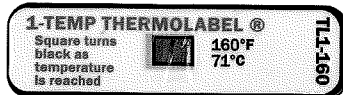




MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE
FOOD ESTABLISHMENT INSPECTION REPORT



DATE 08/20/2018	Page 1 of 3
TIME IN 11:00 AM	TIME OUT 12:15 PM

ESTABLISHMENT NAME Havener Center		OWNER Compass Group USA		PERSON IN CHARGE Jennifer Perry	
ADDRESS 1346 University Circle			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 364-5436	FAX NUMBER	REGION I
WATER SUPPLY Community			FROZEN DESSERT N/A		SEWAGE DISPOSAL Public
Date Sampled: N/A			Result: N/A		Expires: N/A
					License Number: N/A

ESTABLISHMENT TYPE							PURPOSE Routine
<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		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
SALSA	34	WALKIN FRIDGE BY 3 VAT SINK	SPINICH	41	THE KITCHEN PREP TABLE
BRISKET	34	WALKIN FRIDGE IN 3 VAT SINK	BROCCOLI CHEDDAR SOUP	137	THE KITCHEN SOUP WARMER
MILK	32	WALKIN FRIDGE BY CHEF'S OFE	LETTUCE	38	TROULSEN IN THE KITCHEN
HAM	36	THE KITCHEN PREP TABLE	STIR FRY	138	THE KITCHEN WARMER

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)	<i>Excessive residual product buildup on can opener by Chef's office.</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.	Corrected On-site
4-601.11(A)	<i>Excessive dirt and food debris; grease buildup on drawers with lids stored near the Chef's office.</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.	08/29/2018
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Roast beef in walkin fridge by chef's office not labeled.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	08/29/2018
4-601.11(A)	<i>Residual product buildup on spoons that had been cleaned.</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.	Corrected On-site
3-302.11	<i>Food uncovered in walkin fridge by the 3 vat sink. Salsa uncovered.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
3-501.16	<i>Failure to maintain hot potentially hazardous foods at a safe hot holding temperature of 135 degrees Fahrenheit. 108 degree pasta in Alto-Shamm food warmer in pizzeria.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	08/29/2018



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TIME IN 11:00 AM	TIME OUT 12:15 PM

ESTABLISHMENT NAME Havener Center	ADDRESS 1346 University Circle	CITY Rolla
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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
4-601.11(B)(C)	<i>Excessive dust buildup on walkin fridge by the Chef's Office.</i> 4-601.1(B)(C) The food-contact surefaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.	08/29/2018
4.204.112	<i>Temperature measuring device not integrated, permanently affixed and easily viewable in Grab & Go fridge by The Kitchen.</i> 4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.	08/29/2018
4-901.11	<i>Equipment and utensils not being air-dried.</i> There were prep and storage equipment wet stacked. 4-901.11 After equipment and utensils are cleaned and sanitized, they shall be air-dried.	08/29/2018
3-304.14	<i>Limitation regarding the use of wiping cloths not being met as evidenced by wiping cloths not being stored in a sanitizer solution when not in use.</i> 3-304.14 The use of wet and dry wiping cloths must adhere to limitations for use, cleaning and storage.	Corrected On-site
3-602.11	<i>Corn meal not properly labeled.</i> 3-602.11 Food packaged in a food establishment, shall be labeled as specified in law. Label information shall include: the common name of the food, or absent a common name, an adequately descriptive identity statement; if made from 2 or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food; an accurate declaration of the quantity of contents, the name and place of business of the manufacturer, packer, or distributor; and the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.	08/29/2018
6-501.12	<i>Excessive food debris buildup on walls in dishwashing area where dishes are put in dishwasher & by 3 vat sink area.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	NRI
4-601.11(B)(C)	<i>Excessive mold buildup on ice machine by elevator.</i> 4-601.1(B)(C) The food-contact surefaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other	08/29/2018



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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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	debris.	
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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 6 priority violations and 7 core violations of the food code. *MP*
 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) Jennifer Perry / Director of Operations <i>J Perry</i>		DATE 08/20/2018
INSPECTOR/TELEPHONE NUMBER Michelle Rafter / (573) 458-6010 <i>Michelle Rafter</i>	EPHS NO. 1212	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 08/29/2018