



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

DATE 09/26/2017	Page 1 of 2
TIME IN 10:15 AM	TIME OUT 10:44 AM

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 Havener Center		OWNER Compass Group USA	PERSON IN CHARGE Michael 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 Approved	Expires: N/A	License Number: N/A
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ESTABLISHMENT TYPE						PURPOSE Follow-Up
<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"/> Restaurant	<input type="checkbox"/> School	<input type="checkbox"/> Senior Center	<input type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern	<input type="checkbox"/> Temporary	

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION

RISK FACTORS AND INTERVENTIONS

Management and Personnel

Not Observed	2-1 Supervision
Not Observed	2-2 Employee Health
Not Observed	2-3 Personal Cleanliness
Not Observed	2-4 Hygienic Practices

Food

Not Observed	3-1 Characteristics
Not Observed	3-2 Sources, Specifications, and Original Containers and Records
Not In Compliance	3-3 Protection From Contamination After Receiving Core <i>Improper storage of ice scoop in the kitchen prep area and catering kitchen.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination. Correct By: 10/26/2017
Not Observed	3-4 Destruction Of Organisms Of Public Health Concern
Not Observed	3-5 Limitation Of Growth Of Organisms Of Public Health Concern
Not Observed	3-6 Food Identity, Presentation, and On-Premises Labeling
Not Observed	3-7 Contaminated Food
Not Applicable	3-8 Special Requirements for Highly Susceptible Populations

Equipment, Utensils, and Linens

Not Observed	4-1 Materials For Construction and Repair
Not Observed	4-2 Design and Construction
Not Observed	4-3 Numbers and Practices
Not Observed	4-4 Location and Installation
Not Observed	4-5 Maintenance and Operation
In Compliance	4-6 Cleaning Of Equipment and Utensils
Not Observed	4-7 Sanitization Of Equipment and Utensils
Not Applicable	4-8 Laundering



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RISK FACTORS AND INTERVENTIONS

Equipment, Utensils, and Linens

In Compliance	4-9 Protection Of Clean Items
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Water, Plumbing, and Waste

Not Observed	5-1 Water
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Not Observed	5-2 Plumbing System
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Not Applicable	5-3 Mobile Water Tank and Mobile Food Establishment Water Tank
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Not Observed	5-4 Sewage, Other Liquid Waste, and Rainwater
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Not Observed	5-5 Refuse, Recyclables, and Returnables
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Physical Facilities

Not Observed	6-1 Materials For Construction and Repair
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Not Observed	6-2 Design, Construction, and Installation
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In Compliance	6-3 Numbers and Capacities
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Not Observed	6-4 Location and Placement
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In Compliance	6-5 Maintenance and Operation
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Poisonous or Toxic Materials

Not Observed	7-1 Labeling and Identification
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In Compliance	7-2 Operational Supplies and Applications
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Not Applicable	7-3 Stock and Retail Sale
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Compliance and Enforcement

Not Applicable	8-1 Modifications
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Not Applicable	8-2 HACCP Plan
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Not Applicable	8-3 Qualifications and Responsibilities
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Not Applicable	8-4 Ceasing Operations and Reporting
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(Empty space for notes or observations)

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 0 priority violations and 1 core violations of the food code. *MB*
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

EDUCATION PROVIDED OR COMMENTS

(Empty space for education or comments)

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Michael Bleil / Chef <i>MBleil</i>	DATE 09/26/2017
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INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010 <i>JCampbell</i>	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 10/26/2017
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