



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

DATE 08/30/2017	Page 1 of 2
TIME IN 11:28 AM	TIME OUT 12:03 PM

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 Visitation Interparish Catholic Church		OWNER Visitation Interparish Church		PERSON IN CHARGE Kathy Hale	
ADDRESS P.O. Box 171		ESTABLISHMENT LICENSE NO.		COUNTY Maries	REGION I
CITY/ZIP CODE Vienna 65582		TELEPHONE NUMBER (573) 422-3375	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 type="checkbox"/> Institution	<input type="checkbox"/> Mobile	Routine
<input type="checkbox"/> Restaurant	<input checked="" 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
Turkey	147	Aerohot Hot Hold			
Mashed Potatoes	168	Aerohot Hot Hold			
Ambient Air	38	Walk In Cooler			

**RISK FACTORS AND INTERVENTIONS**

**Management and Personnel**

In Compliance	2-1 Supervision
In Compliance	2-2 Employee Health
In Compliance	2-3 Personal Cleanliness
In Compliance	2-4 Hygienic Practices

**Food**

In Compliance	3-1 Characteristics
In Compliance	3-2 Sources, Specifications, and Original Containers and Records
In Compliance	3-3 Protection From Contamination After Receiving
In Compliance	3-4 Destruction Of Organisms Of Public Health Concern
In Compliance	3-5 Limitation Of Growth Of Organisms Of Public Health Concern
In Compliance	3-6 Food Identity, Presentation, and On-Premises Labeling
In Compliance	3-7 Contaminated Food
Not Applicable	3-8 Special Requirements for Highly Susceptible Populations

**Equipment, Utensils, and Linens**

In Compliance	4-1 Materials For Construction and Repair
In Compliance	4-2 Design and Construction
In Compliance	4-3 Numbers and Practices
In Compliance	4-4 Location and Installation
In Compliance	4-5 Maintenance and Operation
Not In Compliance	<b>4-6 Cleaning Of Equipment and Utensils</b> <u>Priority</u> <i>Excessive residual product buildup on the base and blade of table mounted can opener.</i> 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. <b>Correct By:</b> Corrected On-site
In Compliance	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

**Water, Plumbing, and Waste**

In Compliance 5-1 Water

In Compliance 5-2 Plumbing System

Not Applicable 5-3 Mobile Water Tank and Mobile Food Establishment Water Tank

In Compliance 5-4 Sewage, Other Liquid Waste, and Rainwater

In Compliance 5-5 Refuse, Recyclables, and Returnables

**Physical Facilities**

In Compliance 6-1 Materials For Construction and Repair

In Compliance 6-2 Design, Construction, and Installation

In Compliance 6-3 Numbers and Capacities

In Compliance 6-4 Location and Placement

In Compliance 6-5 Maintenance and Operation

**Poisonous or Toxic Materials**

In Compliance 7-1 Labeling and Identification

In Compliance 7-2 Operational Supplies and Applications

Not Applicable 7-3 Stock and Retail Sale

**Compliance and Enforcement**

Not Applicable 8-1 Modifications

Not Applicable 8-2 HACCP Plan

Not Applicable 8-3 Qualifications and Responsibilities

Not Applicable 8-4 Ceasing Operations and Reporting

**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 1 priority violations and 0 core violations of the food code. KH

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**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Kathy Hale / Cafeteria Manager	<i>Kathy Hale</i>	DATE 08/30/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572	FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
		DATE OF FOLLOW-UP N/A