



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

TIME IN	11:43 am	TIME OUT	3:10 pm
DATE	May 20, 2015	PAGE	1 of 7

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: Crossroads Steakhouse and Lounge	OWNER: Monica Jenkins	PERSON IN CHARGE: Cookie Pierce
ADDRESS: 1 West School Drive	ESTABLISHMENT NUMBER: 4646	COUNTY: 187
CITY/ZIP: Bonne Terre 63628	PHONE: (573)358-8820	FAX: (573)358-8924
PURPOSE: <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
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			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature	<input checked="" type="checkbox"/>	
	Employee Health			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			IN <input type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> N/O	Hands clean and properly washed			IN <input type="checkbox"/> OUT <input 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		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			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			IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				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"/> <input type="checkbox"/> N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/> <input 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				<input 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 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				<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" 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 checked="" type="checkbox"/>	<input 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: Cookie Pierce	Date: May 20, 2015
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Follow-up Date: June 10, 2015
	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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

ESTABLISHMENT NAME Crossroads Steakhouse and Lounge	ADDRESS 1 West School Drive	CITY /ZIP Bonne Terre 63628
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, beer cooler, bar	38	Ambient, Whirlpool refrigerator/freezer, bar	40/5
Ambient, beer cooler, bar	42		

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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6-301.12	<b>BAR/DINING/HVAC AREA</b> There were no paper towels available at the dispenser at the bar handwashing sink. Handwashing sinks shall be supplied with paper towels at all times. Please install towels into dispenser.	6/10/15	
4-601.11C	Spilled liquid observed in the bottom of the keg cooler. Nonfood contact surfaces shall be cleaned as often as needed to keep clean. Please clean.		
3-304.12B	The in-use scoop for the ice in the bar ice bin had the handle in contact with the ice. Please store in-use utensils with the handle above the surface of the food to prevent contamination of food from hands.		
6-501.12A	Accumulation of debris observed on floor beneath the 4-vat sink in the bar. Facility shall be cleaned as often as needed to keep clean. Please clean floor.		
6-301.14	There was no sign to remind employees the importance of washing hands at the waitress beverage station. Please install sign.		
4-903.11A	Glasses containing unpackaged straws and spoons were stored adjacent to the handwashing sink at the waitress beverage station. Please protect these items from splash from handwashing by moving to a new location or by installing a splash shield on the side of the sink.		
6-501.11	Tile was missing from the floor at the entry door into the HVAC room, exposing bare wood. Floors shall be smooth and nonabsorbent. Please repair to make floor cleanable.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Cut lettuce, salad prep table		41	Hamburger, grill	
Ambient, salad prep table		39	Chicken soup, crock	
Au Jus, crock		101	Taco meat (hamburger), reheated in microwave	
Ambient, True 3-door cooler		40		

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4-601.11A	WAREWASH AREA Dust and mold observed on the inside of the ice maker. Please remove ice, wash, rinse, sanitize, and air dry before returning to service.	5/21/15	[Handwritten Initials]
7-204.11	The concentration of chlorine in the sanitizer solution in the bucket was greater than 200 ppm. Please use test strips to ensure concentration of chlorine is between 50 and 100 ppm. CORRECTED ON SITE by remaking to 100 ppm chlorine concentration	COS	
7-102.11	An unlabeled spray bottle of purple liquid was stored below the 3-vat sink. Working containers of chemicals shall be labeled with the common name of the contents. Please label. CORRECTED ON SITE by labeling as degreaser	COS	
3-403.11A	The temperature of onion soup in a hot holding crock by the mechanical dish washer was 121F; the temperature of chicken soup in a crock was 108, and the temperature of au jus in a crock was 101. Food shall be hot held at 135F or higher. According to cook, food is placed in the crocks directly from the refrigerator. Food that is cooked, cooled, and reheated for hot holding shall be heated to 165F for 15 seconds before holding hot at 135F or higher. Please heat food on stove or in microwave prior to hot holding.	5/20/15	
4-601.11A	Dried food splatters observed on the inside of the Hamilton Beach microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize every four hours, or more often if needed to keep clean. CORRECTED ON SITE by cleaning	COS	

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4-601.11C	WAREWASH AREA Accumulation of debris observed on the window ledge and sash. Facility shall be cleaned as often as needed to keep clean. Please clean. COS by cleaning	COS	[Handwritten Initials]
6-501.12A	Accumulation of debris observed around the floor/wall juncture and under equipment throughout kitchen and warewash area. Please clean.	6/10/15	
4-501.14C	The inside and outside top of the mechanical dish washer was dirty. Please clean at least daily.	5/20/15	
4-901.11B	Dishes were cloth dried. Equipment and utensils shall be air dried. Please allow complete air drying of equipment and utensils after cleaning. COS by discussion with manager	COS	
4-601.11C	Accumulation of soil observed on the red covering on the table holding utensils by the mechanical dish wash machine. Please clean or replace covering. COS by replacing covering	COS	
6-501.12A	Accumulation of dust observed on the ledge between the FRP board and the wall. Please clean as often as needed to keep clean. COS by cleaning	COS	
5-501.116 B	The outer surfaces of trash cans had an accumulation of soil. Please clean tall surfaces of trash receptacles after emptying.	5/25/15	
4-101.16A	"Pieced" wood bowls were observed on shelf above salad prep table. Wood may not be used for food-contact surfaces. Please remove these bowls from facility. CORRECTED ON SITE by disposing	COS	

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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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3-304.12B	WAREWASH AREA, Continued A scoop was stored in the container of croutons below the Kenmore microwave. The handle was in contact with the food. Please store in-use utensils with the handle above the surface of the non-potentially hazardous food.	6/10/15	
4-601.11C	Accumulation of dust observed on the Staff Page, stored on the wall by the microwaves. Please clean pager and cord as often as needed to keep clean.		
4-203.11B	The thermometer in the True 3-door cooler read 28F, but the actual ambient temperature was 40F. Thermometers shall be accurate within 2 degrees Fahrenheit. Please replace thermometer with an accurate thermometer that reads between 0 and 220 F in two degree increments.		
3-304.12B	The ice scoop and bucket was stored on top of the ice maker, which had an accumulation of dust. Please store scoop and bucket on a tray that is washed, rinsed, and sanitized daily. Clean top of ice maker as often as needed to keep clean.		
6-501.14	Accumulation of dust observed on the grates covering the portable floor fan. Ventilation systems shall be kept clean of dust and debris. Please clean as often as needed to keep clean.		

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Ambinet, True freezer		5	Chicken, grill	
Ambient, True cooler		40	Ambient, drawers below grill and broiler	
Gravy, hot hold		163	Corn, hot hold	
Green beans, hot hold		192	Chicken, hot hold	
Stuffing, hot hold		162	Ambient, top drawer below broiler	
			TEMP. in ° F	
			145-151, 188	
			38,36,40	
			183	
			132-134	
			44-50	

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3-401.11A	<p><b>COOKING AREA</b></p> <p>The internal temperature of chicken cooked to order was between 145 and 151. Poultry shall be cooked to 165F for 15 seconds. Please use a food thermometer to ensure food is cooked to correct temperatures. <b>CORRECTED ON SITE</b> by returning to broiler for more cooking. Final internal temperature was 188-199F.</p>	COS	
4-202.11A	<p>The non-stick coating on three frying pans, stored above stove, was scratched and flaking. Food contact surfaces shall be smooth and free of imperfections. Please dispose of pans.</p>	5/21/15	
3-501.16A	<p>Chicken in the 2-vat hot hold unit had an internal temperature of 132 to 134F. According to cook, the chicken was cooked and then placed in the unit approximately 2.5 hours prior. Food shall be held hot at 135F or higher. The unit thermostat was adjusted to increase the temperature. The chicken was served within four hours. Please check temperatures of food held hot to ensure they are held at 135F or higher.</p>	5/20/15	
3-501.16A	<p>The ambient temperature of the top drawer below the broiler was between 44F and 50F during this visit. Food shall be held cold at 41F or lower. Please do not use this drawer until it reliably holds food at 41F or lower. <b>TEMPORARILY CORRECTED ON SITE</b> by moving the commercially vacuum-packaged food to a drawer holding at correct temperature.</p>	COS	

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3-302.11A	<p><b>COOKING AREA</b></p> <p>Raw meats and seafood were stored above and intermingled with fully-cooked and ready-to-eat foods. Please store foods to prevent cross contamination by storing raw foods separately from or below fully-cooked and ready-to-eat foods, including produce intended to be cooked. <b>CORRECTED ON SITE</b> by rearranging foods</p>	COS	
4-501.11A	<p>The Delfield freezer was not functioning correctly. No foods were held in this unit during this visit, and the repairman was called. Equipment shall be maintained in working condition. Please do not use this unit until it reliably holds food frozen.</p>	6/10/15	
4-601.11C	<p>Accumulation of debris observed inside the deep fryer cabinets and the floor below them. Please clean as often as needed to keep clean.</p>		
6-501.12A	<p>An accumulation of debris was observed on the FRP board around the wall-mounted magnetic knife holder and the 4-vat hot hold unit. Please clean as often as needed to keep clean.</p>		
4-101.19	<p>The inside surfaces of the Hamilton Beach microwave were chipped and rusting. Equipment shall be smooth and cleanable. Please remove this microwave from premises.</p>		
4-601.11C	<p>Accumulation of debris observed beneath the flat grill and broiler. Please clean as often as needed to keep clean.</p>		
4-601.11C	<p>A lid stored on top of the counter-top pizza cooker was dirty. Please clean.</p>		

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ESTABLISHMENT NAME Crossroads Steakhouse and Lounge		ADDRESS 1 West School Drive		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION Ambient, walk-in freezer		TEMP. in ° F 0	FOOD PRODUCT/ LOCATION Ambient, walk-in cooler		TEMP. in ° F 40

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3-202.15	<b>BACK STORAGE ROOM AREA</b> Two cans of White House apple rings (6 lbs, 12 oz) were dented on their bottom seal, possibly jeopardizing the contents. Food packaging shall protect the contents. Please dispose or place in a designated, labeled area for return to distributor.	5/20/15	[Signature]
3-302.11A	Raw foods were stored above fully-cooked and ready-to-eat foods in the walk-in freezer. Foods shall be stored to prevent cross-contamination. Please store the foods separately or in vertical order, from bottom to top: raw poultry and eggs, then ground meats (pork and beef), then whole muscle meats, then fish and seafood, then fully-cooked and ready-to-eat foods, including produce intended to be cooked.	5/20/15	

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6-501.12A	<b>STORAGE AREA:</b> Spills and debris observed on the floor in the walk-in cooler. Please clean as often as needed to keep clean, including under shelves.	6/10/15	[Signature]
4-601.11C	Accumulation of debris and rust observed on shelves in the walk-in cooler. Please clean shelves and resurface or replace to make them smooth and cleanable.		
3-304.12B	The scoop stored in the bulk container of salt did not have a handle. Please use utensils with handles inside bulk containers of food, and store with the handle above surface of food.		
6-501.12A	Accumulation of debris observed on door, wall and light switch by the door leading into the garage storage area. Please clean.		
6-501.12A	Accumulation of debris observed on the outside entry door, frame, stoop, and surrounding area. Please clean as often as needed to keep clean.		
6-202.15A	The outside entry door was not self-closing. Please install device to make door self-closing.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: June 10, 2015



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6-501.12A 6-501.18 6-501.11 6-201.13A 6-301.14 6-301.12 6-301.11 6-501.18 6-501.18	<p>BATHROOM/MOP SINK AREA, continued</p> <p>Accumulation of debris observed on the door, frame, and light switch plate. Please clean.</p> <p>Accumulation of debris observed on the mop sink. Please clean.</p> <p>Damage observed in the wall above mop sink. Please clean to make wall smooth and nonabsorbent.</p> <p>There was no coving (baseboard) along parts of the wall/floor juncture. Please install coving.</p> <p>There was no handwashing sign at the handwashing sink. Please install handwashing sign to remind employees to wash their hands.</p> <p>Paper towels were not dispensed at the handwashing sink. Please supply paper towels in a sanitary manner through a dispenser.</p> <p>Soap was not available at the handwashing sink. Please supply soap at all times.</p> <p>The handwashing sink was dirty. Please clean all surfaces as often as needed to keep clean.</p> <p>The toilet bowl and outside surfaces were dirty. Please clean daily.</p>	6/10/15	
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