



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

TIME IN **930** TIME OUT **1100**
PAGE **1** of **2**

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: CAMPBELL NUTRITION CENTER		OWNER: SEMO AREA AGENCY ON AGING		PERSON IN CHARGE: Bonnie Corder, ADMIN	
ADDRESS: 110 ASH				COUNTY: 069	
CITY/ZIP: CAMPBELL, MO 63933		PHONE: 573-246-2329		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 _____	
License No. NA					

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	Compliance	Potentially Hazardous Foods	COS	R
☒ OUT	Person in charge present, demonstrates knowledge, and performs duties			☒ OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT ☒ N/A	Proper reheating procedures for hot holding		
☒ OUT	Management awareness; policy present			IN OUT ☒ N/A	Proper cooling time and temperatures		
☒ OUT	Proper use of reporting, restriction and exclusion			☒ OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			☒ OUT N/A	Proper cold holding temperatures		
☒ OUT N/O	Proper eating, tasting, drinking or tobacco use			☒ OUT N/O N/A	Proper date marking and disposition		
☒ OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O ☒	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
☒ OUT N/O	Hands clean and properly washed			IN OUT ☒	Consumer advisory provided for raw or undercooked food		
☒ OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
☒ OUT	Adequate handwashing facilities supplied & accessible			☒ OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				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	Toxic substances properly identified, stored and used		
☒ OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O ☒	Required records available: shellstock tags, parasite destruction			IN OUT ☒	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				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		
☒ OUT N/A	Food separated and protected						
☒ OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT ☒	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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
☒		Pasteurized eggs used where required			☒		In-use utensils: properly stored		
☒		Water and ice from approved source			☒		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			☒		Single-use/single-service articles: properly stored, used		
☒		Adequate equipment for temperature control			☒		Gloves used properly		
☒		Approved thawing methods used					Utensils, Equipment and Vending		
☒		Thermometers provided and accurate			☒		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			☒		Warewashing facilities: installed, maintained, used; test strips used		
☒		Food properly labeled; original container			☒		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
☒		Insects, rodents, and animals not present			☒		Hot and cold water available; adequate pressure		
☒		Contamination prevented during food preparation, storage and display			☒		Plumbing installed; proper backflow devices		
☒		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			☒		Sewage and wastewater properly disposed		
☒		Wiping cloths: properly used and stored			☒		Toilet facilities: properly constructed, supplied, cleaned		
☒		Fruits and vegetables washed before use			☒		Garbage/refuse properly disposed: facilities maintained		
					☒		Physical facilities installed, maintained, and clean		

Person in Charge / Title: Bonnie Corder, ADMIN		Date: 04/04/2023	
Inspector: <i>Cheryl D. Paul</i>	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: ☐ Yes ☒ No
		Follow-up Date: _____	



PAGE 2 of 2

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