



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

TIME IN	9:00am	TIME OUT	2:55pm
DATE	10-4-16	PAGE	1 of 6

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: Bonne Terre BP		OWNER: Milap Patel dba Shri Narayan LLC		PERSON IN CHARGE: Nancy Bezner	
ADDRESS: 416 Benham St.			ESTABLISHMENT NUMBER: 0238		COUNTY: 187
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-358-0044		FAX: 573-358-3922	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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		
	<b>Employee Health</b>			<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	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O    N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT    N/O    N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> OUT    N/A	Proper cold holding temperatures		
<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 date marking and disposition		✓
<input checked="" type="checkbox"/> OUT    N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT    N/O    N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT    N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> 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				<b>Highly Susceptible Populations</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT    N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food obtained from approved source	✓		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<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	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	✓			<b>Conformance with Approved Procedures</b>		
<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 <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>			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			
<input checked="" type="checkbox"/> OUT    N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT    N/A	Food-contact surfaces cleaned & sanitized	✓					
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>				<input checked="" 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"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					<b>Utensils, Equipment and Vending</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>				<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input 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: Nancy Bezner		Date: October 4, 2016	
Inspector: 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 10-19-16	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Hot hold: chicken, potato wedges, burrito		153,140,142	Kitchen cooler
Hot hold pizza		135	Pulled pork in kitchen cooler
Burgers as prepared		194	Raw chicken and grnd beef in kitchen cooler
Pizza prep station cooler amb		32	Idylis freezer, Holiday freezer
Cold hold:cheese,grnd beef,tomato		42,42,42	Landshire cooler

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
2-301.14H	The food service employee was observed donning a new pair of gloves without washing their hands. Employees shall wash their hands prior to donning a clean pair of single use gloves. COS by conversation with the employee.	COS	
3-501.17A	An open can of nacho cheese was observed in the pizza prep cooler without a discard date. Potentially hazardous foods held refrigerated shall be mark with the day or date, not to exceed seven days, by which time the food with be sold, consumed or discarded. COS by marking with the discard date.	COS	
3-501.17A	A package of cut lettuce and American cheese not it its original packaging was observed stored in the pizza prep cooler without a discard date. Potentially hazardous foods held refrigerated shall be mark with the day or date, not to exceed seven days, by which time the food with be sold, consumed or discarded. COS by marking with the discard date.	COS	
3-201.11A	A jar of home-canned pickles was observed stored in the pizza prep cooler. Food shall be obtained from inspected and approved sources that comply with law. COS by discarding the pickles.	COS	
3-501.17A	An open container of pulled pork and and open container of refried beans were observed stored in the kitchen cooler without a discard date. Potentially hazardous foods held refrigerated shall be mark with the day or date, not to exceed seven days, by which time the food with be sold, consumed or discarded. COS by marking with the discard date.	COS	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>		
4-903.11A 3	A case of single service chicken boxes were observed stored on the floor in the drive-up window area. Single service items shall be protected from sources of contamination by storing them at least six inches off of the floor. COS by removing from the floor.	COS	
4-903.11A 3	A food thermometer was observed stored on the kitchen hand wash sink. Equipment shall by stored where it is not exposed to splash, dust, or other contamination. COS by removing the thermometer.	COS	
3-302.12	An unlabeled spray bottle was observed in use at the pizza prep station. Food that is not readily identifiable shall be marked with the common name of the food. COS by labeling the bottle.	COS	
4-501.11B 4-601.11C	The door seals of the pizza prep cooler were observed to be damaged and soiled with food debris and mold. Equipment components such as doors, seals, hinges, fasteners and kick plates shall be kept intact, tight, and adjusted in accordance with the manufacturers specifications. Please replace the door seals.	10-19-16	RB
4-601.11C	An accumulation of food debris was observed inside the pizza prep cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the cooler interior and exterior as often as necessary to keep it clean.		
6-501.12A	Dirt, food debris and wet, soiled cloths were observed on the floor below equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the kitchen floor.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge (Signature)		Nancy Bezner	Date: October 4, 2016
Inspector (Signature)	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
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Pepsi cooler		32	Cold hold chicken, jambalaya, mac & cheese		39,42,40
Ice cream freezer		0	Ronnoco creamer		40
Gehl's nacho cheese		140	Vitamin water cooler		32
Gehl's chili		140	Snapple cooler, Monster cooler		38, 40
Htdogs from roller display		137	Walk-in cooler/Walk-in freezer		34, 0

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7-201.11B	A partially opened can of paint was observed stored above food items on open shelving beside the pizza prep cooler. Toxic materials shall be stored so that cannot contaminate food items, equipment, single service items and clean linens. COS by discarding the paint.	COS	
4-601.11A	Food debris was observed on the inside of a plastic tote containing utensils in the kitchen. Food contact surface shall be clean to sight and touch. Please wash, rinse and sanitize the tote.	10-7-16	
4-702.11	Mean Green general purpose cleaner was observed in use as a surface sanitizer in the kitchen. According to the kitchen employee, the facility had run out of bleach. Only approved sanitizers shall be used. COS by purchasing bleach and preparing an appropriate concentration of sanitizer.	COS	
6-403.11A	A box of nacho chips were stored on a shelf in the drive-up area beside an open employee beverage and personal belongings. Food shall be protected from sources of contamination. COS by removing the chips from the area. NOTE: Employees may drink from closed beverage containers if the beverage is stored were it cannot contaminate food, food contact surfaces, single use items and equipment.	COS	AB
3-304.14A	A dry wiping cloth was observed in use in the kitchen to wipe up a spill. If used to wipe up a spill, a dry cloth may only be used once for this purpose and then moved to the soil linen container. COS by moving the cloth the the soiled linen container.	COS	

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4-501.11B	The door seals of the pizza prep cooler were observed to be damaged and soiled with food debris and mold. Equipment components such as doors, seals, hinges, fasteners and kick plates shall be kept intact, tight, and adjusted in accordance with the manufacturers specifications. Please replace the door seals.	10-19-16	
4-601.11C			
6-501.12A	An accumulation of dust and food debris was observed on most horizontal surfaces in the kitchen area including on lower shelving and on food items stored in these areas. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean all surfaces subject to accumulation of dust and food debris.	COS	MB
4-601.11C	A heavy accumulation of dust, dirt and debris was observed on the blades and grille of a box fan in use in the kitchen. Non-food contact surfaces shall be kept free on an accumulation of dust, dirt, food residue and debris so that it is not a source of contamination. Please clean the fan.		
3-304.14B	A wet wiping cloth was observed in use in the kitchen without holding the cloth in a chemical sanitizer. Wet wiping cloths shall be held in a chemical sanitizer between uses. COS by storing the cloth in a chlorine solution.		
4-302.14	Chlorine sanitizer test strips were not available for determining acceptable chlorine sanitizer concentrations. A test kit that accurately measures the concentration in mg/L of sanitizing solution shall be provided. Please obtain an appropriate sanitizer test kit.	10-19-16	

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6-501.111	Rodent droppings were observed in the cabinet below the leaking lemonaid machine and on the floor in the ware washing room. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Control measures shall include: Inspection of supply shipments, routine inspection of the premises for the presence of pests, using abatement methods such as traps and professional services, and eliminating harborage and attractant conditions and points of entry into the facility. Please remove conditions that attract rodents by removing sources of food such as spills and accumulation of food residues.	10-7-16	NB
4-601.11A	Much of the food equipment in clean storage beside the three compartment sink was observed to be dirty. Food contact surfaces shall be clean to sight and touch. Wash, rinse, sanitize and air dry all of the equipment in clean storage and continue to do so.		
7-201.11B	Containers of Keystone Multi-surface cleaner were observed stored on open wire shelving above the sanitized side of the three compartment sink drainboard. Equipment shall be protected from sources of contamination. Please store the chemicals away from and below equipment and food contact surfaces.		
7-202.11	Cans of paint and a box of liquid nails was observed stored below the three compartment sink. Only those toxic items necessary for the operation and maintenance of a food establishment shall be allowed in the establishment. Please remove these items from the premises.		

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6-501.14A	An accumulation of dust was observed on the HVAC vents in the kitchen, warewashing room and retail area. Intake and exhaust vents and ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the AC vents throughout the facility.	10-19-16	NB
4-501.11A	The lemonaid machine was observed to be leaking a stick syrup onto the counter surface and flowing through the tubing cut-out and onto electrical equipment, boxes of syrup and the cabinet floor below. Equipment shall be maintained in good repair. Please repair the equipment.		
4-301.13	Soiled food equipment was observed in all three basins of the three compartment sink. Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary equipment holding before cleaning and after sanitizing. Please provide additional dirty equipment storage so that the three compartment sink can be set up appropriately to to wash, rinse, sanitize and air dry equipment.		
4-903.11A 3	A case of fryer oil filters was observed stored on the floor in the ware washing room. Food contact equipment shall be protected from contamination by storing it at least six inches off of the floor. Please store these items off of the floor.		
6-501.16	A wet mop was observed stored on the floor in the kitchen. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment or supplies. Please store the		

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Inspector:  John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 10-19-16



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5-204.11	The following conditions were observed at the hand wash sink in the warewashing room: Paper towels were not available, soap was not available, rags and spray cleaners was stored in the sink and the plumbing below the sink was disconnected at the P-trap. According the the manager, the staff does not use the sink. Hand wash sinks shall be located to allow convenient use by employees in food preparation, food dispensing and ware washing areas. All hand wash sinks shall be provided with: hot and cold running water through a mixing valve(5-202.12A), a sanitary means of hand drying(6-301.12A), a supply of hand soap(6-301.11), a receptacle for used paper towels(5-501.16C) and shall be used for hand washing exclusively(5-205.11B). A plumbing system shall be maintained in good repair. Please repair the sink plumbing, adequately supply the sink with paper towels and soap and use the sink for hand washing only.	10-7-16	NB
7-202.12	A can of Raid ant and roach killer was observed stored below the three compartment sink. Only pesticides approved for use in a food establishment shall be permitted in the establishment. COS by removing the insecticide.	COS	
4-601.11A	An accumulation of food debris was observed inside the microwave oven located on the retail area island. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the microwave interior.	10-7-16	

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4-601.11C	An excessive amount of mold growth was observed on the drain plumbing located below the customer access soda fountains. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean the drain and surrounding area.	10-19-16	NB
6-501.12A	A five gallon bucket of dirty water was observed in the cabinets below the customer access soda fountains. The physical facilities shall be cleaned as often as necessary to keep them clean. Please remove the bucket of water.		
4-903.12A	Coffee pots were observed stored below the hand wash sink in the retail island. Food equipment shall not be stored below sewer lines. Please wash, rinse and sanitize the coffee pots and store them in the clean storage shelving in the warewashing area.		
5			
4-601.11C	An accumulation of dirt, grime, food residue and mold was observed on the inside and outside of the reach-in freezer and cooler doors. The doors seals and door sills were observed to dirty as well. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the doors, seals and sills.		
6-501.12A	An accumulation of dust was observed on retail shelving. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean all retail shelving.		
5-501.15A	The dumpster lids are broken and do not protect the receptacle from pest and rodent entry. Waste handling receptacles shall have tight fitting lids. Please repair the dumpster lids.		

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		EPHS No.:	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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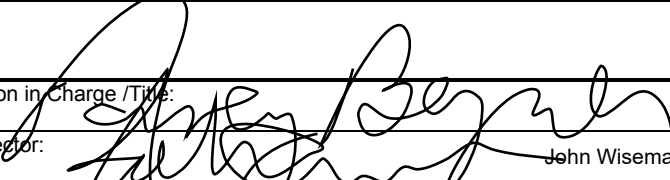

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-501.18A	The non-dairy creamer in use in the Ronnoco creamer dispenser was observed to be past the by date. Food that is past the use by date shall be discarded. COS by discarding the creamer.	COS	
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-501.12A	Most of the surfaces in the kitchen and ware washing area, including the floors, counter tops, cabinet doors, open shelving and equipment surfaces are soiled with dust, dirt, food residue, etc. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the facility.	10-19-16	NB
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