



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

TIME IN	5:00 pm	TIME OUT	8:05 pm
DATE	April 29, 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: Big River Hills Eagles Aerie #4210	OWNER: Big River Hills Eagles Aerie #4210	PERSON IN CHARGE: Tom Williamson, President
ADDRESS: 7901 Berry Road	ESTABLISHMENT NUMBER: 4531	COUNTY: St. Francois (187)
CITY/ZIP: Bonne Terre, MO 63628	PHONE: 573-358-2288	FAX: NA
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 <u>Risk Factor Study</u>		
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 checked="" 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			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/> T	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/> T N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> T N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/> T N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> T N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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 checked="" type="checkbox"/>	<input 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 checked="" 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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input 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: Tom Williamson, President	Date: May 3, 2016
Inspector: <i>[Signature]</i> Jon Peacock	Telephone No. (573)431-1947 EPHS No. 880
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 5-20-2016



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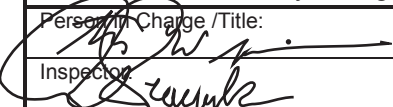
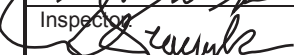
ESTABLISHMENT NAME Big River Hills Eagles Aerie #4210		ADDRESS 7901 Berry Road		CITY /ZIP Bonne Terre, MO 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken strips/Deep fryer		203	Sliced tomatoes in pan on ice		59
G.E. chest freezer/Ambient		0	True 3 door refrigerator/Ambient		41
Raw shell egg/True 3 door fridge		42	Lettuce salad/True 3 door refrigerator		51
Am. cheese/True 3 door fridge		45	Gehl cheese/Gehl heated dispenser		136
Spaghetti & meat sauce/Electric roaster		141	Spaghetti meat sauce/on stove top		151

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
3-501.16A	Sliced tomatoes were observed in a pan with ice beneath. The ice was not contacting the pan containing the sliced tomatoes. The tomatoes were observed at 59F. Potentially hazardous foods (PHF's) must be held at or below 41F.	5-3-16	TW
Note: 3-501.16A	Torn lettuce leaves were observed in a pan sitting on the same table as where the tomatoes were located. The lettuce was not controlled by temperature or by time. A temperature was not taken. However, PHF's must be maintained by temperature at or below 41F or by time according to 3-501.19 of the Missouri Food Code.	5-3-16	
3-501.16A	Lettuce salad was observed at 51F in a mixing bowl located in the True 3 door refrigerator. PHF's must be maintained at or below 41F.	5-3-16	
2-301.14 G	A food employee was observed placing a frozen, raw hamburger patty on the cook top with his gloved hand. The employee then was observed handling a bread stick and placing it on a plate with the same gloved hand. Food employees must remove their gloves when soiled, wash their hands and place new gloves on their hands prior to handling ready-to-eat (RTE) foods. (COS by voluntarily discarding the bread stick)	COS	
2-301.14 A-I	No food employees were observed washing their hands during the course of this inspection. Food employees must wash their hands and exposed portions of their arms for at least 20 seconds at a handwashing sink prior to working with food, after use of the restroom, before donning and when changing gloves, and anytime the employees hands or single-use gloves may have become contaminated, etc. Several times gloves were used and no handwashing occurred.	5-3-16	

Code Reference	CORE ITEMS 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.	Correct by (date)	Initial
4-601.11C	Grease and food debris was observed within the deep fryer cabinet. Non-food contact surfaces of equipment must be kept free of the accumulation of dust, dirt, food residue, and other debris. Please clean.	5-20-16	TW
4-302.14	No test strips were observed for monitoring the concentration of quaternary ammonia sanitizing agents to ensure that manufacturers' recommendations is being met. Please obtain. Further, if chlorine-based sanitizing agents are to be used; then, chlorine test strips must be obtained to ensure that chlorine concentrations of 50-100 ppm are met.		
5-501.114	Outdoor refuse dumpster observed with drain opening but no drain plug in place. Drains in refuse containers must be equipped with watertight drain plugs.		
Note: 6-202.11A	Incandescent light fixture observed above the ice machine with globe missing. It could not be determined as to whether the light bulb was shatter-resistant. Light bulbs must be shielded or shatter-resistant in areas where there is exposed food.		
5-205.15B	The mixing faucet at the 3-vat sink was observed inoperable. The only means for controlling the flow of water from this faucet was a shut off valve on the faucet discharge orifice. Plumbing systems must be maintained in good repair.		
6-501.11	A rectangular opening was observed in the wall near the handwashing sink located in the men's restroom in the bingo hall. Physical facilities must be maintained in good repair.		

EDUCATION PROVIDED OR COMMENTS

Note: The bar in the club room is currently closed down. The bar in the bingo hall area is being used primarily for hall rentals and occasionally during bingo sessions according to Mr. Wesley Dotson; organization secretary.

Person in Charge /Title:  Tom Williamson, President		Date: May 3, 2016	
Inspector  Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 5-20-2016



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Cooked hamburger patty/cook top		235	G.E. refrigerator/Ambient		30
Hot dogs/G.E. refrigerator		40	Sliced Am. cheese/G.E. refrigerator		36
Glass-front fridge holding cheese cake		43	Cheesecake/Glass-front fridge		29
Frigidaire fridge/freezer by ice machine		40/20	Hotpoint chest freezer in club meeting room		0
True glass-front fridge/bar in bingo hall		39	Coca-cola glass-front fridge/bar in bingo hall		40

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.		
3-501.17A	Hot dogs observed in G..E. refrigerator with a label of "4/19". Ready-to-eat (RTE) potentially hazardous foods (PHF's) must be labeled with a discard date of no more than 7 days, (i.e. the date of package opening plus 6 additional days. (COS by voluntarily discarding the hot dogs).	COS	TW
6-501.111 B/C	Mouse droppings observed in the vanity below the handwashing sink in the kitchen. Mouse droppings were observed on the floor beside the G.E. refrigerator in the kitchen. Mouse droppings were observed on the wooden shelving in the kitchen. Mouse droppings and extraneous food debris was observed on top of the inoperable fryer. The presence of insects, rodents and other pests must be controlled to minimize their presence on the premises. Please thoroughly clean all areas of the kitchen including equipment while paying close attention to the removal of any evidence of pest activity. Further, please intensify pest control measures. Please provide a written receipt from a pest control company showing pest control and for rodents	5-20-16	TW
3-302.11A	Raw frozen chicken strips were observed stored in the G.E. chest freezer commingled with RTE foods. Raw meats must be stored separately from RTE foods to prevent cross contamination.	Remove d 5-3-16	
4-101.11A	A blue graniteware roaster was observed with the metal coating coming free. Materials used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances and must be safe. Please remove from the premises.	5-20-16	
Note: 3-501.16A	The glass front refrigerator containing cheesecakes was observed with an ambient temperature of 43F. Even though the cheesecakes were noted below 41F, the temperature of this unit must be monitored and serviced if necessary.		

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.		
6-501.12A	Debris was observed in the sink vanity located in the men's restroom in the bingo hall. Physical facilities must be cleaned as often as necessary to keep them clean.	5-20-16	TW
5-205.15B	Water was observed on the floor near the urinals located in the men's restroom in the bingo hall. Plumbing systems must be maintained in good repair.		
4-904.11C	Styrofoam cups in opened plastic sleeves was observed lying on a table near the ice dispenser in the bingo hall. Single-service articles that are intended for food or lip-contact must be furnished for consumer self-service with the original individual wrapper or from an approved dispenser. Please provide cups to the patrons or obtain an approved dispenser.		
6-501.12A	Mold observed on the wall behind a commode in the women's restroom in the bingo hall. Physical facilities must be cleaned as often as necessary to keep them clean.		
6-301.14	No handwashing signage was observed at the handwashing sink(s) in the women's restroom in the bingo hall.		
5-205.15B	Two toilet seats were loose on the commodes in the women's restroom in the bingo hall. Plumbing fixtures must be maintained in good repair.		
6-501.12A	Debris was observed within the vanity in the men's restroom in the club room. Physical facilities must be cleaned as often as necessary to keep them clean.		
6-501.12A	Debris was observed within the vanity in the women's restroom in the club room. Physical facilities must be cleaned as often as necessary to keep them clean.		

EDUCATION PROVIDED OR COMMENTS

Note: On May 3, 2016 from 2:04 pm until 3:07 pm I stopped by this facility and met with Mr. Williamson and completed the exit interview and scheduled the reinspection date of May 20, 2016 at 2:00 pm.

Person in Charge Title: 	Tom Williamson, President	Date: May 3, 2016
Inspector: 	Jon Peacock	Telephone No. (573)-431-1947
	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 5-20-2016



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4-601.11A	Assorted plastic pans and a cast iron skillet were observed in a cabinet below the inoperable deep fryer with grease and food debris on them. Food contact surfaces of utensils and equipment must be clean to the sight and touch. Please clean out the cabinet and thoroughly wash, rinse, sanitize and air dry all pots and pans at the 3 vat sink.	5-20-16	TW
4-601.11A	Food debris and mouse droppings were observed on top of the inoperable deep fryer. Food-contact surfaces of equipment must be clean to the sight and touch by washing, rinsing, sanitizing and air drying all parts that may be immersed in the 3 vat sink. All other portions of the fryer that cannot be immersed must be washed, rinsed, sanitized and air dried by a clean-in-place (CIP) method.		
5-203.14B	The men's restroom located in the club room and bingo hall was observed with 2 urinals and 3 urinals lacking backflow protection, respectively. A plumbing system must be installed to preclude backflow of a solid, liquid, or gas contaminant into the water system at each point point of use in a food establishment. Please install A.S.S.E. (American Society of Sanitary Engineering) rated backflow prevention devices on the water lines to each set of urinals. The backflow prevention device must be A.S.S.E. rated for this application.		
3-304.15A	Food employees were observed re-using plastic gloves intended for single-use purposes. If used, single-use gloves must be used for only one task and discarded when damaged, soiled, or when interruptions occur in the operation.		

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6-301.12A	No paper towels were observed at the bar handwashing sink in the bingo hall. Handwashing sinks must be provided with individual, disposable towels.	5-20-16	TW
6-202.15A	Daylight was observed at the base of the exterior door in the club meeting room area. Exterior openings must be sealed/protected against the entry of insects and rodents. Please seal.		
6-202.15A	Daylight was observed at the bottom of the double doors into the bingo hall. Exterior openings must be sealed/protected against the entry of insects and rodents. Please seal.		
Note:	An exterior door into the kitchen was observed covered in plastic. Please inspect this outer opening and all other exterior doors/windows and any utility entry points, etc. to ensure they are tight-fitting to exclude the entry of pests.		
6-501.12A	A storage room adjacent to the club meeting room was observed with debris on the floor and in general disarray. Physical facilities must be cleaned as often as necessary to maintain cleanliness. Please clean and organize.		
6-501.12A	Debris was observed on the floor, the counter tops along with empty soda bottles, cans, partially empty food packaging, etc., and debris within the cabinets at the bar in the club room. Physical facilities must be cleaned as often as necessary to keep them clean.		
6-501.11	Floor tiles coming loose from flooring in the small hallway between the room containing the ice machine and the club room bar. Physical facilities must be maintained in good repair. Please ensure the floor tiles are secured in place to allow proper cleaning and maintenance.		

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Person in Charge /Title: Tom Williamson, President		Date: May 3, 2016	
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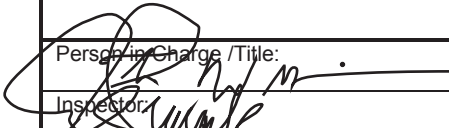

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6-501.111 B-C	Two dead mice along with an accumulation of mouse droppings was observed on the floor in the room containing the ice machine. The presence of insects, rodents, and other pests must be controlled to minimize their presence on the premises. Please clean and remove all evidence of pest activity and intensify pest control measures to include control for rodents.	5-20-16	TW
2-201.11 A-E	It was determined an employee illness policy was not present in written form. Please develop a written policy that will require food employees and conditional employees to report to the person-in-charge information about their health and activities as they relate to diseases that are transmissible through food. Also, the policy must describe when and under what conditions a food employee may be restricted, excluded and the procedures for reinstating a food employee. The US FDA Employee Health & Personal Hygiene Handbook may be utilized in the development of this policy and may be used as the policy. If so, please provide written statement for use of this book.		

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5-205.15B	Water on floor below the ice machine. The drain line appeared misaligned with the floor drain. Please ensure the ice machine drain is properly aligned and draining properly to prevent pooling water onto the floor.	5-20-16	TW
5-205.15B	The 3 vat sink drain at the bar in the bingo hall was observed leaking. Plumbing systems must be maintained in good repair.		

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Inspector:  Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 5-20-2016