



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

TIME IN 1130	TIME OUT 1200
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: <u>Calver Senior Center</u>		OWNER: <u>Ansie Nordquist</u>	PERSON IN CHARGE: <u>Scime</u>	
ADDRESS: <u>910 Cherry</u>		COUNTY: <u>Texas</u>		
CITY/ZIP: <u>Calver 65685</u>	PHONE: <u>417/962/3840</u>	FAX:	P.H. PRIORITY: ☐ H ☒ M ☐ L	
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ RESTAURANT ☐ SCHOOL ☒ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS				
PURPOSE ☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other				
FROZEN DESSERT ☐ Approved ☐ Disapproved ☐ Not Applicable License No. _____		SEWAGE DISPOSAL ☒ PUBLIC ☐ PRIVATE		WATER SUPPLY ☒ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE Date Sampled _____ Results _____

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.

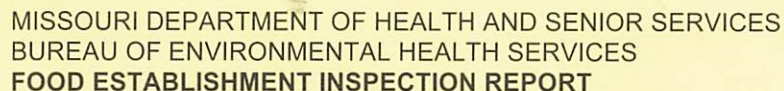
Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
IN OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present			IN OUT N/O N/A	Proper cooling time and temperatures		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN OUT N/A	Proper cold holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Toxic substances properly identified, stored and used		
IN OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	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 COS = Corrected On Site R = Repeat Item			
IN OUT N/A	Food separated and protected						
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT N/O	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: <u>Ansie Nordquist</u>			Date: <u>9/22/26</u>		
Inspector: <u>2/2/2</u>	Telephone No. <u>417/962/4121</u>	EPHS No. <u>1713</u>	Follow-up: ☐ Yes ☒ No	Follow-up Date: _____	



TIME IN 1130	TIME OUT 1200
PAGE 2 of 3	

ESTABLISHMENT NAME		ADDRESS		CITY	ZIP
L School Senior Center		910 Cherry		Cabool	65689
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
6 eggs Hot Hall		135	milk 2 hrs		35
1 potato		145	hampshire		32
Ribs		160	milk		31
Wheat		135	Batter		35
B.H. 2 hrs		35	Sliced meat		35

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		

[illegible]

Code	CORE ITEMS	Correct by	Initial
Reference	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	(date)	

[illegible]

EDUCATION PROVIDED OR COMMENTS	
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Person in Charge /Title: <i>X Hilana Johnson</i>			Date: <i>9/22/26</i>
Inspector: <i>7/1/99</i>	Telephone No. <i>401-967-6131</i>	EPHS No. <i>1773</i>	Follow-up: ☐ Yes ☒ No Follow-up Date: <i>X</i>



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

TIME IN 1045	TIME OUT 1115
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: <u>Cabool Senior Center</u>		OWNER: <u>Angie Nordquist</u>	PERSON IN CHARGE: <u>Same</u>	
ADDRESS: <u>910 Cherry</u>			COUNTY: <u>Texas</u>	
CITY/ZIP: <u>Cabool 65689</u>	PHONE: <u>417/96213860</u>	FAX:	P.H. PRIORITY: ☐ H ☒ M ☐ L	
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ RESTAURANT ☐ SCHOOL ☒ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS				
PURPOSE ☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other				
FROZEN DESSERT ☐ Approved ☐ Disapproved ☐ Not Applicable License No. _____		SEWAGE DISPOSAL ☐ PUBLIC ☐ PRIVATE	WATER SUPPLY ☒ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE Date Sampled _____ Results _____	

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
☒ IN ☐ OUT	Person in charge present, demonstrates knowledge, and performs duties			☒ IN ☐ OUT ☐ N/O ☐ N/A	Proper cooking, time and temperature		
	Employee Health			☒ IN ☐ OUT ☐ N/O ☐ N/A	Proper reheating procedures for hot holding		
☒ IN ☐ OUT	Management awareness; policy present			☒ IN ☐ OUT ☐ N/O ☐ N/A	Proper cooling time and temperatures		
☒ IN ☐ OUT	Proper use of reporting, restriction and exclusion			☒ IN ☐ OUT ☐ N/O ☐ N/A	Proper hot holding temperatures		
	Good Hygienic Practices			☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures		
☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking or tobacco use			☒ IN ☐ OUT ☐ N/O ☐ N/A	Proper date marking and disposition		
☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose and mouth			☒ IN ☐ OUT ☐ N/O ☐ N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			☒ IN ☐ OUT ☐ N/A	Consumer Advisory		
☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed				Consumer advisory provided for raw or undercooked food		
☒ IN ☐ OUT ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
☒ IN ☐ OUT	Adequate handwashing facilities supplied & accessible			☒ IN ☐ OUT ☐ N/O ☐ N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
☒ IN ☐ OUT	Food obtained from approved source			☒ IN ☐ OUT ☐ N/A	Food additives: approved and properly used		
☒ IN ☐ OUT ☐ N/O ☐ N/A	Food received at proper temperature			☒ IN ☐ OUT	Toxic substances properly identified, stored and used		
☒ IN ☐ OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
☒ IN ☐ OUT ☐ N/O ☐ N/A	Required records available: shellstock tags, parasite destruction			☒ IN ☐ OUT ☐ N/A	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 COS = Corrected On Site R = Repeat Item			
☒ IN ☐ OUT ☐ N/A	Food separated and protected						
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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: <u>Michelle Johnson</u>			Date: <u>3/30/26</u>		
Inspector: <u>9111</u>	Telephone No. <u>417/96214131</u>	EPHS No. <u>1713</u>	Follow-up: ☐ Yes ☒ No	Follow-up Date: _____	



TIME IN 1045	TIME OUT 1115
PAGE 2 of 2	

ESTABLISHMENT NAME		ADDRESS	CITY	ZIP
Labod Senior Center		910 Cherry	Labod	65685
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION	
Baileys	Walton	34	Baileys	35
Apple	—	36	Milk	38
Milk	—	35	Green Beans	151
Ham	—	34		
Sauce	—	75		

[illegible][illegible]

EDUCATION PROVIDED OR COMMENTS	

Person in Charge /Title: <i>Debra Johnson</i>				Date: <i>3/30/26</i>
Inspector: <i>2/1/26</i>	Telephone No. <i>408/261/431</i>	EPHS No. <i>1773</i>	Follow-up: ☐ Yes ☒ No Follow-up Date:	



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

TIME IN 1100	TIME OUT 1131
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: <i>Cabod Senior Center</i>	OWNER: <i>Amyc Nordquist</i>	PERSON IN CHARGE: <i>Same</i>
ADDRESS: <i>910 Cherry</i>	COUNTY: <i>Texas</i>	
CITY/ZIP: <i>Cabod 65687</i>	PHONE: <i>407/962/3860</i>	FAX:
P.H. PRIORITY: ☐ H ☒ M ☐ L		
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ RESTAURANT ☐ SCHOOL ☒ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS		
PURPOSE ☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other		
FROZEN DESSERT ☒ Approved ☐ Disapproved ☐ Not Applicable License No. _____	SEWAGE DISPOSAL ☐ PUBLIC ☐ PRIVATE	WATER SUPPLY ☐ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE Date Sampled _____ Results _____

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.

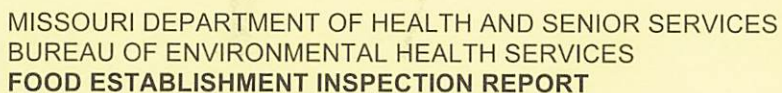
Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
IN OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/O N/A	Proper cooking, time and temperature		
IN OUT	Employee Health			IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present			IN OUT N/O N/A	Proper cooling time and temperatures		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper hot holding temperatures		
IN OUT	Good Hygienic Practices			IN OUT N/A	Proper cold holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Time as a public health control (procedures / records)		
IN OUT N/O	Preventing Contamination by Hands			IN OUT N/A	Consumer Advisory		
IN OUT N/O	Hands clean and properly washed				Consumer advisory provided for raw or undercooked food		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
IN OUT	Approved Source				Chemical		
IN OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Toxic substances properly identified, stored and used		
IN OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
IN OUT N/A	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 N/O = not observed COS = Corrected On Site R = Repeat Item			
IN OUT N/A	Food separated and protected						
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IN OUT N/O	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: <i>Amyc Nordquist</i>	Date: <i>9/4/25</i>		
Inspector: <i>2/1/1</i>	Telephone No.: <i>407/962/4121</i>	EPHS No.: <i>1773</i>	Follow-up: ☐ Yes ☒ No
			Follow-up Date:



ESTABLISHMENT NAME		ADDRESS	CITY	ZIP
Cabool Senior Center		910 Cherry	Cabool	656089
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/ LOCATION	TEMP.
Corn Syrl	Syrup line	37	Potato	33
Puller Part	Hot table	141	Milk	33
milk	Z bag	38	Cheese	33
Cheese	-	38	Saled mix	33

[illegible][illegible]

17. 11. 2019

MO 580-1814 (11-14)

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CANARY - FILE COPY

E6.37A



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

TIME IN 1140	TIME OUT 1205
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: <i>Lebanon Senior Center</i>	OWNER: <i>Angie Nordquist</i>	PERSON IN CHARGE: <i>Symc</i>
ADDRESS: <i>910 Cherry</i>		COUNTY: <i>Texas</i>
CITY/ZIP: <i>Lebanon 65689</i>	PHONE: <i>417/962/3840</i>	FAX:
P.H. PRIORITY: ☐ H ☒ M ☐ L		
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ RESTAURANT ☐ SCHOOL ☒ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS		
PURPOSE ☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other		
FROZEN DESSERT ☐ Approved ☐ Disapproved ☐ Not Applicable License No. _____		SEWAGE DISPOSAL ☒ PUBLIC ☐ PRIVATE
WATER SUPPLY ☒ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE Date Sampled _____ Results _____		

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					R = Repeat Item		

GOOD RETAIL PRACTICES

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							Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Rebecca Johnson</i>	Date: <i>1/27/25</i>		
Inspector: <i>RJA</i>	Telephone No. <i>417/967/4131</i>	EPHS No. <i>1773</i>	Follow-up: ☐ Yes ☒ No
			Follow-up Date:

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EDUCATION PROVIDED OR COMMENTS			
Person in Charge /Title: <i>X</i>			Date: <i>1/27/25</i>
Inspector: <i>X PM</i>	Telephone No. <i>414/761-4131</i>	EPHS No. <i>1723</i>	Follow-up: ☐ Yes ☒ No Follow-up Date:



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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: <u>Cabool Senior Center</u>		OWNER: <u>Angie Nordquist</u>	PERSON IN CHARGE: <u>Same</u>
ADDRESS: <u>910 Cherry</u>		COUNTY: <u>Texas</u>	
CITY/ZIP: <u>Cabool 65689</u>	PHONE: <u>417/962/3860</u>	FAX:	P.H. PRIORITY: ☐ H ☐ M ☐ L
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ RESTAURANT ☐ SCHOOL ☒ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS			
PURPOSE ☐ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other			
FROZEN DESSERT ☐ Approved ☐ Disapproved ☐ Not Applicable License No. _____		SEWAGE DISPOSAL ☐ PUBLIC ☐ PRIVATE	WATER SUPPLY ☐ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE Date Sampled _____ Results _____

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
IN OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present			IN OUT N/O N/A	Proper cooling time and temperatures		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN OUT N/A	Proper cold holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Toxic substances properly identified, stored and used		
IN OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	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 N/O = not observed COS = Corrected On Site R = Repeat Item			
IN OUT N/A	Food separated and protected						
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT N/O	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: <u>Melissa Johnson</u>		Date: <u>8/13/24</u>	
Inspector: <u>9/1 PM</u>	Telephone No. <u>417/962/431</u>	EPHS No. <u>1777</u>	Follow-up: ☐ Yes ☐ No
		Follow-up Date: _____	



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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: <u>Laboul Senior Center</u>		OWNER: <u>Angie Nordquist</u>	PERSON IN CHARGE: <u>Scott</u>
ADDRESS: <u>910 Cherry</u>		COUNTY: <u>TEXAS</u>	
CITY/ZIP: <u>Laboul 65685</u>	PHONE: <u>417/962/3800</u>	FAX:	P.H. PRIORITY: ☐ H ☒ M ☐ L
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ RESTAURANT ☐ SCHOOL ☒ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS			
PURPOSE ☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other			
FROZEN DESSERT ☐ Approved ☐ Disapproved ☐ Not Applicable License No. _____		SEWAGE DISPOSAL ☒ PUBLIC ☐ PRIVATE	WATER SUPPLY ☒ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE Date Sampled _____ Results _____

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
IN OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present			IN OUT N/O N/A	Proper cooling time and temperatures		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN OUT N/A	Proper cold holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Toxic substances properly identified, stored and used		
IN OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	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 N/O = not observed COS = Corrected On Site R = Repeat Item			
IN OUT N/A	Food separated and protected						
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT N/O	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: <u>Rebecca Johnson</u>		Date: <u>7/24/24</u>	
Inspector: <u>[Signature]</u>	Telephone No. <u>417/962/4171</u>	EPHS No. <u>1273</u>	Follow-up: ☐ Yes ☒ No Follow-up Date: <u>8/17/24</u>

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EDUCATION PROVIDED OR COMMENTS			
Person in Charge /Title: Rebecca Johnson			Date: 7/26/24
Inspector: R. M.	Telephone No. 411/367/431	EPHS No. 1113	Follow-up: ☐ Yes ☐ No Follow-up Date: 8/17/24

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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: <u>Labool Senior Center</u>		OWNER: <u>Angie Nordquist</u>		PERSON IN CHARGE: <u>Jane</u>	
ADDRESS: <u>910 Cherry St</u>				COUNTY: <u>Texas</u>	
CITY/ZIP: <u>Labool 65687</u>		PHONE: <u>417/962/3860</u>		FAX: _____	
P.H. PRIORITY: ☒ H ☐ M ☐ L					
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ RESTAURANT ☐ SCHOOL ☒ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS					
PURPOSE ☐ Pre-opening ☒ Routine ☐ Follow-up ☐ Complaint ☐ Other					
FROZEN DESSERT ☐ Approved ☐ Disapproved ☐ Not Applicable License No. _____		SEWAGE DISPOSAL ☒ PUBLIC ☐ PRIVATE		WATER SUPPLY ☒ COMMUNITY ☐ _____	

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

IN = in compliance

N/A = not applicable

COS = Corrected On Site

OUT = not in compliance

N/O = not observed

R = Repeat Item

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		
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		Food Temperature Control			✓		Single-use/single-service articles; properly stored, used		
✓		Adequate equipment for temperature control			✓		Gloves used properly		
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✓		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		
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✓		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	COS		✓		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: <i>Angela Norquist</i>			Date: <i>5/12/23</i>	
Inspector: <i>J. [Signature]</i>	Telephone No. <i>491/967/4171</i>	EPHS No. <i>1773</i>	Follow-up: ☐ Yes ☒ No	Follow-up Date:



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