



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

TIME IN	9:54 am	TIME OUT	1:36 pm
DATE	July 13, 2016	PAGE	1 of 4

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: Terre Du Lac Country Club		OWNER: Terre Du Lac Country Club, Inc.	PERSON IN CHARGE: Darla Cheeseborough		
ADDRESS: 1424 Rue Riviera		ESTABLISHMENT NUMBER: 1758	COUNTY: 187		
CITY/ZIP: Bonne Terre 63628		PHONE: (573)562-7528	FAX: (573)562-1017	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 checked="" type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
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					
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			IN OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT 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/C 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		
<input checked="" type="checkbox"/> OUT 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		
IN <input checked="" type="checkbox"/> T	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				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		
IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized						
IN 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 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 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					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 checked="" 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Darla Cheeseborough</i> Darla Cheeseborough		Date: July 13, 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: July 27, 2016



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

ESTABLISHMENT NAME Terre Du Lac Country Club		ADDRESS 1424 Rue Riviera		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient: drawers 1, 2, 3, 6 (empty)		41, 38, 35, 38	Drawer 4: ambient, cheese		41, 42
Make table: lettuce, hard boiled eggs		41, 43	Drawer 5: ambient, Polish sausage		40, 38
Drawer 7: ambient, cheese		40, 39	Under counter cooler: ambient, milk, turkey		35, 38, 39
Drawer 8: ambient, pepperoni		39, 38	Drawer 10: ambient, fish		40, 37
Ambient: drawers 9, 12 (empty)		34, 35	Drawer 11: ambient, chicken		39, 36

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	Mold observed on the black deflector inside the ice maker in the kitchen. Food contact surfaces shall be clean to sight and touch. Please remove ice, wash, rinse, sanitize, air dry before returning to service.	7/14/16	DC
4-601.11A	Accumulation of food splatters observed inside the black Emerson microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize a minimum of every four hours, more often if needed to keep clean.	7/13/16	
3-501.17A	Food held in several refrigerated units were labeled with the date the food was opened or prepared. Potentially hazardous food that is ready-to-eat and held for more than 24 hours shall be labeled with the date of disposition, which is the date of opening (or preparing) plus an additional six days (seven days total). Please label all required foods with the date of disposition.	7/13/16	
7-204.11	The chlorine concentration in the sanitizer solution in the kitchen was greater than 200 ppm. Sanitizer shall have chlorine concentration between 50 and 100 ppm. Please use sanitizer test strips to ensure chlorine is at correct concentration (mix approximately 1/2 to 1 tsp. of regular bleach per gallon of water).	7/13/16	
7-201.11B	A container of sanitizer was stored on a preparation table in the kitchen. Chemicals shall be stored below or separately from clean equipment and food prep areas. Please store sanitizer where food and food-related items are protected.	7/13/16	
7-102.11	The bucket containing sanitizer, stored on the prep table in the kitchen, was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label container.	7/13/16	
4-601.11A	The cook's thermometers had debris on their stem and heads. Please clean and sanitize after use, and sanitize before use.	7/13/16	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
4-601.11C	Mold was observed in the bottom of the ice scoop holder on the ice maker. In-use utensils shall be stored on a clean and sanitized surface. Please clean and sanitize holder and ice scoops daily.	7/13/16	DC
6-301.12	There was no disposable towels in the holder at the handwashing sink by the ice maker. Please provide disposable towels at all times at all handwashing sinks. CORRECTED ON SITE by installing towels.	COS	
6-301.11	The soap dispenser at the handwashing sink by the ice maker was empty. Please supply soap at all times at all handwashing sinks. CORRECTED ON SITE by obtaining new container.	COS	
3-304.12C	Several pairs of tongs were stored on the handle of the oven. Some were observed with debris on their food-contact surfaces. These tongs were intended to be used multiple times at the grills. In-use utensils shall be washed, rinsed, and sanitized a minimum of every four hours, more often if needed to keep clean. CORRECTED ON SITE by moving tongs to warewash area and discussion with manager.	COS	
4-601.11B	Accumulation of debris on the sprockets, rollers, and inside of the pizza oven. Cooking equipment shall be cleaned at a frequency to prevent baked-on build-up. Please clean oven.	7/20/16	
4-502.11B	The Cooper brand cook's thermometer was not accurate, reading 28F when the actual temperature was 32F. Food thermometers shall be accurate. Please calibrate or replace this thermometer. CORRECTED ON SITE by discarding thermometer.	COS	
3-304.12C	The handle of an in-use scoop was in contact with the flour in a bulk container stored in the closet near the walk-in freezer. Please store scoop so handle is not in contact with the food. COS by removing scoop	COS	
4-601.11C	Mold and debris observed in the gold-colored Whirlpool refrigerator/freezer. Please clean and sanitize to reduce mold growth.	7/20/16	
6-501.12A	Accumulation of grease on the floor around the deep fryers. Please clean as often as needed to keep clean	7/20/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Darla Cheeseborough</i> Darla Cheeseborough		Date: July 13, 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: July 27, 2016



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken, deep fryer		207, 211	Walk-in cooler: ambient, soup, cut watermelon		35, 35, 35
Ambient, walk-in freezer		20	Glass front cooler, bakery: ambient, raw shell egg, milk		34, 35, 43
Ambient, Whirlpool refrigerator/freezer		37/15	Ambient, walk-in beer cooler		34
Ambient, True cooler holding salad dressings		40	Ambient, bar cooler		38
Ambient, ice cream freezer		0			

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3-302.11A	Raw chicken was stored above fish in the walk-in freezer. Please store food to prevent cross contamination: Store all raw animal foods below or separated from all other foods. Store raw animal foods in the following vertical order: poultry and eggs on bottom, then ground meats (including sausage and mechanically tenderized meats), then whole muscle meats, then fish and seafood.	7/14/16	DC
4-601.11A	Debris observed on the cheese/meat slicer. Please disassemble, wash, rinse, sanitize, and air dry after use. Cover with a food-grade plastic while in storage to protect from contamination. COS by cleaning	COS	
4-601.11A	Dried batter observed on the Kitchen Aid mixer, stored on the prep table in the bakery area. Please wash, rinse, sanitize unit after use.	7/13/16	
4-601.11A	Several of the cutting boards, stored on the mobile rack by the 3-vat sink, were deeply grooved and moldy. Please resurface, wash, rinse, and sanitize, or dispose. CORRECTED ON SITE by discarding	COS	
4-501.114	There did not appear to be any sanitizer connected to the mechanical dish machine, and the machine did not reach high enough temperature to sanitize by heat. If the mechanical dish washer is used, sanitize by submersion for 20 seconds in the 3-vat sink. Please have machine serviced to dispense sanitizer.	7/27/16	
4-501.114	The concentration of sanitizer that was dispensed through the mixer at the 3-vat sink was greater than 400 ppm quaternary ammonia. Please have unit serviced to dispense sanitizer between 150 and 400 ppm.	7/14/16	
5-203.14B	A backflow prevention device was not found on the tea brewer. Water shall be protected from contamination from back siphonage. Please install an American Society of Sanitary Engineering (ASSE) rated backflow prevention device in an observable location before the water inlet line enters the unit.	7/27/16	
3-306.11	A section of the sneeze shield on the salad bar (stored in the basement) was broken. Please repair to ensure food is fully protected from consumers when used for self-service.	7/27/16	

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3-305.11A	Food was stored on the floor in the walk-in freezer. Please store food at least six inches off the floor to prevent contamination.	7/14/16	DC
6-501.12A	Water was pooled in the room where the Whirlpool refrigerator/freezer was stored. Please determine source of water and repair. Keep floor clean and dry to reduce mold and bacterial growth.	7/27/16	
6-501.14A	Accumulation of debris observed on the floor fan, stored by the pizza oven. Please clean base, stand, grates, and blades as often as needed to prevent contamination from blowing debris.	7/20/16	
4-601.11C	Accumulation of dust on the shelves above the 2-vat sink in the baking area. Please clean shelves as often as needed to keep clean.	7/15/16	
4-601.11C	Debris observed on the outside surfaces of the blender, stored on the prep table in the bakery area. Please clean as often as needed to keep clean.	7/14/16	
6-501.14A	Debris observed on the window fan in the bakery. Please clean all parts of fan as often as needed to keep clean.	7/20/16	
4-601.11C	The shelves in the glass front cooler in the bakery were rusting and had debris on them. Please clean and repaint or replace.	7/27/16	
4-903.11A	Debris observed on the shelves of the mobile rack holding clean equipment by the 3-vat sink. Please clean as often as needed to keep clean to protect clean equipment from contamination.	7/14/16	
4-601.11C	The top of the sneeze shield on the salad bar unit, stored in the basement, was dirty. Please clean before and after use.	7/13/16	

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7-201.11A 4-903.11A	Equipment (chafing dishes) were stored on the floor and next to bleach in the "elevator" room. Equipment shall be stored a minimum of six inches off the floor, and separated from or above chemicals. Please store equipment to prevent contamination.	7/13/16	DC
2-201.11, 2-201.12, 2-201.13	An employee health policy was not provided. Please develop an employee health (or illness) policy based on chapter 2 of the Missouri Food Code and/or the FDA Employee Health and Personal Hygiene Handbook. Both publications are available online.	7/20/16	
NOTE	According to manager, food is cooled at room temperature, then placed in walk-in cooler. Food shall be cooled from 135F to 70F within two hours, then from 70F to 41F within another four hours. If the first benchmark is not met, then the food can be reheated to 165F for 15 seconds, then begin process again. If second benchmark is not met, discard food. To facilitate cooling, place food in shallow containers and nest in ice water, stir; if covered, vent at edges. Ice may be added if used as an ingredient; ice paddles can be used. Please monitor time and temperature during cooling. NOTE: cooling was not observed during this visit.		

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6-501.12A	The tile behind and beside the ice maker in the kitchen was dirty. Please clean as often as needed to keep clean.	7/27/16	DC PT
4-903.11A	Equipment was stored on the floor in the basement. Please store all equipment at least six inches off the floor.	7/27/16	
2-103.11B	People who where not food employees were observed entering the kitchen to obtain supplies. Only those persons necessary to the food establishment are allowed in food preparation, storage, or warewashing areas. Please device a method whereby supplies can be obtained without entering the kitchen.	7/14/16	

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