination. Please have condensation drain from the walk-in freezer evaluated and renovated to prevent drippage. The drain must empty in a visible indirect drain connection above sewage piping. In the interim, please do not store foods where condensation drippage may contact the foods/food packaging or place a large container below the area of drippage to catch any condensation.	3/20/17	<i>JS</i>
6-501.12A	Ice buildup was observed on the floor along with other debris and on the ceiling in the walk-in freezer. Physical facilities must be cleaned as as necessary to maintain cleanliness.		
3-305.11A	Condensation drippage observed arising from overflow tray of the refrigerator unit in the walk-in cooler. The drippage was being collected in a green pail. The pail was overflowing onto boxes of liquid eggs and pooling onto the floor of the walk-in cooler. The refrigeration unit drain should be evaluated to determine the reason why the drain pan is overflowing and necessary corrections made to ensure the drain empties through a visible indirect drain connection above the sewage drain. Foods must be stored in a clean and dry location where it is not exposed to splash, dust or other contamination. In the interim, please do not store foods where condensation drippage may contact the foods/food packaging or place a large container below the area of drippage to catch any condensation AND monitor more often.		

EDUCATION PROVIDED OR COMMENTS

Note: A proposed remodeling project to install a food service window was discussed with Ms. Cher Robinson; Administrator. Prior to conducting this project, please submit a drawing & project description to the St. Francois County Health Ctr. for review.

Person in Charge (Title): <i>Tina Snyder</i>		Cher Robinson/Tina Snyder		Date: March 1, 2017	
Inspector: <i>Jon Peacock</i>	Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 3/7/17 & 3/20/17



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
BBQ pork on hot serving bar		166	Chef salad on salad bar	
Diced tomatoes on salad bar		41	Chicken salad on salad bar	
Cottage cheese on salad bar		41	Potato salad on salad bar	
Pea salad with egg on salad bar		35	Cut lettuce salad on salad bar	
Bulk milk dispenser (Ambient)		36		

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	Cloth wiping towel observed stored in pail near dish machine with a chlorine residual >200 ppm. Chlorine sanitizing agents must be used according to the manufacturers' labeling requirements or in the range of 50-100 ppm available chlorine. (Corrected by emptying)	COS	<i>[Handwritten Initials]</i>
7-201.11B	A box of single-use plates was observed stored beneath a container of "Fryer Boil Out" in the water heater/softener room. Toxic items must be stored in a location away from foods, food-contact surfaces of equipment, clean equipment and utensils and single-service or single use items. Please relocate. (Corrected by relocating "Fryer Boil Out" to adjacent shelving with other chemical storage)	COS	
4-601.11A	A stock pot and sauce pan were observed with dried food debris within them. Food-contact surfaces of equipment and utensils must be clean to the sight and touch by washing, rinsing, sanitizing and air drying in a 3-vat sink/dish machine. (Corrected by cleaning/sanitizing prior to leaving)	COS	
4-601.11A	A white poly cutting board observed with dark staining on it on a storage shelf. Food contact surfaces of equipment and utensils must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in a 3-vat sink/dish machine.	3/20/17	
3-306.11	Pans of hamburger buns and sliced bread were observed on a table near the soup kettle for self-service. A piece of parchment paper was covering these foods and had to be removed for serving. Food on display must be protected from contamination by use of packaging, sneeze guards, display cases or other effective means.		

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
3-305.11A	Three boxes of half-pint milks was observed stored on the floor in the walk-in cooler. One box was observed stored near the pool of condensation. Foods must be stored in a location that is not exposed to splash, dust, or other contamination and at least 6 inches above the floor. (COS)	COS by elevating off floor 6 inches	<i>[Handwritten Initials]</i>
4-903.11A	An open box of styrofoam cups was observed resting on the floor in the kitchen near the dish area. Single-service and single-use articles must be stored in a clean and dry location where they are not exposed to splash, dust or other contamination and at least 6 inches above the floor.	COS by above.	
6-202.14	Kitchen restroom door was observed propped open. Restroom doors must be fully self-closing when opening into a food establishment and not propped open between uses.	3/1/2017	
NOTE:	No toilet tissue dispenser observed in the kitchen restroom. It is recommended that a dispenser be installed to allow for a more sanitary means of dispensing.	3/20/17	
6-501.12A	Debris observed on the floor in the water heater/softener room. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
4-501.11C	The #10 can opener was observed with an abundance of metal shavings near the gear. Cutting or piercing parts of can openers must be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.		
4-903.11A	Dried food and other debris was observed on the lower shelf where clean stock pots were stored. Clean equipment and utensils must be stored in a clean and dry location where they are not exposed to splash, dust or other contamination and at least 6 inches above floors. Please clean.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>[Signature]</i>		Cher Robinson/Tina Snyder		Date: March 1, 2017
Inspector: <i>[Signature]</i>	Jon Peacock	Telephone No. (573)-431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 3/7/17 & 3/20/17



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

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4-601.11A	Dried food debris was observed in the inside top portion of the Proctor Silex microwave oven. Food contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying by use of a clean-in-place (CIP) process. (Corrected by cleaning/sanitizing prior to leaving)	COS	
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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
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4-903.11A	A collection of cloth pot holders, some with visible debris on them, was observed stored on a wire shelving unit above an open box of pan liner papers and knives, clean containers. Single-service and single-use articles along with clean equipment and utensils must be stored in a clean and dry location where it is not exposed to splash, dust, or other contamination. Please relocate the pot holders to another location away from such items or food and food-related items. (Corrected by removing pot holders to another location away from food-related items).	COS	
4-903.11A	Boxes of Oliver speed seal packaging was observed stored on the floor in the storage room. Single-service and single-use articles must be stored in a clean and dry location where it is not exposed to splash, dust or other contamination and at least 6 inches above the floor. (Corrected by raising off floor 6 inches)	COS	
2-103.11J	The Person in Charge must ensure that consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. It is suggested to install signage near these locations.	3/20/17	
2-402.11A	One female employee was observed having shoulder length hair. This employee was observed working with food and without a hair restraint. Food employees must wear hair restraints such as hats, hair coverings or nets, etc.	3/20/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: 		Cher Robinson/Tina Snyder		Date: March 1, 2017	
Inspector: 		Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: 3/7/17 & 3/20/17					