



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

TIME IN	11:20 am	TIME OUT	3:00 pm
DATE	June 15, 2016	PAGE	1 of 5

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: Benham Street Grill	OWNER: Ivan Eaton	PERSON IN CHARGE: Julie Abel
ADDRESS: 406 Benham Street	ESTABLISHMENT NUMBER: 4779	COUNTY: 187
CITY/ZIP: Bonne Terre 63628	PHONE: (573)358-5100	FAX: (573)358-5100
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other Risk Factor Study		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> 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
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
Employee Health							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
					Compliance with approved Specialized Process and HACCP plan		

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

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
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			Utensils, Equipment and Vending				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
Prevention of Food Contamination					Physical Facilities				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Julie Abel</i> Julie Abel	Date: June 15, 2016
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Follow-up Date: June 29, 2016	



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

ESTABLISHMENT NAME Benham Street Grill		ADDRESS 406 Benham Street		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hamburgers, grill		163, 157	Sandwich make table, top: tomatoes, beef, potato salad		42, 39, 31
Pork fritter, deep fryer		188	Sandwich make table, bottom: ambient, raw beef, hot dogs		35, 38, 35
Ambient, Frigidaire freezer for produce		30	Salad make table, top: cheese, pepperoni, sausage		39, 37, 38
Ambient, Frigidaire freezer for meat		10	Salad make table, top: sour cream, butter, cooked eggs		57, 61, 42
Ambient, Frigidaire freezer for fish		30	Salad make table, bottom: ambient, taco meat		39, 41

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.		
6-501.111	There were many live and dead flies observed in the kitchen, storeroom, and sink areas. Flies were landing on clean dishes. There shall be no evidence of pests. Please keep drains clean and trash cans lidded to reduce pest attraction and harborage. Use approved methods of pest control.	6/29/16	JA
4-601.11A	Food debris observed on several of the plates stored on the cook's island work table, bowls on the shelf by the steam table, and metal containers on the shelf below the table holding the table-mount can opener. Please inspect dishes after cleaning and sanitizing; protect equipment from contamination while in storage by covering with clean linen, food-grade plastic, inverting, etc. Reclean and sanitize all affected equipment.	6/16/16	
3-501.16A	Boiled eggs, sour cream, and butter were stored in the top of the salad make table. All these foods had internal temperatures greater than 41F. Potentially hazardous food shall be stored and have internal temperatures at 41F or lower. These foods were nested on top of other foods and inserts, preventing cold air from circulating around the holders. Please do not store food on top of other foods or inserts. CORRECTED ON SITE by placing these foods in the bottom of the prep cooler and placing directly in the top of the cooler.	COS	
4-601.11A	The cutting board on the salad make table was deeply grooved and black in the grooves. Please resurface, invert, or replace cutting board.	6/29/16	
4-601.11A	The cutting board on the steam table was deeply grooved and black. Please resurface, invert, or replace to make board able to be effectively sanitized.	6/29/16	
4-601.11A	Accumulation of debris observed on the blade, housing, and holster of the table-mount can opener. Please wash, rinse, sanitize blade at least every four hours; clean entire housing daily.	6/15/16	
2-301.14	Employees were observed not washing their hands between cleaning and food prep, and before putting on a fresh pair of single-use gloves. Please ensure all employees know when to wash hands: when changing jobs, before putting on fresh gloves, etc.	6/15/16	

Code Reference	CORE ITEMS	Correct by (date)	Initial
	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.		
6-301.12A	There were no paper towels available at the handwashing sink by the 2-vat sink. Paper towels shall be supplied through a sanitary dispensing method at all times.	6/15/16	JA
4-601.11C	Accumulation of debris observed on the inside of all three Frigidaire freezers in the cooking area. Please clean as often as needed to keep clean.	6/29/16	
3-305.11A	Accumulation of frost and ice-cycles that were dripping onto packaging on the inside of the Frigidaire freezer holding meat in the cooking area. Food shall be protected from drippage. Please defrost at a frequency to prevent frost/ice accumulation.	6/29/16	
3-501.16A	A container of sour cream was observed sitting on top of lettuce in the salad make table. Food shall be protected from contamination. Please do not store food packages directly in contact with other food. CORRECTED ON SITE by moving container to bottom of cooler.	COS	
3-304.12A	An in-use spoon was lying in the container of taco meat in the bottom of the salad make cooler. In-use utensils shall be stored with their handle above the surface of the food and lid in potentially hazardous food. Please store in-use utensils so the handle does not contaminate the food.	6/15/16	
4-903.11A	Flies were observed walking on the food-contact side of clean dishes. Clean equipment and utensils shall be protected while in storage. Please store dishes covered, inverted, or some other manner of protection.	6/15/16	
4-603.16A	Dishes were observed being washed, then rinsed in the sanitizer water, then rinsed with clear water, then air drying. Equipment and utensils shall be washed, rinsed, sanitized, and air dried in that order. Do not rinse dishes after sanitizing, and do not use the sanitizer water as a rinse. CORRECTED ON SITE by discussion with employee.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Julie Abel</i> Julie Abel		Date: June 15, 2016
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: June 29, 2016



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Benham Street Grill		ADDRESS 406 Benham Street	CITY /ZIP Bonne Terre 63628
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Chicken wings, deep fryer		193, 210	Salad make table, bottom: grilled chicken, baked beans
Chicken tenders, deep fryer		188, 193	Hot hold, steam table: meat loaf, potatoes, carrots
Ambient, Gibson cooler		34	Hot hold steam crocks: chili, soup
Ambient, Frigidaire pizza freezer		10	
Steaks (med), grill		151, 147	

Code Reference	PRIORITY ITEMS 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.	Correct by (date)	Initial
5-203.14A	The spray hose at the 3-vat sink hung below the rim of the sink. Water shall be protected from contamination from backflow. Please adjust or repair to provide an air gap between the bottom of the spray head and the rim of the sink that is at least two times the diameter of the spray hose.	6/29/16	
7-201.11B	Bleach and dish detergent were stored on the drain board of the 3-vat sink. Toxins shall be stored separately or below equipment/utensils. Please store these items where equipment or food cannot be contaminated.	6/15/16	
6-501.111C	Live ants and spider webs observed in the screened enclosure holding the outside grill. Please remove all evidence of pests and use an approved method of pest control.	6/29/16	
4-601.11A	Accumulation of debris observed on the fries cutter on the wall in the cooking area. According to owner, the cutter is cleaned nightly. Food-contact equipment that is in continual use shall be washed, rinsed, sanitized a minimum of every four hours. Please clean and sanitize at least every four hours.	6/15/16	
4-601.11A	Debris observed on the inside of the microwave in the cooking area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize cavity a minimum of every four hours while in continual use, more often, if needed, to keep clean.	6/15/16	
4-601.11A	Grease accumulation observed on the ribs and hood over the cooking equipment, with drippage possible onto food. Please clean hood as often as needed to protect food from drippage.	6/29/16	
2-401.11A	Employee observed eating behind the bar. Employees shall eat and drink only in designated locations where food and equipment cannot be contaminated. Please ensure all employees observe rule to protect food.	6/15/16	

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4-204.112A	A thermometer was not found in the bottom of the pizza prep cooler, in the Gibson upright cooler. Please install an accurate thermometer in a convenient-to-read location in the warmest part of these units.	6/20/16	
4-601.11C	Accumulation of debris observed on the door facing of the Frigidaire freezer holding pizza making supplies. Please clean as often as needed to keep clean.	6/29/16	
4-601.11C	Accumulation of dust and debris observed on the shelf holding bowls and flat trays (above the table holding the table-mount can opener), and on the shelves holding the canned goods. Please clean as often as needed to keep clean.	6/29/16	
6-304.11	The wall and ceiling surrounding the pizza oven were stained brown, indicating excessive release of greasy steam from the oven. Please clean wall and ceiling and consider installing ventilation over the oven.	6/29/16	
4-601.11C	Accumulation of debris observed on the outside surfaces (top, sides) of the pizza oven. Please clean as often as needed to keep clean.	6/20/16	
6-501.12A	Debris observed on the floor around the water heater and HVAC unit, refrigerators, and other kitchen equipment. Please clean physical facilities as often as needed to keep clean.	6/20/16	
6-501.12A	An accumulation of debris observed on the floor in the screened enclosure holding the outside grill. Please clean as often as needed to keep clean.	6/16/16	
6-202.15A	An opening was observed at the base of the screen door to the outside grilling area. Please seal to reduce pest entry points.	6/29/16	
6-501.18	Large pieces of food debris, live flies, and dead flies observed in the drains/vats of the 2-vat sink. Sinks shall be kept clean. Please clean sinks after and before use. Remove food from drains to decrease fly harborage conditions.	6/15/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Julie Abel	Date: June 15, 2016
Inspector:	Rose Mier	Telephone No. (573)-431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: June 29, 2016



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ESTABLISHMENT NAME Benham Street Grill		ADDRESS 406 Benham Street	CITY /ZIP Bonne Terre 63628
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Raw shell egg, True cooler	27	Dessert cooler, waitress station: ambient, cream pie	41, 40
Ambient, fries freezer, storeroom	12		
Ambient, dessert freezer, storeroom	0		
True cooler, ambient	30		
Bar cooler, ambient (holds milk)	39		

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3-302.11A	Raw ground meat was stored above whole-muscle meat, and raw whole-muscle meat was stored above pickles. Food shall be stored separately or in the following vertical order: raw poultry and eggs on bottom, then raw ground meats (including sausage and mechanically tenderized meats), then raw whole muscle meats, then raw fish and seafood. All other food is stored above these raw animal products. Please arrange correctly.	6/15/16	[Handwritten Signature]
7-202.12A	A can of "Dairy Bomb" was stored on the shelf with single-use items in the storeroom. This product is not approved for use in a food facility. Please remove from premises and use only insecticides approved for use in a food facility. Follow manufacturer's label directions for use.	6/15/16	
7-201.11	Insecticide and Dawn detergent were stored with and above single-use items and food on the shelf in the storeroom. Chemicals shall be stored separately from or below food, single-use items, clean linens, and clean equipment and utensils. Please store these toxins correctly to protect food and food-related items.	6/15/16	
4-601.11A	Debris observed on the two booster seats stored on the table by the door onto the side patio. Because toddlers may use their hands to eat, the booster seats should be washed, rinsed, and sanitized after each use. Please clean and sanitize toddler and infant seats.	6/15/16	
4-202.11A	One brown toddler booster seat was cracked and broken, presenting an area for children to be pinched or cut, and preventing effective cleaning. Equipment shall be maintained. Please dispose of booster seat.	6/18/16	
3-501.17A	Food in several coolers were not date labeled. Potentially hazardous food that is ready-to-eat (even if intended to be heated), prepared on site or opened if commercially sealed, and held for more than 24 hours shall be labeled with a 7-day disposition date, which is the day of preparation or opening, plus an additional six days. Please label all foods meeting the criteria with the date of disposition.	6/15/16	

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4-601.11C	Raw meat juices were dripped onto the bottom shelf of the True cooler in the storeroom. A package of raw hamburger was cut open and stored above whole-muscle meats. Please clean entire cooler and store opened packages of meat in correct order and in containers to prevent drippage.	6/20/16	[Handwritten Signature]
4-601.11C	Accumulation of debris on the inside and outside surfaces of the Frigidaire freezer holding fries in the storeroom. Please clean as often as needed to keep clean.	6/29/16	
4-203.12A	The thermometer in the Frigidaire freezer holding desserts in the storeroom was broken. Please replace with an accurate thermometer.	6/20/16	
4-601.11C	Accumulation of debris on the outside surfaces of the Frigidaire freezer holding desserts in the storeroom. Please clean.	6/29/16	
6-501.12A	Debris observed on the floor around the garage door and some equipment in the storage room. Please clean as often as needed to keep clean.	6/20/16	
6-202.15A	Upon entering storeroom, the garage door was observed to be opened at the bottom. Please keep outer openings closed to reduce pest entry. CORRECTED ON SITE by closing door.	COS	
5-205.15B	A leak was observed in the waste drain in the cabinet below the soda dispenser. Plumbing shall be in good condition. Please repair leak and clean cabinet.	6/29/16	
3-304.12C	Ice scoops were stored on top of the ice maker. In-use utensils shall be stored on a clean and sanitized surface between uses. Please provide a container that allow the scoops to drain, and that is washed, rinsed, and sanitized daily with the scoops.	6/15/16	
4-601.11C	Dirty water and debris observed in the wells of the the buffet steam table. Please empty water and clean entire table after each use.	6/15/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Julie Abel* Julie Abel Date: June 15, 2016

Inspector: *Rose Mier* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: June 29, 2016



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ESTABLISHMENT NAME Benham Street Grill		ADDRESS 406 Benham Street		CITY / ZIP Bonne Terre 63628		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Code Reference	PRIORITY ITEMS 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.				Correct by (date)	Initial
4-601.11A	Dried debris observed on the nozzle and holder of the hand-held beverage dispenser in the bar. Please disassemble nozzle and wash, rinse, and sanitize it and the holder at least daily.				6/15/16	JA
3-501.18A	Baked potatoes were in the top oven of the pizza oven. According to the owner, these potatoes were left after closing the evening before and had not yet been discarded. Ready-to-eat, potentially hazardous food that is not refrigerated or held hot shall be discarded. Please ensure all food intended to be discarded is done so before closing.				6/15/16	JA
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4-203.12B	The integral thermometer on the pie cooler in the waitress station was not accurate, reading 48F when the actual temperature was 41F. Please install an accurate thermometer inside this cooler in a convenient-to-read location.				6/18/16	JA
5-501.113B	The lid on the outside dumpster was open. Lids on outside trash receptacles shall be kept closed. CORRECTED ON SITE by closing lid.				COS	
3-302.15A	According to owner, produce is not washed prior to preparation. Fruits and vegetables shall be washed in clear water prior to peeling, cutting, cooking, or serving whole. Please clean all produce.				6/15/16	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge / Title <i>Julie Abel</i> Julie Abel				Date: June 15, 2016		
Inspector: <i>Rose Mier</i> Rose Mier		Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: June 29, 2016		