



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

TIME IN	4:00pm	TIME OUT	6:36pm
DATE	2-28-17	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: Mineral Area Elks Lodge		OWNER: BPOE #2583	PERSON IN CHARGE: Kerri Simms		
ADDRESS: 1438 East Chestnut Street		ESTABLISHMENT NUMBER: 4590	COUNTY: 187		
CITY/ZIP: Desloge, 63601		PHONE: 573-431-4216	FAX: na	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					
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"/> 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 checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT 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)		<input checked="" type="checkbox"/>
	Preventing Contamination by Hands				Consumer Advisory		
<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	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"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> 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 type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<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	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<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	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected		<input checked="" type="checkbox"/>		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"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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		
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input 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		
		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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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>Kerri Simms</i> Kerri Simms		Date: February 28, 2017	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 3-14-17 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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ESTABLISHMENT NAME Mineral Area Elks Lodge		ADDRESS 1438 East Chestnut Street		CITY /ZIP Desloge, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Taco salad w/PHFs		70	Frigidair refrigerator/freezer		30, 0
Hot hold cheese sauce		148	GE chest freezer		4
True cooler amb		32	Kenmore chest freezer		4
Raw fish in True cooler		30	Sld American cheese, tomato		46,50
Crawfish boil		190	Burger from grill		195

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
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3-501.16B	An aluminum container of taco salad containing cooked ground beef was observed on the counter in the kitchen without temperature control. Potentially hazardous foods shall be held in temperature control: 41F or less for refrigerated foods and 135F or greater for foods held hot. COS by holding the food with time as a public health control. Discard the food at the point at which it is four hours after the time of preparation.	COS	<i>JS</i>
3-302.11	Raw chicken and raw fish was observed stored above ready to eat foods and other raw animal proteins in the True cooler. Foods shall be protected from cross contamination by storing raw animal foods separate from each other and below ready to eat foods. COS by removing the raw chicken and fish.	COS	<i>JK</i>
7-201.11B	Antiseptics were observed stored in a cabinet above prep surfaces in the kitchen. Toxic materials shall be stored where contamination of food and equipment cannot occur. COS by moving the medicines.	COS	
4-601.11A	Food residue was observed on the attachment hub of the kitchen mixer. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the mixer.	3-3-17	
4-601.11A	Food residue was observed on the upper interior of the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave.		

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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5-205.11B	Frozen fish was observed thawing in standing water in the kitchen hand wash sink. Hand wash sinks shall be used for hand washing exclusively. Potentially hazardous foods shall be thawed under temperature control or under cold running water. COS by moving the fish to the True refrigerator.	COS	<i>JS</i>
3-501.13			
4-903.11	A clean pan was observed draining beside the hand wash sink. Clean equipment shall be protected from sources of contamination. Please store clean equipment away from the hand wash sink.	3-14-17	
4-601.11C	Food debris was observed inside the True cooler. Non food contact surfaces shall be kept clean. Please clean the inside of the cooler.		
4-601.11C	Food debris was observed inside the Frigidaire cooler. Non food contact surfaces shall be kept clean. Please clean the inside of the cooler.		
6-501.12A	Dirt and debris was observed on the floor in the kitchen, especially under equipment. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the kitchen floor.		
6-202.15A	A visible gap was observed at the bottom right side of the kitchen entry door. The outer openings of a food establishment shall be protected against the entry of insects, rodents and pests. Please repair the gap at this area.		
6-501.12A	Debris was observed on the floor behind the ice machine in the downstairs bar. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor in this area.		

EDUCATION PROVIDED OR COMMENTS

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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.				
6-501.111	A dead insect was observed in the cabinet next to the entry door. The presence of insects, rodents and pests shall be controlled to limit their presence on the premises. Remove evidence of pests and take steps to control their presence.			3-3-17	KS
4-601.11A	A soiled breeding container was observed in storage in the kitchen. Food contact surface shall be clean to sight and touch. COS by discarding the container.			COS	
6-501.111	Rodent droppings were observed in the cabinet below the hand wash sink. The presence of insects, rodents and pests shall be controlled to limit their presence on the premises. Control measures shall include: inspecting the premises for pests, inspecting shipments of supplies, eliminating harborage and points of entry and using traps and other forms of control.			3-14-17	
7-206.12	An uncovered bait station was observed in the kitchen mechanical room. Rodent bait stations shall be contained in a covered, tamper resistant bait station. Please enclose the bait in a container.				
3-501.16B	Containers of lettuce, tomato and American cheese were observed in a basin of the three compartment sink without adequate temperature control. According to the manager, the food is typically held on ice. Potentially hazardous foods held refrigerated shall be maintained at 41F or less. COS by placing the containers of food in a basin of ice.			COS	
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.				
5-501.114	Two of the facility dumpsters were lacking plugs in the drain holes and one was rusted through the bottom of the unit. Outside receptacles for refuse shall be leak proof. Please install plugs in the drain holes and replace the damaged dumpster.			3-14-17	KS
4-101.19	The countertop at the small three compartment sink was observed to be cracked. Non food contact surfaces shall be smooth, durable and cleanable. Please repair the counter top to a cleanable condition.				
6-301.14	The kitchen uses one of the basins of a small three basin sink as the hand wash sink. The hand wash basin is not identified as the hand wash sink. This series of basins is labeled as a ware washing sink. All hand wash sinks shall be labeled as such and used for hand washing exclusively. Please remove the ware washing sign at this location and install a sign at the hand wash sink reminding employees to wash their hands.				
6-301.11	The employees are frequently observed to handle the container of soap at the hand wash sink which is also use as dish detergent. This arrangement is less than ideal. Each hand wash sink shall be supplied with a supply of hand wash soap. Please install a hand soap dispenser at the hand wash sink.				
6-301.11	The hand wash sink and the downstairs bar was not provided with hand soap. All hand wash sinks shall be provided with hand soap. Please provide soap at this location.				
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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5-202.13	The hand actuated sprayer at the hand wash sink was observed to be able to extend into the basin of the sink. An air gap between the water supply and the flood level rim of a plumbing fixture shall exist to prevent backflow of contaminated water into the water supply. Please reattach the wall mounted spring to the sprayer to prevent it from extending into the sink basin.	3-3-17	KS
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4-904.11A B	Customer access utensils were observed displayed in open plastic totes and subject to contamination by customers hands. Single service articles shall be handled, displayed and dispensed so that contamination of food and lip contact surfaces is prevented. Please offer unwrapped single use utensils by placing them downward in a cleaned container such that only the handles are touched by customers hands.	3-14-17	KA
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