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: THREATENING LODGE
OWNER: DAVE SMOTHERMAN
PERSON IN CHARGE: JAMES SMOTHERMAN
ADDRESS: 1132 BERRY TREE RD, 65438
PHONE: 573-292-3000
FAX: --
P.H. PRIORITY: H M L

CITY: COLUMBIA
STATE: MO
ZIP: 65201
COUNTY: WASHINGTON

ESTABLISHMENT TYPE
- [ ] BAKERY
- [ ] RESTAURANT
- [ ] C STORE
- [ ] SCHOOL
- [ ] CATERER
- [ ] SENIOR CENTER
- [ ] TEMP FOOD
- [ ] DELI
- [ ] GROCERY STORE
- [ ] TAVERN
- [ ] INSTITUTION
- [ ] MOBILE VENDORS

PURPOSE
- [ ] Routine
- [ ] Follow-up
- [ ] Complaint
- [ ] Other

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

SEWAGE DISPOSAL
- [ ] PUBLIC
- [ ] PRIVATE

WATER SUPPLY
- [ ] COMMUNITY
- [ ] NON-COMMUNITY
- [ ] PRIVATE

Date Sampled: __________________ Non-Compliance 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
- Person in charge present, demonstrates knowledge, and performs duties
- Management awareness, policy present
- Proper use of reporting, restriction and exclusion
- Good hygiene practices
- No discharge from eyes, nose and mouth
- Hands clean and properly washed
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- Adequate handwashing facilities supplied & accessible
- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe and unadulterated
- Required records available; shelfstock tags, parasite destruction
- Food separated and protected
- Food-contact surfaces cleaned & sanitized
- Proper disposition of returned, previously served, reconditioned, and unsafe food

Preventing Contamination by Hands
- Proper cooking, time and temperature
- Proper reheating procedures for hot holding
- Proper cooling time and temperatures
- Proper hot holding temperatures
- Proper cold holding temperatures
- Proper date marking and disposition
- Time as a public health control (procedures / records)

Consumer Advisory
- Consumer advisory provided for raw or undercooked food
- Pasteurized foods used, prohibited foods not offered
- Food additives: approved and properly used
- Toxic substances properly identified, stored and used
- Compliance with approved Specialized Process and HACCP plan

Chemical
- The letter to the left of each item indicates that item’s status at the time of the inspection.
- [ ] = in compliance
- [ ] = not applicable
- [ ] = not observed
- [ ] = repeated item

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

- In-use utensils: properly stored
- 
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Gloves used properly
- Ustensils, Equipment and Vending
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used, tested, strips used
- Nonfood-contact surfaces clean
- Physical Facilities
- Physical Facilities
- 
- Hot and cold water available, adequate pressure
- Plumbing installed, proper backflow devices
- Sewage and wastewater properly disposed
- Toilet facilities: properly constructed, supplied, cleaned
- Garbage/reuse properly disposed, facilities maintained
- Physical facilities installed, maintained, and cleaned

Person in charge: __________________ Telephone No: __________________
EPHS No. __________________ Follow-up: [ ] Yes [ ] No
Follow-up Date: __________________

Date: 1/3/18
**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME:** The Patriot Lodge  
**ADDRESS:** P.O. Box 172  
**ZIP:** Birch Tree, MO

<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Juice / Refrig</td>
<td>370</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>Reference</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>NO PRIORITY</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* Don't use lavender scent block as last step on food contact.

**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.

<table>
<thead>
<tr>
<th>Reference</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>Floor in poor repair / Behind bar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Toilet base not clean / Build-up</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**EDUCATION PROVIDED OR COMMENTS**

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**Person in Charge / Title:**  

**Inspector:** Ronnie Marks  
**Telephone No.:** 417-961-4131  
**EPHS No.:** 970  
**Date:** 1/13/18  

Follow-up: □ Yes □ No  
Follow-up Date: 

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