

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

TIME IN 1000			TIME OUT 1200	
PAGE	1	of	2	

WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. ESTABLISHMENT NAME: CAMPBELL NUTRITION CENTER OWNER: SEMO AREA AGENCY ON AGING PERSON IN CHARGE: Bonnie Corder, ADM COUNTY: 069 CITY/ZIP: CAMPBELL, MO 63933 PHONE: 573-246-2329 FAX: P.H. PRIORITY: H BAKERY SCHOOL SENIOR CENTER SUMMER F.P. BAKERY PIPOPOSE PRE-Opening ROUTH POPOSE PROZEN DESSERT PUBLIC PRIVATE PUBLIC PRIVATE RESTAURANT ROUTH	M L L				
CITY/ZIP: CAMPBELL, MO 63933 PHONE: 573-246-2329 FAX: P.H. PRIORITY: H	ENDORS rs in				
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approved alternate metrod property followed					
OUT Adequate handwashing facilities supplied & OUT N/O N/A OUT N/O N/A Pasteurized foods used, prohibited foods not offered					
accessible offered Chemical	+				
OUT Food obtained from approved source OUT N/A Food additives: approved and properly used IN OUT N/A Food received at proper temperature OUT N/A Food additives: approved and properly used Toxic substances properly identified, stored and					
UUI used					
OUT Food in good condition, safe and unadulterated Conformance with Approved Procedures IN OUT N/O Required records available: shellstock tags, parasite IN OUT NO COMPLIANCE COMPLIANCE WITH Approved Specialized Process					
destruction and HACCP plan					
Protection from Contamination IN Out N/A Food separated and protected The letter to the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the time of the left of each item indicates that item's status at the left of each item indicates that item's status at the left of each item indicates that item's status at the left of each item indicates that item's status at the left of each item indicates the left of each	of the				
inspection.	i the				
IN OUT No Proper disposition of returned, previously served, reconditioned, and unsafe food IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed	IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed				
GOOD RETAIL PRACTICES	KIRLY CHARGO				
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 X Pasteurized eggs used where required X In-use utensils: properly stored	COS R				
Water and ice from approved source					
handled Food Temperature Control X Single-use/single-service articles: properly stored, used					
X Adequate equipment for temperature control X Gloves used properly					
X Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly					
x Food and nonrood-contact surfaces cleanable, properly designed, constructed, and used Food Identification x Warewashing facilities: installed, maintained, used; test					
strips used					
Prevention of Food Contamination Physical Facilities					
X Insects, rodents, and animals not present X Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage Plumbing installed; proper backflow devices					
and display Personal clean outer clothing, hair restraint Source and westewater properly dispessed					
fingernails and jewelry					
X Wiping cloths: properly used and stored X Toilet facilities: properly constructed, supplied, cleaned X Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained	The second second				
Me Physical facilities installed, maintained, and clean					
Person in Charge /Title: Bonnie Corder, ADMIN Downe Corder Date: 5/27/20 5/20/2					
Inspector: Telephone No. 573-888-9008 DISTRIBUTION: WHITE - OWNER'S COPY Telephone No. 1647 Follow-up: Yes Follow-up Date: 5/2 7/2	020				



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TIME IN 1000	TIME OUT 1200	
PAGE 2	2	

ESTABLISHMENT NAME CAMPBELL NUTRITION CENTER 110 ASH			CAMPBELL, MO 63933			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. i	TEMP. in ° F	
STORAGE ROOM FREEZER		-10	COOLER IN KITCHEN	35		
	Chest FREEZER	-10	Green Beans	185	5	
	TRUE FREEZER	-10				
	TRUE COOLER	34	Chicken Dumplings/Warmer	185	ece	
N	Mashed Potatoes/warmer	140				
Code Reference	Priority items contribute directly to the e	PRIORITY I elimination, prevention or reduction E IMMEDIATE ACTION within 72	n to an acceptable level, hazards associated with foodborne ill	ness Correct by (date)	Initial	
3-302.11	Repeat: Raw eggs next ready to eat cabbage, raw must be separated from ready to eat					
3-501.17	Multiple ready to eat food in kitcher		5/27/20	BC		
I-501.114	No sanitizer registering for dishwas corrected	sher, use 3 bay sink to wash r	inse and sanitize until dishwasher sanitizer has been	5/27/20	BC	
Code Reference			MS tructures, equipment design, general maintenance or sanitation ted by the next regular inspection or as stated.	Correct by (date)	Initial	
IP OS RI	CORRECTION IN PROGRESS CORRECTED ONSITE NEXT ROUTINE INSPECTION					
		EDUCATION PROVI	DED OR COMMENTS			
Person in Ch	harge /Title: Bonnie Corder,A	DMIN Downe Telephone No. 573-888-900	EPHS No. Follow-up:		2020 No	