



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

TIME IN 1400 TIME OUT 1530
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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 CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: **Knights of Columbus Hall** OWNER: **Knights of Columbus #1572** PERSON IN CHARGE: **Zach Bader**
ADDRESS: **12936 County Road 116** COUNTY: **Dunklin**
CITY/ZIP: **Campbell, MO 63933** PHONE: **573-714-5339** FAX: P.H. PRIORITY: H M L

ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS
 RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP. FOOD

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT Approved Disapproved 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	Personnel Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R				
<input checked="" type="checkbox"/>	OUT			IN	OUT	<input checked="" type="checkbox"/>	N/A	Person in charge present, demonstrates knowledge, and performs duties	Proper cooking, time and temperature		
<input checked="" type="checkbox"/>	OUT			IN	OUT	<input checked="" type="checkbox"/>	N/A	Management awareness; policy present	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/>	OUT			IN	OUT	<input checked="" type="checkbox"/>	N/A	Proper use of reporting, restriction and exclusion	Proper cooling time and temperatures		
<input checked="" type="checkbox"/>	OUT	N/O		IN	OUT	<input checked="" type="checkbox"/>	N/A	Proper eating, tasting, drinking or tobacco use	Proper hot holding temperatures		
<input checked="" type="checkbox"/>	OUT	N/O		IN	OUT	<input checked="" type="checkbox"/>	N/A	No discharge from eyes, nose and mouth	Proper cold holding temperatures		
<input checked="" type="checkbox"/>	OUT	N/O		IN	OUT	<input checked="" type="checkbox"/>	N/A	Hands clean and properly washed	Proper date marking and disposition		
<input checked="" type="checkbox"/>	OUT	N/O		IN	OUT	<input checked="" type="checkbox"/>	N/A	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/>	OUT			<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>	N/A	Adequate handwashing facilities supplied & accessible	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/>	OUT			<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>	N/A	Food obtained from approved source	Pasteurized foods used, prohibited foods not offered		
IN	OUT	<input checked="" type="checkbox"/>	N/A	<input checked="" type="checkbox"/>	OUT			Food received at proper temperature	Food additives: approved and properly used		
<input checked="" type="checkbox"/>	OUT			<input checked="" type="checkbox"/>	OUT			Food in good condition, safe and unadulterated	Toxic substances properly identified, stored and used		
IN	OUT	<input checked="" type="checkbox"/>	N/O	IN	OUT	<input checked="" type="checkbox"/>	N/A	Required records available: shellstock tags, parasite destruction	Compliance with Approved Procedures		
<input checked="" type="checkbox"/>	OUT	N/A						Food separated and protected	Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/>	OUT	N/A						Food-contact surfaces cleaned & sanitized			
IN	OUT	<input checked="" type="checkbox"/>	N/A					Proper disposition of returned, previously served, reconditioned, and unsafe food			

The letter to the left of each item indicates that item's status at the time of the inspection.
IN = in compliance
OUT = not in compliance
N/A = not applicable
N/O = not observed

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	COS	R	IN	OUT	Proper Use of Utensils	COS	R
X		Pasteurized eggs used where required			X		in-use utensils: properly stored		
X		Water and ice from approved source			X		Utensils, equipment and linens: properly stored, dried, handled		
X		Adequate equipment for temperature control			X		Single-use/single-service articles: properly stored, used		
X		Approved thawing methods used			X		Gloves used properly		
X		Thermometers provided and accurate			X		Warewashing facilities: installed, maintained, used; test strips used		
X		Food properly labeled; original container			X		Nonfood-contact surfaces clean		
X		Insects, rodents, and animals not present			X		Hot and cold water available; adequate pressure		
X		Contamination prevented during food preparation, storage and display			X		Plumbing installed; proper backflow devices		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Sewage and wastewater properly disposed		
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		
					X		Physical facilities installed, maintained, and clean		

Person in Charge / Title: **Zach Bader** Date: **08/26/2020**

Inspector: *[Signature]* Telephone No. **573-888-9008** EPHS No. **1647** Follow-up: Yes No
Follow-up Date: _____

