



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

TIME IN	3:31 pm	TIME OUT	6:52 pm
DATE	May 20, 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: American Legion Post #39		OWNER: American Legion Post #39		PERSON IN CHARGE: Stephanie Comte	
ADDRESS: 5073 Flat River Road			ESTABLISHMENT NUMBER: 4433		COUNTY: St. Francois
CITY/ZIP: Leadington 63601		PHONE: (573)431-6039		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 _____					
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 type="checkbox"/> PUBLIC <input checked="" 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 checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	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 type="checkbox"/> IN <input checked="" type="checkbox"/> T 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 checked="" type="checkbox"/> OUT N/O 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 checked="" type="checkbox"/> OUT 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 type="checkbox"/> IN <input checked="" type="checkbox"/> T	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> C N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	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 checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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"/> T N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="checkbox"/>					

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 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 type="checkbox"/>	<input checked="" 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					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 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				<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 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:		Stephanie Comte		Date: May 20, 2017	
Inspector:	<i>Rose Mier</i>	Telephone No.:	(573)431-1947	EPHS No.:	1390
Follow-up:				<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date:				June 14, 2017	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME American Legion Post #39		ADDRESS 5073 Flat River Road		CITY /ZIP Leadington 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chopped hamburger, grill		189-210	Kelvinator refrigerator/freezer		40/15
Hamburger patties, grill		160-185	Hamburgers, hot hold		145
Chili, crock hot hold		175	Chest beer cooler, bar		40

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
5-403.11A 5-402.3	Wastewater from the kitchen 3-vat sink and the kitchen handwashing sink emptied into an on-site wastewater treatment system (OWTS). The OWTS was not functioning properly, as wastewater backed up into the 3-vat sink. The handwashing sink drained slowly but was functional. Staff were advised to use disposable utensils and equipment when possible, and use the 3-vat sink sparingly. Clean and sanitize sink before use. Clean in-place cooking equipment (grill, microwave, etc.) when possible, using a 3-step method: prepare 3 spray bottles, one with soapy water, one with clear water, and one with sanitizer. Spray equipment with detergent water, wipe; spray with clear water and wipe with clean cloth or disposable towel; spray with sanitizer and air dry. Use commercially prepared foods to minimize preparation (cut produce, fully cooked foods, etc).	6/14/17	
3-501.17A	Foods held in the refrigerator were not labeled with the date of disposition. Potentially hazardous food that is fully cooked and ready-to-eat, and held for more than 24 hours, shall be labeled with the date of disposition, which is the date of preparation (or opened if commercially prepared) plus an additional six days. Please label all qualifying foods with a 7-day disposal date. NOTE: foods were discarded.	5/27/17	
3-501.18	Nacho cheese and a package of hot dogs, held in the refrigerator, were commercially prepared and opened last Saturday (eight days ago). Food exceeding the 7-day disposal date shall be discarded. CORRECTED ON SITE by voluntarily discarding cheese and hot dogs.	COS	
4-601.11A	Dried food splatters observed inside the Hamilton Beach microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize inside of microwave at least every four hours.	5/20/17	
4-702.11	According to kitchen manager, equipment and utensils are taken to her home for cleaning because of lack of 3-vat sink. Equipment and utensils shall be cleaned and stored on-site. COS by setting up 3-vat system with tubs (temporary).	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	The bottom shelf, inside of drawer, and inside of door of the Kelvinator refrigerator were dirty; also, food splatters and debris observed on the outside surfaces of the refrigerator and freezer. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean inside and outside surfaces of refrigerator/freezer.	6/14/17	
6-202.11A	One fluorescent light bulb above the stove, and one bulb near the grill, were missing endcaps, which prevented full shielding. Bulbs shall be shielded or shatter-resistant in areas of food preparation and storage. Please install endcaps to fully shield the bulbs.	5/27/17	
4-601.11C	Accumulation of debris on the door and draw handles, inside the drawer, and down the side next to the table, of the Magic Chef range. Please clean outside of stove and inside the drawer.	6/14/17	
6-501.12A	Food splatters observed on the wall behind the Magic Chef stove and table holding the microwave. Please clean wall as often as needed to keep clean.	6/14/17	
6-501.12A	Accumulation of grease observed on the hood over the grill, wall behind the grill and work tables, electrical conduit and outlets on the wall. Please clean as often as needed to keep clean.	6/14/17	
4-601.11C	Accumulation of debris observed on the bottom shelf of the work table next to the grill, and on the seasoning containers and tray on which they sat, next to the grill. Please clean table shelf and items stored on table.	6/14/17	
4-601.11C	Accumulation of grease and debris observed on the open end shelves beneath the countertop, and the door fronts of the cabinets. Please clean.	6/14/17	
4-203.11A	The cook's thermometer read 35F when the actual temperature was 32F. Thermometers for cooking shall be accurate. COS by calibrating thermometer.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: Stephanie Comte		Date: May 20, 2017	
Inspector: Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: June 14, 2017



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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
3-302.11A	Raw hamburger patties were stored on top of fries in the Kelvinator freezer. Food shall be protected from cross contamination while in storage. Please store all animal-derived foods separately or below all other foods. Store different types of animal-derived foods separately from each other or in the following order: poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood. Please rearrange freezer foods. NOTE: hamburgers were cooked; COS by discussion with staff	COS	
3-302.11A	Raw shell eggs were stored above ready-to-eat foods in the Kelvinator refrigerator. Please store raw animal-derived foods below all other foods. CORRECTED ON SITE by moving eggs to bottom shelf.	COS	
4-601.11A	The outside surfaces of the portable GE electric roaster were dirty. Please wash, rinse, and sanitize all surfaces after use.		
4-601.11A	Debris observed inside the portable cooler holding ice in the dining room. Please wash, rinse, and sanitize cooler before and after use.	5/27/17	
6-501.111	Mouse droppings observed behind the women's toilet, and spider webs on ceiling. Facility shall be free of rodents and pests. Please remove all evidence of pests, clean, then monitor for return of pests. If evidence returns, then begin an approved method of pest control.	6/14/17	
5-204.11A	There was no water available at the handwashing sink in the back bar. Handwashing sinks shall be supplied with hot (100F minimum) and cold running water and located for convenient use in areas of food preparation and dispensing. Because the ice maker is located in this area, a handwashing sink is required. According to Mr. Hoppe, this sink water is supplied through the same lines as the plumbing to the 3-vat sink. The water to the 3-vat sink was turned off to prevent its use because it leaked. Please resupply water to this sink.	6/14/17	

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4-601.11C	Accumulation of debris observed on the mobile cart holding a fryer. Please clean cart.	6/14/17	
6-501.14A	Accumulations of debris on the portable floor fan. Ventilation systems shall not be a source of contamination. Please clean all surfaces and blades of fan.	6/14/17	
3-304.12B	The handle of the scoop, stored inside the portable ice cooler, was in contact with the ice. In-use utensils shall be stored with the handle above the surface of the ice, or on a clean and sanitized surface. Please store scoop handle above the ice. COS by storing handle up and discussion with staff.	COS	
4-904.11B	The handles of single-use spoons and forks were stored down, exposing the food-contact surface of the utensil to contamination upon retrieval. Please store with handles up to protect from contamination. COS by inverting utensils so the handles face upward.	COS	
6-501.12A	Accumulation of debris on the floors behind toilets in the men's and women's bathrooms. Facility shall be kept clean. Please clean floor.	6/14/17	
6-501.12A	Accumulation of debris and dead insects observed in the room with the ice maker in the back bar area. Please clean floor as often as needed to keep clean.	6/14/17	
6-202.16	There was an open area in the eave of the building on the west end of the building. Exterior walls and roofs shall protect the establishment from weather and the entry of insects, rodents, and other animals. Please close or seal opening with screening (16 mesh to the inch) to prevent pest entry area.	6/14/17	
4-301.12A	There was no water supplied to the 3-vat sink in the back bar area. According to Mr. Hoppe, this sink leaks and the water was turned off to prevent its use. It has not been repaired or replaced because of lack of funds. NOTE: the wastewater from this sink is connected to the city wastewater treatment system. Please provide at least one usable 3-vat sink in this facility for cleaning and sanitizing equipment and utensils.	6/14/17	
6-501.11			

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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	Mold observed on the inside of the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard ice, wash, rinse, sanitize and air dry before returning to service.			5/27/17	JC
5-203.14A and B	The Manitowak ice maker is water-cooled and lacked backflow prevention. Water shall be protected from contamination from backflow. Please provide an air gap between the end of the discharge hose and the rim of the receiving drain (located beneath the machine) that is no less than one inch. Please install an American Society of Sanitary Engineering (ASSE) rated backflow prevention device on the water inlet line into machine.			6/14/17	J ↓
2-201.11	A written employee health policy was not available upon request. Please provide a written employee health policy based on Chapter 2 of the Missouri Food Code (2-201.11, 2-201.12, 2-201.13) and/or the FDA Employee Health and Personal Hygiene Handbook. You may reference the required reading pages in the FDA handbook (pages 5-11 for managers, 13-17 for employees) and have employees sign the reporting agreement found on pages 37 and 38. For example, your written policy may state: All food employees will read pages 13-17 of the FDA handbook and sign page 38. Copies of the provided handbook may be made. The handbook and the Missouri Food Code are available online and portions may be downloaded and copied.			6/14/17	
Code Reference	CORE ITEMS			Correct by (date)	
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.					
4-302.14	There were no test strips available to check the concentration of chlorine in sanitizer solutions. Please supply chlorine test strips that will measure between 10 and 200 ppm chlorine. The chlorine in sanitizer solutions shall be between 50 and 100 ppm, prepared by mixing 1/2 to 1 teaspoon of regular, unscented household bleach in each gallon of water. Please supply test strips.			5/27/17	JC ↓

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