



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

TIME IN	7:01 AM	TIME OUT	10:15 AM
DATE	6/21/19	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: Bonne Terre Senior Nutrition Center		OWNER: Aging Matters	PERSON IN CHARGE: Cher Robinson		
ADDRESS: 114 North Allen Street		ESTABLISHMENT NUMBER: 4800	COUNTY: 187		
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-358-3726	FAX: 573-3583726	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input checked="" type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
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		
<b>Employee Health</b>				<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 checked="" type="checkbox"/> OUT 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		
<b>Good Hygienic Practices</b>				<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 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 N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>			
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input 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			<b>Highly Susceptible Populations</b>			
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
<b>Approved Source</b>				<b>Chemical</b>			
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<b>Conformance with Approved Procedures</b>			
<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 N/A	Compliance with approved Specialized Process and HACCP plan		
<b>Protection from Contamination</b>				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 separated and protected	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input checked="" type="checkbox"/> 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 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	<input checked="" type="checkbox"/>	
<b>Food Temperature Control</b>					<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<b>Utensils, Equipment and Vending</b>				
<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		
<b>Food Identification</b>					<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>				
<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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge Title:		Cher Robinson		Date: June 21, 2019	
Inspector:		Daniel Huff		Telephone No. (573)431-1947	EPHS No. 1645
				Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
				Follow-up Date:	



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ESTABLISHMENT NAME Bonne Terre Senior Nutrition Center		ADDRESS 114 North Allen Street		CITY / ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Milk Dispenser: Ambient, Milk		29, 33	True Salad Bar Cooler: Amb, Cottage Cheeze, Potato Sal		39, 38, 39
Sliding door True Dessert Refrigerator: Amb		36	Cooked Potatoes from Oven		171
Frigidaire Chest Freezer: Ambient		2	Gravy on Stove		165-167
Danby Chest Freezer: Ambient		4	Walk-In Freezer: Ambient		8
Scrambled Eggs from Oven		167-193	Walk-In Cooler: Ambient, Sliced Tomatoes, Lima Beans		40, 39, 41

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>			
4-601.11A	<b>DINING AREA:</b> The insides of the cappuccino dispensers had a buildup of moist powders. Food contact surfaces shall be clean to sight and touch. According to staff, the machine is cleaned weekly. Please clean the chutes inside the machine daily to prevent a buildup of moisture and powdered mix. CORRECTED ON SITE by washing, rinsing, and sanitizing the chutes.	COS	[Handwritten Initials]
4-601.11A	An accumulation of residue was observed on the inside surfaces of the chutes in the water and ice dispenser. Please wash, rinse, and sanitize daily. CORRECTED ON SITE.	COS	
4-601.11A	<b>KITCHEN:</b> Dried food debris was observed behind the blade of the table mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the can opener at least every 4 hours when used and ensure that residue and debris is cleaned from all crevices of the equipment. CORRECTED ON SITE by discussion with staff and returning to the ware washing area.	COS	
4-601.11A	Dried food debris was observed on a metal pot on a clean equipment storage rack. Please inspect all equipment after washing, rinsing, and sanitizing to ensure all debris is removed. CORRECTED ON SITE by returning to the warewashing area.	COS	
3-302.11A	A box of fully cooked chicken was observed on the bottom shelf in the walk-in freezer. Raw hamburger meat was stored above the chicken. Fully cooked/ready-to-eat foods shall be stored above or separately from raw animal derived foods. CORRECTED ON SITE by placing the cooked chicken on a higher shelf.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>			
6-501.14A	<b>RESTROOMS:</b> Dust accumulation was observed on the ceiling vent fan grates in the men's and women's restrooms. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vents as often as needed to prevent a buildup of dust. CORRECTED ON SITE by cleaning.	COS	[Handwritten Initials]
6-501.11	The hand washing sinks in the women's restroom are loosely secured to the wall and the caulk seal at the back of the sink has separated from the wall. Physical facilities shall be maintained in good repair. Please tightly secure the sinks and reseal with caulk.	7/5/19	
4-903.11A	<b>KITCHEN:</b> A soft fabric pad was observed beneath utensils stored on a clean equipment rack. Clean equipment and utensils shall be stored on a clean nonabsorbant surface. Please do not use absorbant surfaces to store food, clean equipment, utensils, clean linens, or single use items. CORRECTED ON SITE by removing the fabric pad.	COS	
4-101.19	Cloth towels were observed wrapped around the legs of the warewashing machine. According to staff, the towels are used to absorb spills from the machine. Surfaces that are exposed to splash, spillage, and require frequent cleaning shall be constructed of a nonabsorbant and smooth material. Please do not keep the towels wrapped around the legs throughout the day. CORRECTED ON SITE.	COS	
NOTE 6-301.11	An empty hand soap dispenser was installed at a sink near the True salad bar cooler. According to staff, the sink is not used for hand washing. It is recommended to remove the hand soap dispenser from this sink.		

EDUCATION PROVIDED OR COMMENTS

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

Person in Charge: [Signature] Cher Robinson		Date: June 21, 2019	
Inspector: [Signature] Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645	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
		Hot Hold: Potatoes, Scrambled Egg, Sausage Links	136, 158, 141

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
3-202.15	A No. 10 can of diced peaches with a dent on its rim and a 49 1/2 Oz. can of chicken broth with a creased dent were observed on a rack in the dry storage area. Food packages shall be in good condition to protect the integrity of the contents and protect from potential contamination. Please inspect food containers upon delivery and discard or return items that are damaged. CORRECTED ON SITE by placing the dented cans in a separate location for return to the vendor.	COS	CR
5-402.11A	According to staff, a single vat sink near the True salad bar cooler in the kitchen is used for food handling operations such as washing vegetables or thawing frozen items. The sink has a direct drain. A direct connection may not exist between the sewage system and a drain originating from equipment which food, portable equipment, or utensils are placed. CORRECTED ON SITE by discussion with staff. The kitchen is equipped with a 3-vat and a 2-vat sink that have indirect drains that may be used for food preparation operations.	COS	
NOTE 3-306.11	Staff at this facility asked if they could remove the sneeze guard from a portable buffet unit that is used in the kitchen to hold food being packaged for delivery. The requirement for a sneeze guard to protect food during display does not apply to food handling units that are located away from consumers. Therefore, the sneeze guard can be removed from the unit, provided it is used only by food service employees in areas not used by consumers.		

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>		
3-305.11A	Mold was observed on the condenser fan cover in the walk-in cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the fan cover.	6/28/19	
5-501.17	The lid on the trash can in the employee restroom is broken and does not stay closed. Restrooms used by females shall be provided with a covered waste receptacle for sanitary napkins. Please replace the trash can.	6/28/19	CR

EDUCATION PROVIDED OR COMMENTS

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