



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

TIME IN	7:58 AM	TIME OUT	10:50 AM
DATE	6/27/19	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: Bismarck Senior Center	OWNER: Aging Matters	PERSON IN CHARGE: Betty Jellinek
ADDRESS: 922 Center Street	ESTABLISHMENT NUMBER: 0768	COUNTY: 187
CITY/ZIP: Bismarck, 63624	PHONE: 573-734-2429	FAX: 573-734-2648
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 type="checkbox"/> BAKERY <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable		
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 _____		
License No. _____		

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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<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 type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
<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 type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<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 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)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<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"/> N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<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		
<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	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food separated and protected		✓	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"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled	✓	
Food Temperature Control									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			Utensils, Equipment and Vending				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<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"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean	✓	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			Physical Facilities				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Betty Jellinek</i> Betty Jellinek	Date: June 27, 2019
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573)431-1947
EPHS No. 1645	Follow-up: Follow-up Date: 7-9-19 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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ESTABLISHMENT NAME Bismarck Senior Center		ADDRESS 922 Center Street	CITY /ZIP Bismarck, 63624
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Burger Meat for Soup on Stove		196	True Refrigerator by Office: Ambient, Boiled Eggs, Bologn
Soup on Hot Hold		157	True Refrigerator by Office: Cole Slaw, Pasta Sauce
Walk In Freezer: Ambienmt		0	True Refrigerator by Pot Rack: Ambient, Milk
Walk In Cooler: Ambient		40	Milk From Dispenser
Whirlpool Chest Freezer		<0	

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.		
4-202.11A	A spatula in a clean equipment storage tub was observed with a melted edge that had a rough surface. Multi-use food contact surfaces shall be smooth and free of imperfections that prevent effective cleaning. CORRECTED ON SITE by discarding the spatula.	COS	[Handwritten Initials]
3-302.11A	A dozen raw shell eggs was observed in the bottom of the True refrigerator near the pot rack where cooked hams were also stored. Raw animal derived foods shall be stored separately of below fully cooked/ready-to-eat foods to prevent cross contamination. CORRECTED ON SITE by placing the eggs in the walk-in cooler below ready-to-eat foods.	COS	
7-201.11B	Napkins, single-use food trays, and sugar packets were observed stored with containers of cleaning chemicals in the dry storage room. Toxic materials shall be stored so they cannot contaminate food, equipment, utensils, clean linens, and single use items. CORRECTED ON SITE by rearranging the items.	COS	
3-501.16A (2)	Upon arrival the temperatures of boiled eggs, cole slaw, and pea salad were measured at temperatures above 41 degrees Fahrenheit. Potentially hazardous foods held cold shall be maintained at or below 41 degrees Fahrenheit. According to staff, the items noted above were prepared yesterday but were out of the refrigerator within the hour before this inspection for portioning and preparation for lunch service. Approximately 90 minutes after the initial temperature measurement the temperatures of the same items had dropped since earlier and were as follows: Eggs - 41-45 (the eggs were placed on ice after this measurement and they were down to 40-41 degrees within another 30 minutes), Cole Slaw - 44, Pea Salad - 44-45. The ambient temperature of the unit was 35 degrees and the temperatures of items that were not out this morning were measured below 41 degrees. Please monitor temperatures to ensure that cold potentially hazardous foods are maintained at or below 41 degrees and rapidly cooled if their temperature rises during handling. Use ice baths or place items briefly in the freezer if necessary.	6-27-19	

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.		
4-901.11A	Metal pans were observed on a clean equipment storage shelf. Equipment shall be air dried after washing, rinsing, and sanitizing, before being stacked for storage. CORRECTED ON SITE by returning the wet items to the warewashing station.	COS	[Handwritten Initials]
4-101.19	Cloth towels were observed in the bottom of pans on the cold hold bar and paper towels were used in pans holding food in the True refrigerator by the office. Non-food contact surfaces shall be smooth and non-absorbent. Please do not use cloth or paper towels to line equipment. CORRECTED ON SITE by removing the towels and paper towels	COS	
4-601.11C	Residue and debris was observed in two baskets holding clean utensils. Non-food contact surfaces shall be free of residue and debris accumulations. CORRECTED ON SITE by cleaning.	COS	
6-501.18	The mop sink was dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. CORRECTED ON SITE by cleaning.	COS	
6-501.11	A missing tile and water damage was observed on the ceiling at the door from dining room to kitchen. Physical facilities shall be maintained in good repair. According to staff, there was a leak last winter at this location. Please replace the missing and damaged tiles.	7-9-19	
6-501.14A	An accumulation of dust was observed on the vent fan in the women's restroom. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vent fan cover.	6-30-19	
5-501.17	The waste cans in the women's restroom are missing there lids. Restrooms used by females shall be provided with waste cans with lids for sanitary napkins. Please replace the trash cans in the restroom.	6-30-19	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this inspection report indicates the item was either not observed or not applicable.

Person in Charge, Title <i>[Signature]</i>	Betty Jellinek	Date: June 27, 2019
Inspector: <i>[Signature]</i> Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645
	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 7-9-19



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

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
4-501.114A	Chlorine was detected below 50 parts per million (ppm) in the Champion dishwasher following the rinse cycle. Chlorine sanitizers shall have a concentration between 50 and 100 ppm. Please repair the dishwasher so that it provides chlorine sanitizer of 50 to 100 ppm. Until the dishwasher is repaired please sanitize all food equipment in the 3-vat sink.	7-9-19	<i>BJ</i>
4-501.114A	Chlorine sanitizer in the sanitizer bucket and in the 3-vat sink was measured below 50 ppm. Chlorine sanitizers shall have a concentration between 50 and 100 ppm. CORRECTED ON SITE by remixing the sanitizer.	COS	
4-601.11A	Mold and residue was observed inside the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard the ice from the machine and wash, rinse, and sanitize all inside surfaces of the machine.	6-28-19	

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
4-501.14C	An accumulation of greasy residue was observed on the pre-rinse spray nozzle at the garbage disposal. Warewashing equipment shall be cleaned at least every 24 hours when in use. CORRECTED ON SITE by cleaning.	COS	<i>BJ</i>
3-305.11A	Mold was observed on the condenser fan cover and on the wire racks in the walk-in cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the fan cover and the racks in the cooler.	7-3-19	

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 7-9-19