



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

TIME IN	10:39 am	TIME OUT	1:45 pm
DATE	April 10, 2015	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	PERSON IN CHARGE: Nancy Bezner
ADDRESS: 416 Benham	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 _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input checked="" 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 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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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			<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				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>	<input 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				<input checked="" type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input 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 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: <i>Nancy Bezner</i>	Nancy Bezner	Date:	April 10, 2015
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:	4-14-2015



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

ESTABLISHMENT NAME Bonne Terre BP		ADDRESS 416 Benham	CITY / ZIP Bonne Terre 63628
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, Idyls chest freezer	0	Ambient, Holiday chest freezer	10
Ambient, prep cooler, bottom	50	Ambient, prep cooler, bottom	40
Rice and sausage, crock pot hot hold	162	Cut tomatoes, prep cooler top	42
Cut lettuce, prep cooler top	43	Hamburger, prep cooler top	40
Sausage, prep cooler, top	43		

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-601.11A	Debris and mold was observed on the inside of the ice maker (bin) and inside the top. Food contact surfaces shall be clean to sight and touch. Please dispose of ice, wash, rinse, sanitize, and air dry all parts of the machine.	4/12/15	NB
4-601.11A	Dried food debris was observed on the NEMCO slicer stored on the bottom rack next to the 3-vat sink. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize.	4/10/15	
4-202.11A	Several clear plastic food containers stored on the wire rack next to the 3-vat sink were cracked and crazed. Food contact surfaces shall be smooth and free of imperfections. Please dispose of containers.	4/14/15	
4-101.11A	Two brown 5-gallon buckets, stored on top of the soda dispenser in the ice machine room, were used to transport ice. These buckets did not appear to be food-grade. Food contact surfaces shall be made of materials that are safe. Please use only containers that are food-grade for transporting ice.	4/14/15	
7-201.11A	A spray bottle of orange cleaner was stored adjacent to single-use items at the drive-up window shelf. Chemicals shall be stored separately or below single use items. Please store cleaners where single-use items cannot be contaminated.	4/10/15	

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6-501.11 6-501.12A	Ceiling tile had fallen down on top of the ice machine where a roof leak occurred. Facility shall be maintained in good repair. According to employee, the ice was removed and the ice machine cleaned after the incident; roof repair was requested. NOTE: The ice machine was in use during this visit; no dripping was observed from the ceiling. Please remove debris from the top of machine and the floor; repair leak, and replace ceiling tile.	4/14/15	NB
4-903.11A	Two boxes containing single-use lids were stored on top of the ice maker below the roof leak. The boxes showed signs of being wet. Please dispose of these lids that were contaminated.	↓	
6-501.12A	Accumulation of debris observed beneath equipment and shelves in the room with the 3-vat sink. Please clean as often as needed to keep clean.		
6-301.12	There were no disposable towels in the dispenser at the handwashing sink by the 3-vat sink. Disposable towels shall be provided at handwashing sinks. Please keep dispenser filled.		
4-903.11A	Both chest freezers had an accumulation of frost that was getting on food packages. Food shall be protected from contamination. Please defrost freezers as often as needed to keep frost to a minimum.		
4-803.11	A dirty apron was lying atop single-use items in the drive-up window shelf. Soiled linens shall be stored to prevent contamination of single-use items. Please place apron in laundry.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Nancy Bezner	Date:	April 10, 2015
Inspector:	Rose Mier	Telephone No.	EPHS No.
		(573)431-1947	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	4-14-2015



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Sausage gravy, prep cooler bottom		54	Chicken wings, raw, prep cooler, bottom
Sausage link, prep cooler, bottom		53	Chicken gizzards, raw, prep cooler, bottom
Chicken, raw, prep cooler bottom		50	Chicken, raw, prep cooler, bottom
Hamburger, hot hold		135	Beans, hot hold
Taco meat, hot hold		150	

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3-501.16A	The ambient temperature of the prep cooler (next to the pizza oven) was 50F. The potentially hazardous foods held in this unit had internal temperature from 49F to 54F. Potentially hazardous food shall be held at 41F or lower. Please dispose of these foods: raw chicken, chicken gizzards, sausage, gravy, sauces. Do not use the unit until it is repaired to reliably hold food at 41F or lower. Food was voluntarily discarded.	4/14/15	NB
3-501.19	Food held by time in the chicken display unit were not labeled with the time for disposition. Food held by time shall be labeled with the time of disposition. Please record time for disposition of all food held by time.	4/10/15	

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5-501.116	Trashcans in the kitchen and warewash room had an excessive accumulation of debris on their surfaces. Please clean trash cans on all surfaces when emptied.	4/14/15	NB
4-601.11C	Debris and food splatters observed on the drawers and shelves below the counter holding the condiments and sandwich hot-hold cabinet. Please clean shelves and drawers.		
6-501.12A	Grease and food splatters observed on the tile around the breading station and deep fryer. Please clean as often as needed to keep clean.		
6-301.12	There were no paper towels in the dispenser at the handwashing sink by the drive-up window. Paper towels were available sitting on the sink. Please provide a sanitary method to dispenser towels at this sink.		
6-501.18	Debris observed on all surfaces of the handwashing sink by the drive-up window. Please clean as often as needed to keep clean.		
4-203.12B	A thermometer in the bottom of the prep cooler (next to the pizza cooker) was not accurate (measured ambient temperature at 130F). Please replace with an accurate thermometer that reads between 0 and 220F in two degree increments.		
4-101.19	Shelves and inside surfaces of the prep cooler adjacent to pizza oven were rusted. Nonfood contact surfaces exposed to spillage or require frequent cleaning shall be corrosion-resistant and smooth. Please resurface or replace.		

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			EPHS No.	1390
			Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date:	4-14-2015



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, Gehl's Cheese dispenser		136	Cecilware refrigerator, ambient		38
True refrigerator (Landshire sandwiches)		24	Hotdog, roller		138
Ambient, Dippin Dots freezer		0			

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4-601.11A	Accumulation of food splatters observed on the inside of the Magic Chef customer-use microwave. Please wash, rinse, and sanitize food contact surfaces a minimum of every four hours.	4/10/15	AB
4-601.11A	Mold observed on the housing behind the dispenser nozzles of the soda dispenser. Please wash, rinse, and sanitize area around the nozzles at least every 24 hours.	4/10/15	

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4-601.11C	Accumulation of debris observed on and in the white plastic bins holding sauces (beneath the crock pot). Please clean as often as needed to keep clean.	4/14/15	AB
4-101.19	Bare wood was exposed due to broken or missing laminate in these locations in the kitchen: corner (top and bottom) of cabinet at entry opening; shelf below the Classic Cook & Hold unit; side of drawer beneath the sandwich hot hold cabinet. Surfaces requiring frequent cleaning shall be smooth, cleanable, and nonabsorbent. Please repair, seal, or replace.		
4-601.11C	Mold and debris observed on the shelves of the Landshire sandwich cooler (customer self-service). Please wash, rinse, sanitize, air dry.		
4-601.11C	Food debris observed in the bottom of the Cecilware refrigerator holding chicken in the customer self-service area. Please clean as often as needed to keep clean.		
4-203.11B	Thermometers were not found in the Cecilware refrigerator or the Landshire sandwich refrigerator (customer self service area). Please install accurate thermometers that read from 0 to 220 F in two degree increments in a convenient-to-read location.		
4-101.19	The floor one of the cabinets below the soda dispenser was unsealed wood. The wood was observed damp and moldy. Please replace floor with material that is smooth, nonabsorbent, and cleanable. If there is a leak, determine source and repair.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				Follow-up Date: 4-14-2015	



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, novelty ice cream freezer	0	Ambient, pizza hot hold case	148
Walk-in freezer	18	Walk-in cooler	38

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3-101.11	A box of Dramamine (2 tablets) had an expiration date of 7/2014. Food shall be safe. Please dispose of medicines that are past their expiration date. COS by disposal	COS	NB
2-301.14D	Employees were observed eating and drinking at the checkout without washing their hands after eating. Employees may eat and drink only in designated areas where food cannot be contaminated and hands washed after eating.	4/10/15	
2-401.11A			
3-302.11A	Raw foods were stored above ready-to-eat foods in the walk-in freezer. Please store food according to cooking temperature, either separately or in the following order: raw poultry and eggs on bottom, then ground meats, then whole muscle meats, then fish and seafood, then fully cooked and ready-to-eat foods (including produce intended to be cooked). Please arrange freezer foods in correct order, or store separately.	4/14/15	

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6-501.12A	The toilet in the men's bathroom was dirty. Please clean all surfaces as often as needed to keep clean.	4/14/15	NLS
5-205.15B	The urinal in the men's bathroom was not functioning. Equipment shall be maintained in good repair. Please repair, replace, or remove.		
6-202.15A	The front entry doors did not seal when closed. Please repair and seal so doors will fully self-close and seal.		
6-501.12A	Spilled milk and debris observed on the floor and under shelves in the walk-in cooler. Please clean as often as needed to keep clean.		
4-601.11C	Accumulation of debris observed inside the Blue Bunny ice cream chest freezer. Please clean all inside surfaces as often as needed to keep clean.		
6-501.114 A,B	Accumulation of unused equipment and litter observed at the back of the building. Premises shall be free of items that are unnecessary to the operation of the establishment and litter. Please remove unused items and clean area of all trash and litter.		
3-302.11A	Crates of beverages (empty, damaged, full) were stored outside at the back of the building. Food that is damaged shall be held in the food establishment in a segregated location. Please store foods to be returned in a designated area inside the facility.		

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		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

5-501.113 B	The lids on the outside trash dumpster were open and broken. Lids shall be tight fitting and closed on outside trash receptacles. Please have the trash company repair or replace the broken lids and keep lids closed to reduce pest attraction.	4/14/15	MB
3-602.11B	Ice that was packaged on site for retail was not correctly labeled. Please include the name and place of business on the bags of ice.	↓	↓

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		EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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