



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

TIME IN	3:28 pm	TIME OUT	6:13 pm
DATE	Feb. 16, 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: Mineral Area Elks Lodge #2583	OWNER: BPOE #2583	PERSON IN CHARGE: Don Simms
ADDRESS: 1438 East Chestnut Street	ESTABLISHMENT NUMBER: 4590	COUNTY: 187
CITY/ZIP: Desloge 63601	PHONE: (573)431-4216	FAX: none
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other Risk Factor Study		P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" 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		
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	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<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	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<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"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<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	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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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>Don Simms</i> Don Simms	Date: February 9, 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: March 1, 2016



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

ESTABLISHMENT NAME Mineral Area Elks Lodge #2583		ADDRESS 1438 East Chestnut Street		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hamburger, grill		167	Fried fish, fryer		162
Cheese sauce, steam table		103	Sliced tomatoes, on ice		46
Cheese, on ice		44	Raw, breaded fish, True cooler		29
Ambient, True glass-front cooler		36	Ambient, Frigidaire refrigerator/freezer		40/6
Ambient, Kenmore chest freezer		10	Ham and beans, crock pot		187

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 splatters observed inside the Panasonic microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize microwave at least every four hours, more often if needed to keep clean.	2/16/16	OS
7-208.11B	First aid supplies (a box of bandages and a box of liquid bandages) was stored in the same cabinet with food and equipment. First aid supplies shall be stored in a container that is located to prevent the contamination of food, equipment, utensils, linens, and single-use items. Please designate a place to store these items where food and equipment cannot be contaminated. CORRECTED ON SITE by moving	COS	OS
4-601.11A	Food debris observed on the blade of the table-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize after use.	2/16/16	
7-204.11	The household bleach used for preparing sanitizer solutions was lavender scented. Bleach shall be unscented. Please provide unscented bleach to prepare sanitizer solutions.	2/23/16	
5-203.14B	The spray hose on the 3-vat sink lacked a backflow prevention device. Potable water shall be protected from contamination from backflow. Please install an American Society of Sanitary Engineering (ASSE) rated backflow prevention device on this hose OR remove hose and cap.	3/1/16	
3-302.11A	Raw fish was stored above ready-to-eat food in the chest freezer. Please store raw foods below ready-to-eat foods.	2/16/16	
2-301.14H	Employee observed putting on gloves without first washing hands. Please ensure employees know when to wash hands.	2/16/16	
3-403.11A	Cheese sauce was being reheated in the steam table and temped at 103F. Food shall be quickly reheated to 165F for hot holding at 135F or higher. Please reheat foods on stove or microwave before placing in hot hold unit.	2/23/16	

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
4-601.11C	Accumulation of debris on the cook top and the ovens of the Garland gas range. Please clean as often as needed to keep clean.	3/1/16	OS
4-601.11C	Grease accumulation on outside sides of deep fryer. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean as often as needed to keep clean.	3/1/16	
4-601.11C	Debris accumulation on the inside and outside surfaces, and door seal of the Frigidaire refrigerator/freezer. Please clean as often as needed to keep clean.	3/1/16	
6-501.12A	Accumulation of debris and dead insects observed on the floor under and around equipment in the storage room. Physical facilities shall be kept clean. Please clean as often as needed to keep clean.	3/1/16	
6-501.11	Broken tile observed near the outside entry door. Facility shall be maintained in good condition, and floors shall be smooth, nonabsorbent and cleanable. Please repair or replace tile.	3/1/16	
6-501.12A	Accumulation of dead insects and debris observed in the storage closet off the hallway. Please clean floor.	3/1/16	
6-301.12	There were no paper towels at the handwashing sink near the ice maker. Disposable towels shall be provided at all times. CORRECTED ON SITE by providing paper towels.	COS	
6-301.14	There was no sign at the handwashing sink by the ice maker. A sign to remind staff the importance of washing hands shall be installed at each handwashing sink. Please install sign. CORRECTED ON SITE by installing sign.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Don Simms</i> Don Simms		Date: February 9, 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: March 1, 2016

Jon Peacock Jon Peacock



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ESTABLISHMENT NAME Mineral Area Elks Lodge #2583		ADDRESS 1438 East Chestnut Street		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION Chili, crock pot		TEMP. in ° F 119	FOOD PRODUCT/ LOCATION Chicken strips, deep fryer		TEMP. in ° F 185
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
3-201.11	Home-made jams and jellies were stored in the glass-front cooler. Food stored in facility shall be from an approved source. Please remove these foods from the facility.			2-16-16	DA
3-501.16A	Chili held hot in the crock pot had internal temperature of 119F. Food shall be held hot at 135F or higher. Please heat food quickly and hold at 135F or higher.			2-23-16	}
5-203.14B	Backflow prevention was not observed on the coffee maker. Please install an American Society of Sanitary Engineering (ASSE) rated backflow prevention device suitable for this equipment to protect the water supply from contamination.			3-1-16	
4-601.11A	Dried food debris observed on the mixer stored on the counter. Please wash, rinse, and sanitize after use.			2-16-16	
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
5-205.11B	There are two 3-vat sinks in the kitchen. According to staff, the sink marked for equipment wash, rinse, and sanitize is no longer used for cleaning equipment and is used by the cook to wash hands; one vat was in use for cold-holding (on ice). The sink with a designated handwashing vat was used to clean and sanitize equipment; staff were observed washing hands at this sink. Please use only one of the 3-vat sinks for washing, rinsing and sanitizing utensils and equipment and use the other sink for handwashing. Provide soap, paper towels in a dispenser, and a handwashing sign at the sink designated for handwashing.			2/16/16	DA
4-302.14	Sanitizer test strips were not available when requested. Please supply test strips to ensure sanitizer solutions contain between 50 and 100 ppm chlorine.			2/23/16	}
4-904.11A	Single-use forks and spoons were provided in an uncovered container for customer self-service. Single use articles shall be displayed and dispensed so that contamination of food- and lip-contact surfaces is prevented. Please display utensils so that only handles are touched by consumers, and protected to prevent contamination.			2/23/16	
3-307.11	An employee beverage (lidded with straw) was stored on the work table. Employee food shall be stored where food and clean equipment cannot be contaminated. Please designate an area for employee food to be stored where food, equipment, clean linens, and single-use items cannot be contaminated.			2/16/16	
3-304.12B	Cups were used to scoop ice. Please use a scoop with a handle to prevent contamination of ice when retrieving. CORRECTED ON SITE by providing scoop.			COS	
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: <i>Don Simms</i>		Don Simms		Date: February 9, 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: March 1, 2016	

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