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: NINONA SENIOR CENTER
OWNER: DENNIS STEHL
PERSON IN CHARGE: SHANNON

ADDRESS: PO BOX 7
CITY/ZIP: N. Mo. 65588
PHONE: 573-325-4836
FAX: 

COUNTY: 

P.H. PRIORITY: [ ] H [ ] M [ ] L

ESTABLISHMENT TYPE: 
[ ] BAKERY [ ] RESTAURANT [ ] G. STORE [ ] CATERER [ ] D. DELI [ ] S. SCHOOL [ ] SENIOR CENTER [ ] SUMMER F.P.
PURPOSE: 
[ ] Pre-opening [ ] Routine [ ] Follow-up [ ] Complaint [ ] Other

FROZEN DESSERT [ ] Approved [ ] Disapproved [ ] Not Applicable
SEWAGE DISPOSAL [ ] PUBLIC [ ] PRIVATE
WATER SUPPLY [ ] COMMUNITY [ ] NON-COMMUNITY [ ] 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

IN OUT Person in charge present, demonstrates knowledge, and performs duties
Employee Health
IN OUT Management awareness; policy present
IN OUT Proper use of reporting, restriction and exclusion
IN OUT Good Hygienic Practices
IN OUT No discharge from eyes, nose and mouth

Preventing Contamination by Hands
IN OUT Hands clean and properly washed
IN OUT No bare hand contact with ready-to-eat foods or approved alternate method properly followed
IN OUT Adequate handwashing facilities supplied & accessible

Approved Source
IN OUT Food obtained from approved source
IN OUT Food received at proper temperature
IN OUT Food in good condition, safe and unadulterated
IN OUT Required records available; shelf tags, parasite destruction

Protection from Contamination
IN OUT Food separated and protected
IN OUT Ready-contact surfaces cleaned & sanitized

IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food

IN OUT Safe Food and Water

IN OUT Utility Use of Utensils

IN OUT Prevention of Food Contamination

IN OUT Food Identification

IN OUT Physical Facilities

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

IN OUT Utility Use of Utensils

IN OUT Physical Facilities

Person in Charge/Title: 

Inspector: 

Date: 10/26/17

Follow-up: [ ] Yes [ ] No

Follow-up Date: 11/11/17

MO 5110-1114 (11-14)
DISTRIBUTION: WHS - OWNER'S COPY
CAGAWAY - FILE COPY
E9.37
<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ham / Steam Tank</td>
<td>119°</td>
<td>Cheese / Walk-in</td>
<td>40°</td>
</tr>
<tr>
<td>Beans Mix / SW. Potatoes</td>
<td>137°</td>
<td>Milk</td>
<td>37°</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Potato Salad / Salad Box 36°</td>
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<tr>
<td></td>
<td></td>
<td>Butter / McCall LDO</td>
<td></td>
</tr>
</tbody>
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**Priority Items**

- 3-501.11B - Butter Mix 10/23/17 Use By Date / In Cool / In
- 9-601.15 Ice Machine Has Black Mold - Wash/Rinse/Sanitze As Needed
- 3-501.14 Ham at 119° Must Be 135° at Serving / Collected

**Core Items**

- 5-021.14 Hot Water 3 Tank @ 95° / Do You Have Enough Hot Water
- 6-501.14 Mops / brooms on floor / Hang up.