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

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 CESSION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: CIT-TR Dining Hall
OWNER: Jim Jane Smith
PERSON IN CHARGE: Patti Rospis.
COUNTY: Shannon
PHONE: 515-226-3492
FAX: -
PH. PRIORITY: [ ] H [ ] M [ ] L

ESTABLISHMENT TYPE: [ ] BAKERY [ ] RESTAURANT [ ] C. STORE [ ] CATERER [ ] DELI [ ] GROCERY STORE [ ] INSTITUTION [ ] MOBILE VENDORS

PO Box 15
CITIZENSHIP: Mo. No. 65466

PURPOSE: [ ] Pre-opening [ ] Routine [ ] Follow-up [ ] Complaint [ ] Other

FROZEN DESSERT: [ ] Approved [ ] Disapproved [ ] Not Applicable

SEWAGE DISPOSAL: [ ] PUBLIC [ ] PRIVATE

WATER SUPPLY: [ ] COMMUNITY

NON-COMMUNITY: Date Sampled 4/19

PRIVATE: Results: Pending

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 | Determination of Knowledge (DOK) | COS | R | Compliance | Potentially Hazardous Foods | COS | R
---|---|---|---|---|---|---|---
IN | OUT | Person in charge present, demonstrates knowledge, and performs duties | Employee health | IN | OUT | N/A | Proper cooking, time and temperature | N/A | PR
IN | OUT | Management awareness; policy present | N/A | IN | OUT | N/A | Proper reheating procedures for hot holding | N/A | PR
IN | OUT | Proper use of reporting, restriction and exclusion | N/A | IN | OUT | N/A | Proper cooling time and temperatures | N/A | PR
IN | OUT | Informed Employee Practice | N/A | IN | OUT | N/A | Proper hot holding temperatures | N/A | PR
IN | OUT | No discharge from eyes, nose and mouth | N/A | IN | OUT | N/A | Proper date marking and disposition | N/A | PR
IN | OUT | No discharge from eyes, nose and mouth | N/A | IN | OUT | N/A | Time as a public health control (procedures / records) | N/A | PR

PREVENTING CONTAMINATION BY HANDS
IN | OUT | Hands clean and properly washed | N/A | IN | OUT | N/A | Consumer advisory provided for raw or undercooked foods | N/A | PR
IN | OUT | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | N/A | IN | OUT | N/A | Highly Susceptible Populations | N/A | PR
IN | OUT | Adequate handwashing facilities supplied & accessible | N/A | IN | OUT | N/A | Pasteurized foods used, prohibited foods not offered | N/A | PR

APPROVED SOURCE
IN | OUT | Food obtained from approved source | N/A | IN | OUT | N/A | Chemicals | N/A | PR
IN | OUT | Food received at proper temperature | N/A | IN | OUT | N/A | Toxic substances properly identified, stored and used | N/A | PR
IN | OUT | Food in good condition, safe and unadulterated | N/A | IN | OUT | N/A | Conformance with Approved Procedures | N/A | PR
IN | OUT | Required records available: shellstock tags, parasite destruction | N/A | IN | OUT | N/A | Compliance with approved Specialized Process and HACCP plan | N/A | PR

PROTECTION FROM CONTAMINATION
IN | OUT | Food separated and protected | N/A | IN | OUT | N/A | The letter to the left of each item indicates that item's status at the time of the inspection.
IN | OUT | Food-contact surfaces cleaned & sanitized | N/A | IN | OUT | N/A | IN = in compliance
IN | OUT | N/A | COS = Corrected On Site
OS = Not applicable
IN | OUT | N/A | O/U = Not observed
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 | Pasteurized eggs used where required | N/A | IN | OUT | N/A | COS | R | IN | OUT | Prop. Used of Utensils | COS | R
IN | OUT | Water and ice from approved source | N/A | IN | OUT | N/A | Utensils, equipment and linens: properly stored, dried, handled | N/A | PR
IN | OUT | Food Temperature Control | N/A | IN | OUT | N/A | Single-use/single-service articles: properly stored, used | N/A | PR
IN | OUT | Adequate equipment for temperature control | N/A | IN | OUT | N/A | Gloves used properly | N/A | PR
IN | OUT | Approved thawing methods used | N/A | IN | OUT | N/A | Utensils: Equipment and Vending | N/A | PR
IN | OUT | Thermometers provided and accurate | N/A | IN | OUT | N/A | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | N/A | PR
IN | OUT | Food Identification | N/A | IN | OUT | N/A | Washing facilities: installed, maintained, used; test strips used | N/A | PR
IN | OUT | Food properly labeled, original container | N/A | IN | OUT | N/A | Non-food-contact surfaces clean | N/A | PR
IN | OUT | Prevention of Food Contamination | N/A | IN | OUT | N/A | Physical Facilities | N/A | PR
IN | OUT | Insects, rodents, and animals not present | N/A | IN | OUT | N/A | Hot and cold water available; adequate pressure | N/A | PR
IN | OUT | Contamination prevented during food preparation, storage, and display | N/A | IN | OUT | N/A | Plumbing installed; proper backflow devices | N/A | PR
IN | OUT | Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | N/A | IN | OUT | N/A | Sewage and wastewater properly disposed | N/A | PR
IN | OUT | Wiping cloths: properly used and stored | N/A | IN | OUT | N/A | Toilet facilities: properly constructed, supplied, cleaned | N/A | PR
IN | OUT | Fruits and vegetables washed before use | N/A | IN | OUT | N/A | Garbage/refuse properly disposed; facilities maintained | N/A | PR
IN | OUT | Physical facilities installed, maintained, and clean | N/A | IN | OUT | N/A | Physical facilities installed, maintained, and clean | N/A | PR

Person in Charge/Title: 

Inspector: 

Telephone No. 967-4131

EPHS No. 920

Follow-up: [ ] Yes [ ] No

Follow-up Date: 

Date: 8/1/19
### Establishment Name
CCTR DinNG Hall

### Address
P.O. Box 15

### City
Eminence, Mo

### Zip Code
65466

<table>
<thead>
<tr>
<th>Food Product/Location</th>
<th>Temp.</th>
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<th>Temp.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat Loaf, serving line 160°F</td>
<td>41°F</td>
<td>Slaw, serving line</td>
<td>37°F</td>
</tr>
<tr>
<td>Lettuce, 2nd walk-in</td>
<td>40.7°F</td>
<td>Turkey, walk-in</td>
<td>51°F</td>
</tr>
<tr>
<td>Mac Salad, 3rd.</td>
<td>42°F</td>
<td>Pork (cut 6”)</td>
<td>51°F</td>
</tr>
<tr>
<td>Bacon, milk cooler</td>
<td>38°F</td>
<td>Milk, cooler front</td>
<td>40°F</td>
</tr>
<tr>
<td>M.S., 1st floor</td>
<td>39°F</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Code Reference

**Priority Items**

*NO PRIORITY VIOLATIONS*

**Core Items**

- Egg product on floor of walk-in
- 3 dr. tags refrigerated water/dripping pan

### Education Provided or Comments

**Person in Charge/Title:**

**Telephone No.:** 417-967-9131

**EPHS No.:** 20

**Follow-up:** No

**Follow-up Date:** 9/7/19