



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

TIME IN	3:03 pm	TIME OUT	5:40 pm
DATE	Feb. 20, 2018	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: Kerri Simms
ADDRESS: 1438 East Chestnut Street	ESTABLISHMENT NUMBER: 4590	COUNTY: St. Francois
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 _____		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 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 type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> 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 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 <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<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	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"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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						

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 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"/>	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 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 checked="" 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>Kerri S. Simms</i> Kerri Simms	Date: February 20, 2018
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Follow-up Date: March 12
	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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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
Fish, deep fryer		209	Refrigerator/storage room: Ambient, hot dogs		34, 41
Hamburger, stovetop		177	Freezer/storage room, ambient		10
Cut lettuce in 3-vat sink on ice		57	GE Chest freezer, ambient		10
Cut tomato in 3-vat sink on ice		41	Kenmore Chest freezer, ambient		10
			Cheese and butter pats, on countertop		62

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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6-501.111	KITCHEN A live roach was seen in the utensils drawer. Facility shall be free of pests. Please begin an approved method of pest control and provide receipt from treatment.	3/12/18	KS
4-601.11A	Debris observed on the blade of a hand-held can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the can opener after use.	2/20/18	
7-207.11A, B	A bottle of Equate cough medicine was stored on the work counter with food and clean equipment. Only those medicines necessary for the health of employees shall be allowed and shall be stored in a designated location below or separate from food, clean equipment, clean linens, or single-use items. Please store medicine in a location designated for employee personal items. COS by discarding medicine	COS	
3-501.16A	Cheese and butter were held at room temperature on the counter. The internal temperature of the food was 62F each. Potentially hazardous food shall be held at 41F or lower. Please hold these items on ice or in a cooler. COS by voluntarily discarding the cheese and butter.	COS	
4-202.11A	Plastic containers holding mozzarella sticks, onion rings, and jalapeño poppers had cracks in the lids. Food contact surfaces shall be free of cracks, breaks, and other defects to allow effective cleaning and sanitizing. Please discard lids.	2/23/18	
3-501.16A	The glass door refrigerator was not holding temperature correctly. Upon arrival, Ms. Simms stated that there was no food held in this unit until they put frozen food in it when they arrived at the facility this afternoon. The food held in the unit was still below 41F. The ambient temperature of the cooler was 58F. According to Ms. Simms, all food held in this unit will be discarded at the end of this service time. A replacement cooler will be brought in before service next Tuesday. Food held in this cooler shall not be held more than 4 hours; all unused food shall be discarded after four hours.	2/23/18	

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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6-301.11	KITCHEN There was no hand soap or disposable towels at the handwashing sink. These items were located at the 3-vat sink for cleaning and sanitizing. Handwashing sinks shall be supplied with soap and towels through a dispenser at all times. Hands may not be washed at 3-vat sinks. Please remove handwashing soap from 3-vat sink and supply soap and towels at the handwashing sink.	2/25/18	
6-301.12			
4-601.11C	Accumulation of debris observed in several of the drawers and cabinets. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean the insides of all cabinets and drawers that need cleaning.	3/12/18	
4-601.11C	The outside surfaces of the ovens felt greasy. Please clean stove/oven/handles as often as needed to keep clean.	3/12/18	
6-501.12A	Accumulation of debris observed on the floor close to equipment bases and floor/wall junctures. Physical facility shall be cleaned at a frequency to prevent debris accumulation. Please clean around and under all equipment and floor/wall junctures.	3/12/18	
4-601.11C	Debris observed in the water wells of the steam table. Please clean wells as often as needed to keep clean.	3/12/18	
4-601.11C	Debris observed inside the plastic containers holding knives and spoons in the cabinet by the True glass front refrigerator. Equipment and utensils shall be protected while in storage. Please clean containers.	2/25/18	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 indicates it was not observed or is not applicable.

Person in Charge /Title: <i>Kerri Simms</i> Kerri Simms		Date: February 20, 2018	
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 12



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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
			True glass front cooler: mini corn dogs, chicken strips		22, 27
			True glass front cooler: fries, green beans, shrimp		25, 27, 27
			True glass front cooler: green beans, chicken patties		27, 26
			Hot hold: chili, nacho cheese		141, 142

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
3-501.16A	Lettuce was stored in the vat of a sink. There was a small amount of ice in the sink. The temperature of the lettuce was 57F. Cut lettuce (and cut tomatoes) shall be held at 41F or lower. Please nest the container in ice water that reaches to near the top of the lettuce container. STORAGE ROOM	2/20/18	KS ↑
3-302.11A	Raw fish was stored above ready-to-eat food in the refrigerator. Raw animal-derived foods shall be stored below all other foods to prevent cross contamination.	2/20/18	
6-501.111	A dead juvenile roach was found inside the refrigerator. Please clean inside of refrigerator and begin an approved method of pest control.	3/12/18	
3-302.11A	Raw deer meat was stored on top of a container of ice cream in the freezer. Raw meat shall be stored separately or below all other food. Please arrange so raw meat cannot contaminate ready-to-eat food.	2/20/18	
3-201.11A	A deer roast, labeled "not for sale," was stored in the freezer. Food must be from an approved (inspected) source. Please remove roast from the facility.	2/20/18	
5-203.14B	A hose bibb and a hose were observed in the closet. Please install an American Society of Sanitary Engineering (ASSE) rated hose bibb vacuum breaker on the hose bibb to protect water from contamination from backflow. BATHROOM	3/12/18	
5-203.14B	The urinal nearest the handwashing sink lacked backflow prevention on the water line. Water shall be protected from contamination. Please install an American Society of Sanitary Engineering (ASSE) rated backflow prevention device on the water line into this urinal.	3/12/18	
NOTE	One of the backflow prevention devices on one of the urinals may be leaking. Please determine if it is leaking; if so, please replace with an ASSE rated backflow prevention device.	3/12/18	

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6-501.12A	STORAGE ROOM Accumulation of debris observed on the floor. Please clean floor, under and around equipment, as often as needed to keep clean.	3/12/18	KA
6-501.14A	Dust and debris observed on the portable floor fan. Ventilation systems shall not be a source of contamination. Please clean all surfaces and blades of fan.	3/12/18	
4-904.11B	DINING ROOM Plastic utensils were stored with the handles down in a container for self-service. Please store with handles up to prevent contamination of lip-contact surface when retrieving utensils.	2/20/18	
3-305.11A	Debris and an accumulation of frost observed inside the chest freezers. Please defrost and clean the freezers. BATHROOMS	3/12/18	
6-501.11	One of the toilet seats in the men's bathroom was cracked, preventing effective cleaning. Please replace the seat.	3/12/18	
6-501.11	Stained ceiling tiles in both bathrooms indicate water damage. Please ensure there are no leaks, then either replace or paint the stained tiles.	3/12/18	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: March 12