



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

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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: Senior's		OWNER: Terry Venable	PERSON IN CHARGE: Same	
ADDRESS: 1414 Douglas Dr.		COUNTY: Cape Girardeau		
CITY/ZIP: Jackson 63755	PHONE: 573-429-2062	FAX: N/A	P.H. PRIORITY: ☐ H ☐ M ☒ L	
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☒ MOBILE VENDORS ☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP. FOOD				
PURPOSE ☐ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other				
FROZEN DESSERT ☐ Approved ☐ Disapproved		SEWAGE DISPOSAL ☐ PUBLIC ☒ PRIVATE		
License No. N/A		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
☒	OUT	Person in charge present, demonstrates knowledge, and performs duties				☒	OUT	N/O	Proper cooking, time and temperature		
		Employee Health				☒	OUT	N/O	Proper reheating procedures for hot holding		
☒	OUT	Management awareness; policy present				☒	IN	OUT	Proper cooling time and temperatures		
☒	OUT	Proper use of reporting, restriction and exclusion				☒	OUT	N/O	Proper hot holding temperatures		
		Good Hygienic Practices				☒	OUT	N/A	Proper cold holding temperatures		
☒	IN	OUT	Proper eating, tasting, drinking or tobacco use			☒	IN	OUT	Proper date marking and disposition		
☒	IN	OUT	No discharge from eyes, nose and mouth			☒	IN	OUT	Time as a public health control (procedures / records)		
		Preventing Contamination by Hands							Consumer Advisory		
☒	OUT	N/O	Hands clean and properly washed			☒	IN	OUT	Consumer advisory provided for raw or undercooked food		
☒	IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed						Highly Susceptible Populations		
☒	OUT		Adequate handwashing facilities supplied & accessible			☒	OUT	N/O	Pasteurized foods used, prohibited foods not offered		
		Approved Source							Chemical		
☒	OUT		Food obtained from approved source			☒	IN	OUT	Food additives: approved and properly used		
☒	IN	OUT	Food received at proper temperature			☒	OUT		Toxic substances properly identified, stored and used		
☒	OUT		Food in good condition, safe and unadulterated						Conformance with Approved Procedures		
☒	IN	OUT	Required records available: shellstock tags, parasite destruction			☒	IN	OUT	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					
☒	OUT	N/A	Food separated and protected								
☒	OUT	N/A	Food-contact surfaces cleaned & sanitized								
☒	IN	OUT	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: Same		Date: 29 June 2026	
Inspector: Kevin S. Cooper	Telephone No. 573-238-2817	EPHS No. 1753	Follow-up: ☐ Yes ☒ No
		Follow-up Date: _____	



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