



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

TIME IN	10:55 am	TIME OUT	1:25 pm
DATE	June 20, 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: Southeast Missouri Behavioral Health	OWNER: SEMO LTC, Inc.	PERSON IN CHARGE: Michelle Miller
ADDRESS: 5536 Highway 32 / PO Box 459	ESTABLISHMENT NUMBER: 1319	COUNTY: 187
CITY/ZIP: Farmington 63640	PHONE: (573)756-5749	FAX: (573)756-7451
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		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input 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"/> 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"/>
<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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>		<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"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<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"/>					
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 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		
		Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Michelle Miller</i> Michelle Miller	Date: June 20, 2016
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date:



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ESTABLISHMENT NAME Southeast Missouri Behavioral Health		ADDRESS 5536 Highway 32 / PO Box 459		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cut lettuce, cold hold bar		47	Walk-in freezer: ambient, baked potatoes, beans		37, 39, 39
Cut tomatoes, cold hold bar		46	Ambient, walk-in freezer		4
Pasta salad, cold hold bar		41	Ambient, glass-front cooler		41
Tomatoes, Glass front cooler		51			
Milk, glass front cooler		48			

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	Mold and debris observed on the ice chute on the ice maker. Food contact surfaces shall be clean to sight and touch. Please disassemble and wash, rinse, and sanitize at least daily. CORRECTED ON SITE wash, rinse, sanitize	COS	
3-501.18A	Sealed, half-pint containers of milk were found in a tub of ambient temperature water in the cabinet below the customer self-serve beverage counter. According to manager, clients "hide" food in the cabinets. Please check for food after each meal and discard any food that was distributed. CORRECTED ON SITE by discarding milk.	COS	
4-601.11A	Accumulation of food splatters observed in the microwave in the dining room. Food contact surfaces shall be washed, rinsed, and sanitized a minimum of every four hours while in continual use, more often if needed. Please wash, rinse, and sanitize at the end of each meal period. CORRECTED ON SITE by wash, rinse, sanitize	COS	
4-202.11A	The handle was broken off on a large ice scoop held in scoop holder by ice maker. In-use utensils shall have a handle, and food-contact surfaces shall be free of imperfections. Please dispose of scoop. CORRECTED ON SITE by discarding scoop.	COS	
4-601.11A	Debris observed on the blade of the table-mounted can opener. Please wash, rinse, and sanitize a minimum of every four hours, more often if needed to keep clean. CORRECTED ON SITE by w-r-s	COS	
4-702.11	The mechanical dish machine sanitizes by heat; the heat rinse cycle was at 138F and the thermolabel did not turn black, indicating the dish surface did not reach 160F. Please sanitize by immersion in chlorine sanitizer (50 to 100 ppm) at the 3-vat sink until the unit is repaired. Once repaired, please use thermolabels daily to ensure machine reaches correct sanitizing temperature. CORRECTED ON SITE by adjusting thermostat. Final rinse reached 192F, and thermolable turned black.	COS	

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
4-904.11B	A spoon was presented with the handle down in a container in the food serving line. Unwrapped utensils shall be protected from contamination while on display. Please ensure all utensils are presented with the handle up. CORRECTED ON SITE by removing spoon and taking to wash, rinse, sanitize.	COS	
4-601.11C	An accumulation of debris observed on the inside of the the trash cabinet by the beverage counter in the dining room. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean cabinet when trash is emptied. CORRECTED ON SITE by cleaning.	COS	
4-601.11C	A sticky debris was observed on the outside of the "drawers" and doors of the counter holding beverages in the dining room. Please clean the cabinet outside surfaces of spills. CORRECTED ON SITE by cleaning.	COS	
6-501.12A	Mold and debris observed on the coving behind the garbage disposal in the warewash room. Facilities shall be maintained clean. Please clean as often as needed to keep clean. CORRECTED ON SITE by clean	COS	
5-205.15B	A leak was observed in the faucet of the mop sink. Plumbing shall be maintained in good repair. Please repair leak.	6/22/16	<i>mm</i>
6-501.12A	Accumulation of debris observed on the floor of the mop room. Please clean as often as needed to keep clean.	6/22/16	<i>mm</i>
6-501.11	The caulk between the wall and the handwashing sink in the warewash room was deteriorating. Please replace caulk.	6/22/16	<i>mm</i>
4-601.11C	Accumulation of debris observed on the outside surfaces of the cambros and the mobile cart holding the cambros, in the warewash room. Please clean cambros and cart; protect cambros while in storage from contamination. CORRECTED ON SITE by cleaning.	COS	

EDUCATION PROVIDED OR COMMENTS

NOTE: Menu: deli sandwiches (cold), pasta salad, Fritos, cake

Person in Charge /Title:		Michelle Miller	Date:	June 20, 2016
Inspector:	<i>Rose Mier</i>	Rose Mier	Telephone No.	EPHS No.
			(573)431-1947	1390
			Follow-up:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
			Follow-up Date:	



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

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4-202.11A	A spatula hanging on the island utensil rack in the kitchen was cut on the edges and stained. Food contact surfaces shall be free of imperfections. Please dispose of spatula. CORRECTED ON SITE by discarding spatula.	COS	
3-501.16A	Milk in the glass-front cooler in the kitchen had internal temperature of 48F. According to manager, the milk was out at breakfast, stored on ice. Food shall be safe and have internal temperature of 41F or lower. Please discard milk. CORRECTED ON SITE by discarding milk.	COS	
3-501.16A	Cut tomatoes and lettuce held on the cold-hold serving line had internal temperatures above 41F. Food shall be held at 41F or lower. It was observed that the ice water was not in contact with the shallow holding insert tray. Please add ice water or use deeper insert to keep holder in contact with ice water. NOTE: tomatoes and lettuce were voluntarily discarded. CORRECTED ON SITE by discussion with manager and ensuring pans are in contact with the ice.	COS	

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 observed on the lids of the bulk containers of flour and sugar on the island prep table. Please clean as often as needed to keep clean. CORRECTED ON SITE by cleaning.	COS	
4-203.12B	The thermometer in the glass-front cooler in the kitchen read 34F, but the actual temperature was measured at 41F. Thermometers reading in degrees Fahrenheit and Celsius shall be accurate within 2 degrees. Please replace thermometer with accurate thermometer. CORRECTED ON SITE by installing new thermometer	COS	
4-203.11B	One cook's thermometer read 28F when the actual temperature was 33F. Thermometers to measure food temperatures shall be accurate to within 2 degrees. Please calibrate or replace thermometer. NOTE: manager will purchase thermometers that can be calibrated.	6/22/2016	

EDUCATION PROVIDED OR COMMENTS

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Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)-431-1947	EPHS No. 1390	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date: