

TIME OUT 2:40 pm TIME IN 10:15 am DATE May 19, 2016 PAGE 1 of 4

NEXT ROUTINE INSPEC	CTION, OR SUCH SHORTER PER	IOD OF TIME AS MA	AY BE SPEC	IFIED I	N WRIT	FING BY T	THE REGULA	ILITIES WHICH MUST BE CORREC ATORY AUTHORITY. FAILURE TO PERATIONS		
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESI ESTABLISHMENT NAME: OWNER: SEMO Mental Health East Dining Room Missouri Department of								PERSON IN CHARGE: Beth Stroup		
ADDRESS: 1010 W. Columbia Street					ESTABLISHMENT NUMBER: COUNTY 4498			COUNTY: St. Francois	OUNTY: St. Francois	
CITY/ZIP: Farmingto	on, MO 63640	PHONE: (573) 218-6734		FAX:	FAX: (573) 218-6785			P.H. PRIORITY :	м]L
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P.				GROCERY STORE INSTITUTION MOBILE VENDORS						
PURPOSE	Routine D Follow-up	Complaint	Other R	isk Fa	ctor Stu	udy				
	approved INot Applicable	EWAGE DISPOSA		TER S COMN			NON-CON Date San	MUNITY DRIVATE		
License No		RISK FACT		INTE	RVENT	TIONS				
Risk factors are food p	preparation practices and employee	behaviors most com	monly report	ted to th	ne Cente	ers for Dis	ease Control	and Prevention as contributing facto	rs in	
Compliance	eaks. Public health interventions Demonstration of Kno		COS R		mpliance		-	Potentially Hazardous Foods	COS	6 R
	Person in charge present, demon and performs duties	strates knowledge,		IN	DUT I	0 N/A	Proper coo	king, time and temperature		
	Employee Heal					N/A		neating procedures for hot holding		
	Management awareness; policy p Proper use of reporting, restriction					N/O N/A		ling time and temperatures holding temperatures	_	
	Good Hygienic Pra	ctices		IN		N/A	Proper cold	d holding temperatures		
DUT N/O	Proper eating, tasting, drinking or No discharge from eyes, nose an			· · · · ·		N/C N/A		e marking and disposition public health control (procedures /		
OUT N/O				IN		N/O N/A	records)	, i i i i i i i i i i i i i i i i i i i		
Preventing Contamination by Ha				IN	OUT Consumer undercool			Consumer Advisory advisory provided for raw or ed food		
UT N/O	No bare hand contact with ready-							ighly Susceptible Populations		
	approved alternate method prope Adequate handwashing facilities							d foods used, prohibited foods not		
	accessible Approved Source	2					offered	Chemical		
OUT Food obtained from approved source		irce		IN	OUT	NA		ives: approved and properly used		
IN OUT N/A. Food received at proper temperature		ure		V	OUT		Toxic subs used	tances properly identified, stored and		
	Food in good condition, safe and						Confor	mance with Approved Procedures		
	Required records available: shells destruction			IN	OUT	NA	Compliance and HACC	e with approved Specialized Process P plan		
	Protection from Conta Food separated and protected	mination		The	letter to	o the left o	f each item ir	ndicates that item's status at the time	of the	
	Food-contact surfaces cleaned &	sanitized			ection.					
			-		in complia = not appl		OUT = not in compliance N/O = not observed			
OUT N/O	reconditioned, and unsafe food	•				S=Correcte	ed On Site	R=Repeat Item		
	Good Retail Practices are preventa		OD RETAIL			ogens ch	emicals and	physical objects into foods		
IN OUT	Safe Food and Water		COS R	IN	OUT			per Use of Utensils	COS	R
	urized eggs used where required				\checkmark		tensils: prope	erly stored and linens: properly stored, dried,	✓	
				\checkmark		handled				
	Food Temperature Contro ate equipment for temperature con			\checkmark				rvice articles: properly stored, used		
	ved thawing methods used			v			Gloves used properly Utensils, Equipment and Vending			
Therm	nometers provided and accurate			\checkmark			d nonfood-co	ontact surfaces cleanable, properly		
	Food Identification			\checkmark		Warewa	shing facilitie	es: installed, maintained, used; test		1
Food	properly labeled; original container					strips us	sed d-contact surf	faces clean		
	Prevention of Food Contamin						Р	hysical Facilities		
Canta	Insects, rodents, and animals not present Contamination prevented during food preparation, storage			Hot and cold water available; adequate pressure						
and display				\checkmark		· · ·	-			
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			\checkmark		Sewage	Sewage and wastewater properly disposed				
Wiping cloths: properly used and stored			\checkmark		Toilet facilities: properly constructed, supplied, cleaned					
Fruits and vegetables washed before use				Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean						
Person in Charge /T	itle: Shen Mak	a Na	Beth St	roup			Dat			
Inspector				elephor				low-up: 💽 Yes	۵N	10
MO 580-1814 (9-13)		Jon Peacock		573)43 Y		17 880 CANARY - F		low-up Date: 6-8-2016		E6.37



ESPADENT MAR. DODESS DOTATION TOOD PRODUCTA CCATION TEMP. In *F FOOD PRODUCTA CCATION TEMP. In *F Cotage cheese/MCGall 2 dr fridge 43 MCGall 2 door fridge/Employee service area 44 Tuna salad/MCCall 2 dr fridge 43 MCGall 2 door fridge/Employee service area 44 Chicken nuggets/Employee sandor dot plate 44 Chicken plate employee service area 47 Heat/cheese sandwiches/Coll plate 42 Tuna salad/Coll plate employee service area 40 Code Straight Tubes Straight Tubes 40 40 40 Code Straight Tubes Straight Tubes 40 <td< th=""><th>F</th><th>OOD ESTABLISHMENT INSI</th><th>PECTION REPO</th><th>RT</th><th></th><th></th><th>PAGE</th><th>2 of</th><th>4</th><th></th></td<>	F	OOD ESTABLISHMENT INSI	PECTION REPO	RT			PAGE	2 of	4	
FOOD PRODUCT/LOCATION TEMP: In * F FOOD PRODUCT/LOCATION TEMP: In * F Cotage cheese/McCall 2 dr fridge 43 McCall 2 door fridge/Employee service area 44 Tuna salad/Cod plate 141 Chicken puggets/Employee hot bar 183 Meat/cheese sandwiches/Cod plate 42 Tuna salad/Cod plate employee service area 47 Egg pieces/Employee salad bar 48 Turkey pcs/Employee salad bar 40 Code Profity wars conducta drengt to the employee service area 40 Code Profity wars conducta drengt to the employee service area 40 Code Profity wars conducta drengt to the employee service area at the organization of the associated with tootame meeting to the profity to the employee service area 40 Code Profity wars conducta drengt to the employee service area 40 Code Code the employee service area 40 Code Profity wars conducta drengt to the employee service area 40 Code Profity Mars conducta drengt to the employee service area 40 Code Code copy of the US FDA Employee Handbook was downloaded for use. 53-01 Code Code copy of the US FDA Emplo								640		
Cottage cheese/McCall 2 dr fridge 43 McCall 2 door fridge/Employee service area 44 Tuna salad/McCall 2 dr fridge 46 Hot dogs/Roller in Employee service area 176 Chicken nuggetis/Employee hot bar 141 Chicken pot pie/Employee service area 178 General 42 Tuna salad/Cold plate employee service area 47 Egg pieces/Employee salad bar 48 Turkey poss/Employee salad bar 40 Code model with model of the US Poss/Enployee salad bar 40 Code model with model of the US Poss/Enployee salad bar 40 Code model with model of the US Poss/Encloyee salad bar 40 Code model with model of the US Poss/Encloyee salad bar 40 Code model with model of the US Poss/Encloyee salad bar 40 2:301.14H An employee was observed thread and salo of the US Poss/Encloyee salad bar 6-8-16 Code deside of the US Pos Employee salad bar 6-8-16 5-23-16 Sol1.16A Code deside of baloe of the Coll 2 door fridgeraria 5-23-16 Contage cheses (4/S) and tuna salad was observed of the estabilishment file. However, these foods were not labeled with a cosole of verse wasalad							0		TEMP. in ° F	
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Chicken ruggets/Employee hot bar 141 Chicken pot pie/Employee service area hot bar 183 Meat/cheese sandwiches/Cold plate 42 Tuna salad/Cold plate employee service area 47 Egg pieces/Employee salad bar 48 Tunkey pos/Employee salad bar 40 Code Meat/cheese sandwiches/code plate employee salad bar 40 100 Code Meat/cheese salad bar 48 Score paid event bards associated with contone litese 40 Code Meat/cheese salad bar 48 Score paid event bards associated with contone litese 40 2:301.14H An employee was observed changing single-use gloves at the employee service line without fint gloves on hands may have become contaminated. 6-8-16 6-8-16 Note: Copies of implemented policies were provided by Ms. Beth Stroup. Some of the policies, esp- ecially those dealing with pair become contaminated. 5-23-16 5-23-16 S-501.15A Cotage cheese (45F) and tuna salad was observed in the cold plate, assorted PHF's (egg pieces barry pieces, cut lettuce and shredded cheese, etc.), on the salad bar in the employee service area were controlled by time as a public health control policy was observed in the employee lettuce. 5-23-16 5-23-16 Code Gene ena nelds be geneat sandwiches, tune salad of the sessea										
Egg pieces/Employee salad bar 46 Turkey pcs/Employee salad bar 40 Outs Protery tems combute directly to the eminated, prevention or adcorptude tevel, teared, associated with footborer lines Control by (date) 2-301.144 An employee was observed changing single-use gloves at the employee service line without first for at least 20 seconds at a handwashing sink prior to using gloves and at any other time when their gloves or hands may have become contaminated. 6-8-16 Note: Copies of implemented policies were provided by Ms. Beth Stroup. Some of the policies, esco- or of the US FDA Employee Health & Personal Hygiene Handbook was downloaded for use. 5-23-16 3-501.160 Citage choses (4.57) and tuna said ave ao bserved at 48F in the MCGall 2 door God. Code. A cop- ecially those dealing with employee liness, dit not comply with the MScall 2 door Stroup. A time as a public health control policy was observed in the establishment file. However, these foods were not labeled with a discard time. Please provide discard time that is no more than 4 hours following removal from temperature control. 5-23-16 3-501.160 Core area were controlled by time as a public health control policy was observed in the establishment file. However, these foods were not labeled wold with a discard time small C E. Feffigerator in the employee service area. PHF's must be held at or below 41F. (Corrected by cooling of egg pieces in the walk-in cooler). 6-8-16 Core terms relate to general sankton. operational depending sink gride was in contate with theric. During and the served with a discard tin was			141							3
Code Periodity intres	Meat/che	eese sandwiches/Cold plate	42						47	
Retermine Priority lums contribute directly to the plinington, prevention ar excludion to an acceptible level. Instands associated with foodborne lifenses (dite) 2-301.14H An employee was observed changing single-use gloves at the employee service line without first. 6-8-16 2-301.14H An employee was observed changing sink prior to using gloves and at any other time when their gloves or hands may have become contaminated. 6-8-16 0.012 Copies of implemented policies were provided by Ms. Beth Stroup. Some of the policies, especially those dealing with employee liness, did not comply with the Missouri Food Code. A copy of the US FDA Employee Health & Personal Hygien Handbook was downhoaded for use. 6-8-16 3-501.19M Meat and cheese sandwiches, truns salad and harl-pint milks on the cold plate, assorted PHF's (egg pieces, turkey pieces, cut lettuce and shredded cheese, etc.), on the salad bar in the employee service area. The McCall Erforgrator was observed with a ambition more than 4 hours following removal from temperature control. 5-23-16 3-501.16A Egg pieces, barkey pieces, cut lettuce and shredded cheese, etc.), on the salad bar in the employee service area. PHF's must be held at or below 41F. Cose 3-501.16A Egg pieces observed at S2F in the small 6.2. refrigerator in the employee service analytic. Cose 6-501.12A Greese and food debris observed beneath the Vuican deep fryer. Physical facilities must be cloaded as often as necessary to maintain cleaniness. Cos	Egg pi	eces/Employee salad bar	46	Turkey pcs/Employee salad bar					-	
weshing their hands. Food employees must was in their hands and exposed portions of their arms for at least 20 seconds at a handwashing sink prior to using gloves and at any other time when their gloves or hands may have become contaminated. Note: Copies of implemented policies were provided by Ms. Beth Stroup. Some of the policies, especially those detailing with employee liness, did not comply with the Missouri Food Code. A copy of the US FDA Employee Health & Personal Hygiene Handbook was downloaded for use. 3-501.160. Cottage cheese (43F) and tune salad was observed at WFi in the McCall Z door refrigerator at the employee service area. The McCall refrigerator was observed with an ambient temperature of 44F. Potentially hazardous foods (PHF'S) must be held at or below 41F. 5-23-16 3-501.160. Gog pieces. three yielesc, curl lettuce and shredded cheese, etc.), on the salad bar in the employee service area were controlled by time as a public health control per Ms. Stroup. A time as a public health control per Ms. Stroup. A time as a public health control per Ms. Stroup. A time as a public health control per Ms. Stroup. A time as a public health control per Ms. Stroup. A time as a public health control per Ms. Stroup. A time as a public health control per Ms. Stroup. A time as a food debris observed at 92F in the small G.E. refrigerator in the employee service area. PHF's must be held at or below 41F. (Corrected by cooling of egg pieces in the walk-in cooler). Cost 8-501.12A Grease and food debris observed beneath the Vuican deep fiver. Physical facilities must be cleared as often as necessary to maintain cleanlines. 6-8-16 Cost 3-3004.12B Plastic scoop observed juing in bulk bin of		Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness								
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipar inspection or as stated. (date) 6-501.12A Grease and food debris observed beneath the Vulcan deep fryer. Physical facilities must be cleaned as often as necessary to maintain cleanliness. 6-8-16 6-8-16 COS 3-304.12B Plastic scoop observed lying in bulk bin of rice. The handle was in contact with the rice. During pauses in food preparation or dispensing, food preparation and dispensing utensils must be stored dispensing scoop with have the handle above the rice). 6-8-16 COS 5-205.11B Remnants of ice cubes were observed in the handwashing sink located adjacent to the drinking fountain in the kitchen. Handwashing sinks may not be used for purposes other than handwashing ink located in the kitchen near the door into the dish room was observed with the foot-control missing to operate the hot water side of the mixing faucet. Handwashing sinks must be equipped to provide hot water at a temperature of 100F through a mixing valve or combination faucet. 6-8-16 6-8-16 Note Ice machine drain was observed with water draining directly onto the floor in the ingredient room. Please direct the drain to empty into the floor drain via an air gap above the drain located below the ice machine thermo-label attached to file copy of inspection report. EDUCATION PROVIDED OR COMMENTS Quat. sanitizer in wiping cloth buckets: approx. 300 ppm - 400 ppm (200-400 ppm allowed). Hobert time, machine thermo-label attached to file copy of inspection report: <td>Note: 3-501.16A 3-501.19A</td> <td colspan="6"> washing their hands. Food employees must wash their hands and exposed portions of their arms for at least 20 seconds at a handwashing sink prior to using gloves and at any other time when their gloves or hands may have become contaminated. Copies of implemented policies were provided by Ms. Beth Stroup. Some of the policies, especially those dealing with employee illness, did not comply with the Missouri Food Code. A copy of the US FDA Employee Health & Personal Hygiene Handbook was downloaded for use. 16A Cottage cheese (43F) and tuna salad was observed at 46F in the McCall 2 door refrigerator at the employee service area. The McCall refrigerator was observed with an ambient temperature of 44F. Potentially hazardous foods (PHF's) must be held at or below 41F. 19A Meat and cheese sandwiches, tuna salad and half-pint milks on the cold plate, assorted PHF's (egg pieces, turkey pieces, cut lettuce and shredded cheese, etc.), on the salad bar in the employee service area were controlled by time as a public health control per Ms. Stroup. A time as a public health control policy was observed in the establishment file. However, these foods were not labeled with a discard time. Please provide discard time that is no more than 4 hours following removal from temperature control. 16A Egg pieces observed at 52F in the small G.E. refrigerator in the employee service area. PHF's </td> <td>5-23-16</td> <td>BF</td>	Note: 3-501.16A 3-501.19A	 washing their hands. Food employees must wash their hands and exposed portions of their arms for at least 20 seconds at a handwashing sink prior to using gloves and at any other time when their gloves or hands may have become contaminated. Copies of implemented policies were provided by Ms. Beth Stroup. Some of the policies, especially those dealing with employee illness, did not comply with the Missouri Food Code. A copy of the US FDA Employee Health & Personal Hygiene Handbook was downloaded for use. 16A Cottage cheese (43F) and tuna salad was observed at 46F in the McCall 2 door refrigerator at the employee service area. The McCall refrigerator was observed with an ambient temperature of 44F. Potentially hazardous foods (PHF's) must be held at or below 41F. 19A Meat and cheese sandwiches, tuna salad and half-pint milks on the cold plate, assorted PHF's (egg pieces, turkey pieces, cut lettuce and shredded cheese, etc.), on the salad bar in the employee service area were controlled by time as a public health control per Ms. Stroup. A time as a public health control policy was observed in the establishment file. However, these foods were not labeled with a discard time. Please provide discard time that is no more than 4 hours following removal from temperature control. 16A Egg pieces observed at 52F in the small G.E. refrigerator in the employee service area. PHF's 						5-23-16	BF	
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Person in Charge /Title: Beth Stroup Date: Nospector May 23, 2016 Vospector Jon Peacock Telephone No. EPHS No. Follow-up Date: 6-8-2016										
Jon Peacock (573)431-1947 880 Follow-up Date: 6-8-2016		- V					Date: May 2	23, 2016	;	
	Haspector	turinte		acock (5				ate: <u>6</u> -8		No



F	OOD ESTABLISHMENT INSF	PECTION REPO	RT		PAGE ³ of	4		
ESTABLISHMEN		ADDRESS CITY/ZIP			MO 62640			
SEMO Mental Health East Dining Room FOOD PRODUCT/LOCATION		1010 W. Columbia Street FOOD PRODUCT/ LOCA			armington, MO 63640		TEMP. in ° F	
Cut lettuce/Employee salad bar		58			ad har	41		
Half-pint milk/Employee svc. cold plate		44	Shredded cheese/Employee salad bar Chicken pot pie/Employee service area hot ca					
Small GE fridge/Egg pcs/Ambient		52/40	Chicken pot pie/Cres		167			
Traulsen 2 door fridge/Kitchen		36	Lunch meat/Traulsen 2	36				
	en 2 door freezer/kitchen	0	Traulsen 2 door glass-fr	40				
Code Reference	Priority items contribute directly to the elin or injury. These items MUST RECEIVE I	nination, prevention or i	ORITY ITEMS reduction to an acceptable level, hazards as <i>i</i> thin 72 hours or as stated.	ssociated with	foodborne illness	Correct by (date)	Initial	
3-306.11 4-601.11A	labeling that stated use by "6/ 41F refrigeration for more tha 7 days, (i.e. the date of packa discarding). A small pan of lemon wedges service area. Food on display counter, service line or salad Blakeslee floor mixer with obs Food-contact surfaces of equ	(13/16". Ready- n 24 hours must age opening or p was observed of y must be protect bar food guards served dried food ipment must be observed dried f	food debris on the underside o	dous foods e that is no S by volunt consumers e use of pa ve means ne top porti	a held under o more than ary in employee ckaging, ion.	COS 5-23-16 5-23-16 5-23-16	R	
Code Reference	Core items relate to general sanitation, op		ORE ITEMS ities or structures, equipment design, gener	ral maintenanc	e or sanitation	Correct by (date)	Initial	
	standard operating procedures (SSOPs).	These items are to be	e corrected by the next regular inspectio	on or as stated	1.			
6-202.15A	residue must be durable, clea Outdoor storage trailer contai	nable, insect an ning single-use i floor, the wall a pests.	in the bottom. Refuse contair d rodent resistant, and leakpro tems was observed with the or and around the rear overhead o	oof. verhead d	oor open	6-8-16	85	
			PROVIDED OR COMMENTS					
		ely 10:20 am un	til 11:08 am, I met with Ms. Stu	-	-	e exit interv	view.	
Person in Ch		mp	Beth Stroup Telephone No. EPh	HS No. Foll	e: May 23, 2016 ow-up:	∎Yes	No No	
MO 580-1814 (9-13)		Jon Pea	acock (573)-431-1947 880		ow-up Date: 6-8		E6.37A	



A BECCEX	OOD ESTABLISHMENT INSP			PAGE ⁴ of	4		
ESTABLISHMEN	T NAME I Health East Dining Room	ADDRESS 1010 W. Columbia	Street	CITY/ZIP Farmington, MO 63640			
	OD PRODUCT/LOCATION	TEMP. in ° F				TEMP. in ° F	
Traulsen 4 dr fridge/Client service area		42	Tuna salad/Traulsen 4 dr frid	39			
Traulsen 1 dr fridge/Client service area		38	Half-pint milk/Traulsen fridg		38		
Steamed rice/Hot bar/Client service		140	Cooked beans/Hot bar/0	148			
Chicken p	oot pie/Hot bar/Client service	178	Traulsen upright freezer/	0 40			
	milk dispenser/Client service 38 Traulsen 2 dr fridge/Ingredient room						
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.						
Note:	Temperatures: Walk-in cooler #1: 34F, raw s Walk-in cooler #2 (Produce): Walk-in cooler #3: 41F, egg p Walk-in freezer #4: 12F Walk-in freezer #5: 20F Walk-in freezer #6: 0F Walk-in cooler #7: 38F	40F					
Code Reference		erational controls, facil	ORE ITEMS ities or structures, equipment design, gene e corrected by the next regular inspection		Correct by (date)	Initial	
		EDUCATION	PROVIDED OR COMMENTS				
\frown	N						
Person in Ch	arge /Title: 19 d A	m	Beth Stroup	Date: May 23, 2016			
nospector: (MAL	Jon Pe		HS No. Follow-up:	Yes	□ No	
MO 580-1814 (9-13)		DISTRIBUTION: WHITE - OW	(5/3)431-194/ 00	0 Follow-up Date: 6-8	-2016	E6.37A	