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: EMINENCE SENIOR CENTER
OWNER: 
PERSON IN CHARGE: DENIS MEIGHEE
COUNTY: SHANNON
PHONE: (513) 226-3839
CITY: EMINENCE, MO, 65466
FAX: 
ESTABLISHMENT TYPE: 
BAKERY, RESTAURANT, SCHOOL, TEMP FOOD, GROCERY STORE, INSTITUTION
TEMPERATURE CONTROL: 
FROZEN DESSERT: 
SEWAGE DISPOSAL: PUBLIC/PRIVATE
WATER SUPPLY: COMMUNITY/PRIVATE
TEMPERATURE CONTROL: 

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

Date: 12/27/17

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

IN OUT Safer Food and Water

COS R

IN OUT Suitable Food and Water

COS R

IN OUT Proper Use of Utensils

COS R

IN OUT Food Temperature Control

COS R

IN OUT Adequate equipment for temperature control

COS R

IN OUT Approved thawing methods used

COS R

IN OUT Thermometers provided and accurate

COS R

IN OUT Food Identification

COS R

IN OUT Physical Facilities

COS R

IN OUT In-use utensils: properly stored

COS R

IN OUT Utensils, equipment and linens: properly stored, dried, handled

COS R

IN OUT Single-use/single-service articles: properly stored, used

COS R

IN OUT Gloves used properly

COS R

IN OUT Warewashing facilities: installed, maintained, used, test strips used

COS R

IN OUT Non-food-contact surfaces clean

COS R

IN OUT Hot and cold water available, adequate pressure

COS R

IN OUT Plumbing installed, proper backflow devices

COS R

IN OUT Sewage and wastewater properly disposed

COS R

IN OUT Toilet facilities: properly constructed, supplied, cleaned

COS R

IN OUT Garbage/refuse properly disposed; facilities maintained

COS R

IN OUT Physical facilities installed, maintained, and clean

COS R

IN OUT Person in Charge/Title: 

COS R

IN OUT Inspector: 

COS R

IN OUT Telephone No. 

COS R

IN OUT EPHS No. 

COS R

IN OUT Follow-up Date: 

COS R
<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk / Cooler</td>
<td>30°</td>
<td>Chicken / Steam Table</td>
<td>165°</td>
</tr>
<tr>
<td>Dressings / Refriger</td>
<td>39°</td>
<td>Mixes Veg</td>
<td>167°</td>
</tr>
<tr>
<td>Sausage / Pan</td>
<td>42°</td>
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</tbody>
</table>

**CODES & REFERENCE**

- **PRIORITY ITEMS**
  - Code Reference: 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.

- **CORE ITEMS**
  - Code Reference: 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.

  - 4-10-17: Contact paper on storage shelves
  - 4-12-17: No thermometer in fridge 3° ±1

**EDUCATION PROVIDED OR COMMENTS**

**Person in Charge:**

- **Inspector:**
  - Signature: [Signature]
  - Telephone No.: 417-967-4131
  - EPHS No.: 920

**Date:** 12/27/17

**Follow-up:** Yes

**Follow-up Date:**