



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

DATE 09/19/2017 Page 1 of 3

TIME IN 10:26 AM TIME OUT 12:16 PM



ESTABLISHMENT NAME Havener Center		OWNER Compass Group USA		PERSON IN CHARGE Micheal Bleil	
ADDRESS 1346 University Circle		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 341-7929	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE						PURPOSE
<input type="checkbox"/> Bakery	<input type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input type="checkbox"/> Grocery Store	<input checked="" type="checkbox"/> Institution	<input type="checkbox"/> Mobile
<input type="checkbox"/> Restaurant	<input type="checkbox"/> School	<input type="checkbox"/> Senior Center	<input type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern	<input type="checkbox"/> Temporary	Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	38	Walk In Cooler # 103	Fish	139	Hot Hold Unit
Ambient Air	37	Walk In Cooler # 104	Refried Beans	139	Hot Hold Unit -Sono
Refried Beans	146	Crescor Hot Hold Unit	Hamburger Patty	163	Hot Hold Rustic Range
Sliced Tomatoes	37	Cold Hold Unit	Raw Hamburger Patty	40	Cold Hold -Rustic Range

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
4-601.11(A)	Observed dried residual food product on the blade of two knives stored on the clean knife magnetic strip. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Corrected On-site
4-601.11(A)	Observed excessive debris in the top drawer of the prep table housing clean utensils adjacent to the mixer. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	09/26/2017
7-201.11	Improper storage of toxics with food items in the storage room housing soda. 7-201.11 Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service items by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items.	Immediate
3-302.11	Food uncovered on rack in Build Pizza. 3-302.11 Food shall be protected from cross contamination.	Corrected On-site

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
6-301.12	Paper towels not in a sanitary dispenser at employee handsink. 6-301.12 Each handwashing lavatory/group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.	09/26/2017
4-903.11	Wares and utensils not allowed to completely air dry before being stored or coming in contact with food.	09/26/2017



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**CORE ITEMS**

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
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4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.

3-302.12 *Bulk ingredients not labeled under prep table adjacent to mixer and in the storage room.* Corrected On-site  
 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.

3-304.12 *Improper storage of ice scoop in kitchen prep area and catering kitchen.* 09/26/2017  
 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.

6-501.11 *Missing ceiling tile located in the kitchen above the CresCor hot hold unit.* 09/26/2017  
 6-501.11 The physical facilities shall be maintained in good repair.

5-205.11 *The employee handsink is used for purposes other than hand washing in Rustic Range.* Corrected On-site  
 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

2-401.11 *Employee personal drink in unapproved container stored by food on prep table.* Corrected On-site  
 2-401.11 Employees shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service items can not occur. Drinking from a closed beverage container is permitted if the container is handled to prevent contamination.

3-304.12 *Observed utensils stored food contact surface up in the catering kitchen.* Corrected On-site  
 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.

