



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

TIME IN	11:42pm	TIME OUT	3:45pm
DATE	2-8-16	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: Crossroads Steakhouse and Lounge		OWNER: Monica Jenkins	PERSON IN CHARGE: Monica Jenkins	
ADDRESS: 1 West School Street		ESTABLISHMENT NUMBER: 4646	COUNTY: 187	
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-358-8820	FAX: 573-358-8924	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 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 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		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<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 type="checkbox"/> IN <input type="checkbox"/> 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			<input checked="" type="checkbox"/> OUT 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			<input type="checkbox"/> IN <input type="checkbox"/> 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			<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 checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<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		
	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		
<input type="checkbox"/> IN <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		
		Food Temperature Control				<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"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<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		
		Food Identification				<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"/>	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 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 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: Monica Jenkins		Date: February 8, 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: 2-29-16	



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 Street		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True cooler amb		42	Hot hold: beef, chic soup, au jus		139,138,168
True freezer		0	chili		126
Delfield freezer		0	Table top cold hold tomatoes & lettuce		52,52
Burger from grill		185	Salad prep cooler #1 & #2		38,38
Walk-in cooler/freezer		38,0	Cold hold: diced tomato, letuce, shred cheese		38,39,40

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.			
4-601.11A	Food debris was observed on metal pans stored on the lower shelf of the prep table at the prep line in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this cookware.	2-11-16	M
4-601.11A	An accumulation of food debris was observed on food prep surfaces in the kitchen area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize food prep surfaces as often as necessary to keep them clean.		
4-601.11A	An accumulation of food debris was observed on the underside of the pass through canopy warmer in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing, and sanitizing.	COS	
3-501.16B	Lettuce and sliced tomatoes were stored in a plastic container nested into ice on the prep table in the kitchen. The temperature of the lettuce and tomatoes was 52F. Potentially hazardous food stored refrigerated shall be held at a temperature on 41F or lower. The lettuce and tomatoes had been held in this way for approximately two hours. COS by placing the food in a steel pan, placing into the cooler to reduce the temperature and then placing the pan in a nest of an excess of ice to maintain a measured temperature of 40F.	COS	
4-202.11A 2	A plastic lid in use covering vegetables at the prep table in the kitchen was observed to be broken. Multi-use food contact surfaces shall be free of breaks. COS by discarding the lid.	COS	

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.			
4-601.11C	Food residue was observed on the inner surfaces of the True cooler at the cook line. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please clean the cooler inside and out.	2-29-16	M
6-501.12A	Grease dirt and debris was observed on the floors throughout the kitchen, warewashing and storage area. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean the floors throughout the facility.		
4-601.11C	Dust, debris and food residue was observed on horizontal surfaces throughout the kitchen area including prep tables, shelving and equipment. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please clean all surfaces in the kitchen and food prep area.		
6-403.11B	An employee phone was observed stored on a food contact surface at the prep line in the kitchen. Employee items shall be stored where they cannot contaminate food, food contact surfaces and equipment. COS buy moving the phone.	COS	
4-903.11A 2	Soiled cookware was observed stored on top of the microwave above the kitchen prep line. Clean equipment shall be protected from contamination. COS by removing the soiled cookware.	COS	

EDUCATION PROVIDED OR COMMENTS

Bar Area: Whirlpool R/F = 34/0, Keg cooler = 38, Beer cooler = 32

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		(573)431-1947	1507	Follow-up Date: 2-29-16	



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4-601.11A	Food debris was observed on the interior surfaces of the microwave located above the salad prep cooler. Food contact surfaces shall be cleaned as often as necessary to keep clean. Please wash, rinse, and sanitized the microwave.	2-11-16	
4-601.11A	Food debris was observed of cleaned plates stored above the salad prep cooler. Food contact surface shall be clean to sight and touch. Please wash, rinse, and sanitize the plates.		
3-501.16A	Hot held chili was measured at 126F. Potentially hazardous foods held hot shall be maintained at a temperature of at least 135F. The chili had bee held for less than four hours. COS by heating on the stovetop to 165 and then placing back in hot holding and greater than 135F.	COS	
4-601.11A	Food debris was observed on clean lids stored on a table beside the mechanical dishwasher. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the equipment and protect cleaned equipment from sources of contamination.	2-11-16	
4-6091.11A	The blade of the can opener was observed to be soiled. Food contact surfaces shall be cleaned to sight and touch. Please wash, rinse and sanitize the can opener as often as necessary.		
3-302.11A	Raw meat was observed stored above tortilla chips in the walk in freezer. Ready to eat foods shall be protected from cross contamination by storing them above and away from raw animal proteins. Please store ready to eat foods above raw meats.		
3-302.11A 2b	Raw chicken was observed stored above raw beef in the walk in freezer. Cross contamination of foods shall be prevented by arranging food in equipment so that cross contamination cannot occur. Please store raw poultry below other animal proteins.		

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4-601.11C	An accumulation of grease and food debris was observed below the grill. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please clean this area as often as necessary to keep clean.	2-29-16	
6-501.12A	Food residue was observed on walls throughout the kitchen and warewashing area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the walls throughout the kitchen area.		
4-601.11C	Dust and debris was observed on the blades and grill of the floor fan in the kitchen area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the fan to prevent contamination of food and equipment.		
5-205.11B	Ice was observed within the kitchen hand wash sink. Hand wash sinks shall be used for hand washing exclusively. Please use the hand wash sink for hand washing only.		
5-501.116 B	The trash cans in the kitchen area are dirty. Soiled trash receptacles shall be cleaned at a frequency that prevents a build up of soil or becoming a pest attractant. Please clean the interior and exterior of the facility trash cans.		
4-501.14B	Grease and food debris was observed on the interior surfaces of the mechanical dishwasher. A warewashing machine shall be cleaned at a frequency that prevents it from recontaminating cleaned equipment. Please clean the interior of the dishwasher.		

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4-601.11A	Mold was observed in the multi-port beverage dispenser holder at the bar area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize as necessary.	2-11-16	
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4-601.11C	Dirt and food debris was observed on the rolling can rack in the storage room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean.	2-29-16	
3-305.11A	Cases of chicken liver and potato wedges were observed stored on the floor in the walk in freezer. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store food off of the floor.		
3-305.11A	Ice was observed dripping from the cooling unit onto cases of food in the walk in freezer. Food shall be protected from sources of contamination. Please place a tray below the drip to protect the food.		
3-305.11A	An accumulation of dust was observed on the fan grills in the walk in cooler. Food shall be protected from sources of contamination. Please clean the fan grills.		
6-501.114	An accumulation of clutter and equipment was observed in the storage area beside the walk in cooler. The premises shall be maintained to be kept free on items that are unnecessary to the operation and maintenance of the food establishment, non-functional equipment and clutter that can present a harborage condition for insects, rodents and other pests. Please clean and organize this area, removing unnecessary equipment.		
3-304.12B	An unhandled scoop was observed stored in a bulk container of salt in the storage room. In-use utensils shall be stored so that hand contact portions of the utensil does not contact food. COS by removing the scoop from the food.	COS	

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6-501.11	Base molding in the employee restroom was observed to be missing or damaged in various places. Physical facilities shall be maintained in good repair. Please repair the base molding in this location.	2-29-16	
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