



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

TIME IN Oct. 24, 2016	10:30 am	TIME OUT 3:09 pm
DATE		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: Goose Creek Market and Pub	OWNER: Mike Reinsmith DBA Goose Creek Market and Pub	PERSON IN CHARGE: Victoria Casteel	
ADDRESS: 6161 Office Drive	ESTABLISHMENT NUMBER: 1324	COUNTY: St. Francois	
CITY/ZIP: French Village 63036	PHONE: (573)358-5672	FAX: (573)358-5672	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> 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 type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled 10/24/16	<input checked="" type="checkbox"/> PRIVATE Results Pending

#### 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <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			<input checked="" 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		
IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" 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"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN <input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/> OUT	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"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				IN = in compliance	OUT = not in compliance	
IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				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"/>		Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
<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"/>		Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input checked="" 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: *Victoria Casteel* Victoria Casteel Date: October 24, 2016

Inspector: *Rose Mier* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up:  Yes  No

Follow-up Date: Nov. 14, 2016



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

PAGE 2 of 5

ESTABLISHMENT NAME		ADDRESS		CITY / ZIP			
Goose Creek Market and Pub		6161 Office Drive		French Village 63036			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F		
Grill: Hamburgers, sausage, eggs		206,198,207,169	Cooked sausage, on tray by grill		76		
Ambient: Frigidaire upright freezers		3, 18, 20	Prep table, top: tomatoes, sausage, pepperoni, cheese		41, 42, 35, 39		
Grill: steak strips		197	Prep table, bottom: ambient, ham, tomatoes		39, 36, 37		
White refrigerator/freezer, ambient		40/12	White refrigerator: ham, roast		41, 42		
Ambient: chest freezer in dining room		0	Walk-in cooler: ambient, green beans, gravy		40, 39, 41		
Code Reference	PRIORITY ITEMS				Correct by (date)		
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>					Initial		
2-301.14H	Employee put on gloves without first washing her hands. Please ensure all workers wash hands before putting on single-use gloves. NOTE: rule was discussed with owner, employee washed her hands.				COS		
3-501.16A	Sausage patties and French fries were cooked and held without temperature control, then reheated when ordered. Food shall be held at 135F or higher, 41F or lower, or else held by time if pre-approved. Please hold food at correct temperature, or begin an approved method for holding food by time.				10/24/16		
3-501.17A, B	Cut tomatoes and cut lettuce, stored in the bottom of the prep cooler, were not labeled with the date of disposition; ham was labeled with the date 10/22 and sausage gravy as 10/21. Food stored in the white refrigerator and the walk-in cooler were not dated with the disposition date. Potentially hazardous food that is fully cooked and held for more than 24 hours shall be labeled with the date of disposition, which is the day of opening (if commercially prepared) or the day of preparation, plus an additional six days. According to employee, foods are dated with the day of preparation. Please label all qualifying foods held in any cooler with the date of disposition.				10/24/16		
4-601.11A	Debris observed on the inside of the Goldstar microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize inside surfaces of microwave a minimum of every four hours, more often if needed to keep clean.				10/24/16		
3-302.11A	Raw steak, fish, and chicken, were stored above and intermingled with fully-cooked foods and vegetables in two Frigidaire freezers, the white freezer, and the ice cream chest freezer. Please store food in the following order to prevent cross contamination: store all raw animal foods below all other foods. Store different types of raw animal foods separately from each other or in the following order: raw poultry and eggs on the bottom, then ground meats (including sausage and mechanically tenderized meats), then whole muscle meats, then fish and seafood. Please rearrange freezers.				10/25/16		
Code Reference	CORE ITEMS				Correct by (date)		
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>					Initial		
4-903.11A	The towel dispenser for the handwashing sink was located above the sanitizing vat of the 3-vat sink. This presents the possibility of contamination of clean equipment from dripping hands when retrieving towels. Please locate a towel dispenser by the handwashing sink.				11/14/16		
5-205.11A	A package of steel wool pads were in the handwashing sink, blocking access for use. Handwashing sinks shall be used only for handwashing and remain accessible at all times. Please keep handwashing sink clean and open to encourage frequent use.				10/24/16		
2-301.15	Employee was observed washing her hands in the 3-vat sink. Hands shall be washed only at handwashing sinks, never in sinks used for food preparation,. Please ensure all employees know where to wash hands. NOTE: rule was discussed and employee washed hands at handwashing sink.				10/24/16		
4-601.11C	Debris observed on the inside of the Frigidaire upright freezer closest to the pizza oven. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean inside surfaces.				11/14/16		
4-601.11C	Accumulation of debris at the bottom inside of the white Frigidaire upright freezer. Please clean.				11/14/16		
4-904.11B	Utensils were stored with their handles down in two plastic containers on the shelf below the pizza oven. Utensils shall be stored with their handles up to prevent contamination of food-contact surface during retrieval. Please use clean single-use gloves and invert the utensils.				10/24/16		
4-501.11B	The seal around the white refrigerator door was deteriorating. Seals shall be in good condition to keep cooler functioning correctly. Please replace seal.				11/14/16		
4-601.11C	Accumulation of debris observed on the inside of the white refrigerator. Please clean refrigerator as often as needed to keep clean.				11/14/16		
6-501.12A	Accumulation of debris on the floor around, beneath, and behind equipment in the kitchen. Please clean.				11/14/16		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Victoria Casteel* Date: October 24, 2016

Inspector: *Rose Mier* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up:  Yes  No  
Follow-up Date: Nov. 14, 2016



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PAGE 3 of 5

ESTABLISHMENT NAME	ADDRESS	CITY / ZIP	
Goose Creek Market and Pub	6161 Office Drive	French Village 63036	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, chest freezers, outdoors	0, 0		
Ambient: retail ice cream chest freezer	0		
Code Reference	PRIORITY ITEMS		Correct by (date)
	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>		Initial
3-201.11A	Some foods stored inside the upright Frigidaire freezers did not appear to be from an approved source. All food shall be obtained from a facility that is inspected. Please remove all food that is not from an approved source.		10/24/16
4-202.11A	An orange bowl was broken and a cutting board was badly marred, stored on the shelf below the pizza oven. Food contact surfaces shall be smooth and free of imperfections to allow effective cleaning and sanitizing. Please dispose of bowl and cutting board.		10/24/16
4-601.11A	Debris was observed on several pieces of equipment stored on the shelf below the pizza oven, including flat trays, a lid, a plate, and equipment stored inside the drawer sitting on the shelf. Food contact surfaces shall be clean to sight and touch, and stored to prevent contamination. Please wash, rinse, and sanitize equipment stored on this shelf and protect from contamination during storage.		10/25/16
6-501.111	Numerous house and fruit flies were in the kitchen. Please keep garbage removed from kitchen, keep trash cans covered, remove grease buckets away from side entry door. Begin approved method of pest control.		11/14/16
4-702.11	According to employee, she does not sanitize equipment. Food contact surfaces shall be sanitized. Please ensure all employees wash, rinse, sanitize, and air dry all equipment and surfaces that come in contact with food.		10/24/16
4-601.11A	Accumulation of grease was observed in the hood over the grill/deep fryers. Please clean all hood surfaces to prevent drippage onto food.		11/14/16
4-601.11A	The lids and outsides of several food containers inside the white refrigerator were observed dirty. Please clean containers and lids. Wash, rinse, and sanitize as often as needed to keep clean.		10/25/16
6-501.111	Mouse droppings were observed around and behind kitchen equipment. Please remove all evidence of pests and begin an approved method of pest control.		11/14/16
Code Reference	CORE ITEMS		Correct by (date)
	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>		Initial
3-305.11A	A bag of flour was stored on the floor near the counter shelves. Food shall be stored at least six inches off the floor. Please place flour off floor.		10/24/16
4-302.14	Sanitizer test strips were not available upon request. Test kits to ensure the correct concentration of sanitizer in solutions shall be available. Please provide test strips to ensure chlorine concentration is between 50 and 100 ppm.		11/14/16
4-501.11B	There were no drain plugs for two vats of the 3-vat sink. Please provide drain plugs for all three vats.		11/14/16
6-501.14A	Accumulation of debris observed on the blades, grates, and housing of the floor fan, stored by the air conditioner. Ventilation systems shall not be a source of contamination. Please clean all parts as often as needed to keep clean.		11/14/16
6-501.12A	Splatters observed on the wall by the white Frigidaire freezer. Please clean walls as often as needed to keep clean.		11/14/16
6-202.15A	The back entry door into the dining room was not self-closing. Please install a device to make this door self-closing.		11/14/16
4-501.11B	The door with the red "Bud" frame on the retail walk-in cooler would not close without forcefully pushing shut. Please repair door to close correctly.		11/14/16
6-202.14	The bathroom door off the dining room was not self-closing. Please install a device to make this door self-closing.		11/14/16
5-501.17	The lid on the trash can in the dining room bathroom did not stay shut. Bathrooms used by females shall have lidded trash cans. Please repair or replace trash can with lid.		11/14/16

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Victoria Casteel* Victoria Casteel Date: October 24, 2016

Inspector: *Rose Mier* Rose Mier Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up:  Yes  No  
Follow-up Date: Nov. 14, 2016



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PAGE 4 of 5

ESTABLISHMENT NAME	ADDRESS	CITY / ZIP	
Goose Creek Market and Pub	6161 Office Drive	French Village 63036	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, chest beer cooler	20	Whirlpool refrigerator: ambient, milk	45, 43, 43
Ambient, Beverage Air cooler	36		
Ambient, chest beer cooler	30		
Code Reference	PRIORITY ITEMS		Correct by (date)
	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>		Initial
4-601.11A	Dried food debris and metal shards observed on the blade of the counter-mounted can opener. Please wash, rinse, and sanitize blade after use; replace when metal deteriorates.		10/24/16
7-202.12A	Two cans of wasp and hornet insecticide were stored in the cabinet below the handwashing sink. These insecticides are not approved for use in a food establishment. Please remove from food area.		10/24/16
4-601.11A	BAR Mold observed on the deflector inside the ice maker. Food contact surfaces shall be clean to sight and touch. Please remove ice, wash, rinse, sanitize, and air dry before returning to service.		10/25/16
3-501.18A	Two opened pint containers of milk in the Whirlpool under-counter refrigerator had internal temperature of 43F. The containers were not labeled with the date of disposition, but the sell by date was October 18, 2016. Potentially hazardous food shall be held at 41F or lower. Please dispose of milk. CORRECTED ON SITE by voluntarily disposing of milk.		COS
3-501.16A	The ambient temperature of the Whirlpool under-counter refrigerator was 45F. Food shall be held at 41F or lower. Please adjust, repair, or replace refrigerator to ensure food is held at 41F or lower. NOTE: there was a heavy accumulation of frost in the top of the refrigerator. Defrosting may help it function properly.		10/31/16
3-701.11A	Several fruit flies observed inside a container of Tequila. Please discard food that is contaminated. CORRECTED ON SITE by discarding.		COS
4-601.11A	The inside and outside surfaces of the popcorn popper were dirty. Please wash, rinse, and sanitize after use.		10/24/16
Code Reference	CORE ITEMS		Correct by (date)
	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>		Initial
5-202.12A	There was no cold water provided at the handwashing sink in the bathroom off the dining room. Handwashing sinks shall be equipped with hot and cold running water through a mixing faucet. Please provide cold water to this sink.		11/14/16
6-202.13B	Daylight showed between the front entry doors. Please seal to reduce pest entry points.		11/14/16
4-601.11C	Powders observed stuck to the inside surfaces of the Cappuccino machine. Please clean all surfaces of machine daily.		
4-601.11C	Mold growth observed in the drain tray of soda dispenser. Please clean and sanitize drain tray daily.		10/25/16
4-903.12A	Straws were stored in the cabinet where the hose from the drain from the soda dispenser entered. Single-use items shall not be stored below unprotected drains. Please store single-use items where they are protected from contamination.		10/24/16
4-601.11C	BAR Accumulation of debris observed on the sliding door ledge and inside top (including grates over fan) of the Beverage Air cooler in the front dining area. Please clean as often as needed to keep clean.		11/14/16
3-304.12C	The ice bucket was stored upside down on top of the ice maker. In-use equipment shall be stored on a clean and sanitized surface. Please provide a sanitized surface on which to store bucket.		10/25/16
6-501.14A	Accumulation of debris on the grates and blades of both portable floor fans in both dining areas. Please clean all parts of fan as often as needed to keep clean.		11/14/16
4-601.11C	Accumulation of debris on the inside and outside surfaces of the under-counter Whirlpool refrigerator. Please clean as often as needed to keep clean.		11/14/16

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:

Victoria Casteel

Date: October 24, 2016

Inspector:

Rose Mier

Telephone No.  
(573)431-1947

EPHS No.  
1390

Follow-up:  Yes  No  
Follow-up Date: Nov. 14, 2016



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PAGE 5 of 5

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Goose Creek Market and Pub	6161 Office Drive	French Village 63036	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Code Reference	PRIORITY ITEMS		Correct by (date)
	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>		Initial
NOTE 5-205.11A 6-301.11 6-301.12 5-501.16C	<b>BAR</b> The 4-vat sink for the bar was not in use, holding a mounted deer head and covered with cardboard. According to employee, all equipment is taken to the dining room kitchen for cleaning. One vat of the 4-vat sink was to be used as a handwashing sink for bar employees. This sink was not accessible or stocked. Handwashing sinks shall be accessible at all times and provided with soap, disposable towels through a dispenser, a trash can, and hot and cold water through a mixing valve. Please make one vat of this sink accessible and fully stocked and ensure all bar employees use it to wash their hands before preparing or serving drinks.	10/24/16	✓
NOTE 3-603.11	The west side drip field for the on-site waste water treatment system was very soggy. However, effluent was not observed on top of the ground nor was a sewage odor detected. Please service the system to ensure it is functioning correctly and to prevent failure. Food is served undercooked if requested. There was no consumer advisory or disclosure. Please place a consumer advisory on the menus, use table placards, or other effective means to advise consumers of the increased risk for food borne illness if consuming raw or undercooked animal foods. Asterisk all foods on the menu with an asterisk that may be ordered raw or undercooked. An example of an advisory is: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."		
2-201.11 2-201.12 2-201.13	An employee health policy was not available. Please use chapter 2 of the Missouri Food Code and/or the FDA Employee Health and Hygiene Handbook to develop an employee health policy (see especially pages 5-17, 33-38, 43-59). You may reference the handbook and have employees sign agreement.	11/14/16	✓
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>		
4-601.11C	<b>BAR</b> Accumulation of debris and frost inside the Whirlpool under-counter refrigerator. Please clean and defrost refrigerator as often as needed to keep clean.	10/29/16	✓
4-601.11C	The green tub holding popcorn was dirty on all surfaces. Please clean container as often as needed to keep clean.		
5-202.12A	There was no cold water at the handwashing sink in the women's bathroom. Please provide cold water to this sink.	11/14/16	✓
5-205.15B	A leak was observed below the handwashing sink in the women's bathroom. Plumbing shall be maintained in good repair. Please repair leak.		
6-202.14	The doors to the women's and men's bathrooms were not self-closing. Please install or repair self-closing devices.	11/14/16	✓
6-202.15A	The door exiting onto the patio was not self-closing. Outside entry doors shall be self-closing. Please install a device to make this door self-closing.		
6-304.11	The fan did not appear to be working on the mechanical vent in the men's bathroom. Bathrooms shall be equipped with ventilation. Please repair or replace fan.	11/14/16	✓
6-301.14	There were no handwashing signs in either men's or women's bathrooms. Please install signs to remind users of the importance of hand washing.		
6-501.12A	Accumulation of debris on the floor under, around, and behind equipment in the bar service area. Please clean floor as often as needed to keep clean.	11/14/16	✓

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Person in Charge /Title: Victoria Casteel Date: October 24, 2016

Inspector:  Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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