



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

TIME IN	9:13 am	TIME OUT	11:54 am
DATE	Feb. 26, 2020	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: Bismarck R-V School Cafeteria	OWNER: Bismarck R-V School District	PERSON IN CHARGE: Ellie Barton, PIC
ADDRESS: 165 Campus Drive	ESTABLISHMENT NUMBER: 0767	COUNTY: St. Francois
CITY/ZIP: Bismarck, MO 63624	PHONE: 573.734. 6111	FAX: 573.734.2957
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 checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input checked="" 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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<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 checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <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 <input type="checkbox"/> 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 <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <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"/> QVT	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				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"/> QVT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <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						

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 type="checkbox"/>	<input checked="" 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"/>	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 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		
		Prevention of Food Contamination					Physical Facilities		
<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 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 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 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>Ellie Barton</i>	Ellie Barton, PIC	Date:	February 26, 2020
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 11, 2020



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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ESTABLISHMENT NAME Bismarck R-V School Cafeteria		ADDRESS 165 Campus Drive		CITY /ZIP Bismarck, MO 63624	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Student milk coolers, ambient		35, 40	Heated cabinet: ambient, mashed potatoes		184, 185
7-up cooler, dining room: ambient		30	Walk-in cooler: ambient, cheese, ham, tomatoes		40, 44, 45, 41
Milk in student milk coolers		40, 41	Back walk-in freezer, ambient		0
Corndogs, oven		165	Salad on salad bar		51, 48, 58
Front Walk-in freezer, ambient		7	Chicken patties, oven		185

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		
NOTE	Individual serving clamshells for "Lunchables" were being prepared for students. Cheese sticks were included in the containers. According to staff, the clamshells not usually returned to the cooler after packing. Potentially hazardous food shall be held cold at 41F or lower. Please return any packed lunches containing potentially hazardous food to the cooler before service to students when there is a lapse of time between packing and serving. CORRECTED ON SITE by discussion with staff and agreeing to return lunches to cooler when they contain potentially hazardous food.	COS	B
4-601.11A	WAREWASHING AREA Blue and black marks were observed inside the bucket used to transport ice, stored on top of the ice maker. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize ice bucket at least daily.	2/26/20	
4-601.11A	Debris, possibly mold, observed on the deflector (especially around scoop holder) inside the ice maker. Please discard ice, wash, rinse, sanitize, and air dry all inside surfaces before returning to service.	2/26/20	
5-202.13	The pre-clean sprayer hung close to the sink drain. Water shall be protected from contamination by providing an air gap between the end of the sprayer head and the rim of the receiving drain. Please adjust or replace spring to provide an air gap that is at least TWICE the diameter of the hose between the sprayer head and rim of the receiving sink.	3/11/20	
4-202.11A	Pitting observed on the scoop stored inside the ice maker. Food contact surfaces shall be free of pits and other marring to allow effective cleaning. Please replace ice scoop.	3/1/20	
7-102.11	Two spray bottles, stored below the drainboard, were unlabeled. Working containers of chemicals shall be labeled with the common name of the contents.	2/26/20	

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). These items are to be corrected by the next regular inspection or as stated.		
4-501.14C	WAREWASHING AREA Debris observed on the entry curtain and inside surfaces of the the mechanical warewasher. Warewashing equipment shall be cleaned at least daily. Please check and clean all soiled surfaces on the warewasher at least daily.	2/26/20	W3
4-501.14C	Accumulation of debris observed on the handle, lever, and top of sprayer of the pre-clean shower head at the garbage disposal sink. Please clean all surfaces of the sprayer at least daily, more often if needed to keep clean.	2/26/20	
6-501.12A	Black debris, possibly mold, observed on the walls, ceiling light covers, floor, ceiling and pipes in the warewashing area. Walls, floors, equipment and ceilings shall be cleaned as often as needed to keep clean. Please remove black debris with detergent, sanitize with bleach, and air dry.	3/11/20	
6-501.11	Ceiling was damaged, possibly from water leak, in the warewashing area. Facility shall be maintained in good repair. Please ensure there are no leaks, then repair ceiling to prevent pieces falling onto equipment.	3/11/20	
5-205.15B	A tray with water in it was placed beneath garbage disposal. Plumbing shall be maintained in good repair. Please repair leak in pre-clean sink.	3/11/20	
6-501.14A	Debris observed in the air intake vent above the return window in the warewashing area. Ventilation systems shall not be a source of contamination. Please clean vent as often as needed to keep clean.	3/11/20	
4-302.14	There were no test kits available to check the water temperature of the sanitizing cycle of the warewasher. Test kits shall be available and used at least daily to ensure the rinse water in the sanitizing cycle of the machine is at the correct temperature. Please provide thermo-label test kits and use at least daily.	3/1/20	

EDUCATION PROVIDED OR COMMENTS

NOTE: Menu - Chicken patties, mashed potatoes, green beans, corndog

Person in Charge /Title	<i>[Signature]</i> Ellie Barton, PIC	Date:	February 26, 2020
Inspector:	<i>[Signature]</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 11, 2020

[Signature]

[Signature]



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4-601.11A	KITCHEN Vents in the hoods over cooking equipment was dirty, presenting the possibility of debris falling into food. Please clean vents in hoods as often as needed to keep clean.	2/27/20	EB
3-302.11A	Raw ground beef was stored above cooked bacon in the front freezer. Raw meat-derived products shall be stored below all other foods. Please store raw ground beef below fully cooked and ready-to-eat foods.	2/26/20	
4-601.11A	Food debris observed on two scoops, stored in a drawer in the prep table. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by taking to warewashing area for cleaning.	COS	
4-202.11A	The coating on a measuring cup, stored in a utensil bin near the 3-vat sink, was chipped and peeling. Food contact surfaces shall be free of imperfections. CORRECTED ON SITE by disposing	COS	
4-601.11A	A label was observed on a black plastic insert tray, stored on a rack between the food prep sink and the warewashing area. Food contact surfaces shall be clean to sight and touch. Please remove label, wash, rinse, and sanitize. Make sure all sticky residue is removed before use.	2/26/20	
4-601.11A	Metal shavings were observed in the housing behind the blade of the table-mounted can opener, posing the possibility of contamination of opened cans of food with metal shavings. Please wash, rinse, and sanitize all surfaces of the can opener at least every four hours.	2/26/20	
7-201.11A, B	Dawn detergent was stored on the drainboard of the 2-vat sink, and other detergents were stored on the drainboard of the 3-vat sink. Chemicals shall be stored below or separately from clean equipment and food. Please store chemicals where the sinks and items placed in the sinks cannot be contaminated.	2/26/20	
3-202.15	STORAGE A can of early June peas was dented on the top and bottom seams. Packaging shall protect the integrity of the contents. Please segregate and return or dispose of peas. NOTE: can was placed in crate	2/26/20	

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4-601.11C	SERVING LINE Debris observed in the water wells on both steam tables. Nonfood contact equipment shall be cleaned at a frequency to prevent debris accumulation. Please clean steam table wells as often as needed to keep clean.	2/27/20	EB
4-901.11A	Some of the student trays and some metal inserts were observed wet nested. Equipment shall be completely air dried before storing nested. Please air dry all equipment prior to storing nested.	2/26/20	
3-304.12B	KITCHEN The handle of a scoop was in the flour inside the bulk flour bin, stored below the prep counter. Handles shall be stored above the food in bulk containers of non-potentially hazardous food. Please store handles so they are not in the food, or on a sanitized surface.	2/26/20	
4-903.11A	Food debris observed in the drawer holding utensils in the prep area by the 2-vat sink. Clean equipment shall be protected from contamination while in storage. Please clean drawer.	2/27/20	
4-903.11A	Food debris observed inside a cup holding utensils. Utensils shall be protected from contamination while in storage. Please clean container as often as needed to keep clean.	2/27/20	
6-501.110B	STORAGE An employee jacket was stored on the rack with buns and equipment. Employee personal items shall be stored in a designated location where food and food-related items cannot be contaminated. Please store all employee personal items in a designated area.	2/26/20	
4-901.11C	A label was observed on the handle of a mesh strainer, stored on a rack in the area by the back walk-in freezer. Please remove and clean.	2/26/20	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: March 11, 2020

[Handwritten signatures and initials]



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3-501.16A	<p>There were two salad bars in the dining room. Both had a flat, "icy" insert in the bottom. One of the bars was in use, holding salad, canned fruit, and pre-packaged fruit. There were three salad inserts, plus stacked trays of salad on top of the inserts. The temperatures of the salad on the bottom inserts ranged from 48 to 51F, and salad on the top tray was 58F. Potentially hazardous food shall be held at 41F or lower. Please note that it is very difficult to keep all portions of food that is held on these flat "ice" pads cold. The bottom of the tray may be kept cold, but all food on top may warm above 41F. Please do not use these salad bars to hold potentially hazardous food cold unless a method is devised to ensure all portions of the food remain below 41F. Monitor the temperatures of food held on the bars, including the top portions of food. Please consider replacing these bars with a refrigerated bar if potentially hazardous food will be held on them.</p> <p>NOTE: the salads held on this bar were voluntarily discarded.</p> 	Temporarily COS	EB
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5-501.113	The dumpster lids on the outside trash receptacle were open. Lids shall be closed to reduce pest attraction. Please keep lids closed.	2/26/20	EB
5-205.15B	A leak was observed at the bottom seal of the staff bathroom toilet. Plumbing shall be maintained in good repair. Please repair to prevent leak.	3/11/20	EB

EDUCATION PROVIDED OR COMMENTS

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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 11, 2020

Donovan Kleinberg #1686 *D. Keitz* Nicholas Jogerst #1687 *Nicholas Jogerst*