



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

TIME IN	10:17am	TIME OUT	2:25pm
DATE	12-1-16	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: Homestead Restaurant		OWNER: Duane Rosener	PERSON IN CHARGE: Duane Rosener	
ADDRESS: 1024 Highway K		ESTABLISHMENT NUMBER: 0778	COUNTY: 187	
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-358-7277	FAX: na	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 checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. not available at routine		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	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	✓		<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input checked="" type="checkbox"/> OUT N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT N/A	Consumer Advisory		
	Approved Source						
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food received at proper temperature			<input checked="" type="checkbox"/> OUT N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> OUT N/A	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT N/O	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT N/A	Chemical		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected			<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized			<input checked="" type="checkbox"/> OUT N/A	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food			<input checked="" type="checkbox"/> OUT N/A	Conformance with Approved Procedures		
				<input checked="" type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		

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					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 type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" 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 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 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: Duane Rosener		Date: December 1, 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: 12-15-16



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

ESTABLISHMENT NAME Homestead Restaurant		ADDRESS 1024 Highway K		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cold Hold Buffet			Hot Hold Buffet		
Macaroni salad, slaw		35,35	Fried chicken, mashed potatoes		138,178
lettuce, ham, pasta salad		38,35,40	meatloaf, stewed tomatoes, pot pie		174,146,193
Ham and beans as prepared		188	Corn, green beans as prepared		209, 210
Fried chicken as prepared		177	Freezer drawers		0

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
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4-601.11A	Food residue was observed in the crevices of serving spoons stored in steel pans on a shelf above the table located at the wait station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize all soiled utensils at this location.	12-3-16	
4-601.11A	An accumulation of food residue was observed on the underside of the canopies above the hot and cold buffets. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the underside of the canopies as often as necessary to keep them clean.		
4-501.114	Quaternary sanitizer was not detected in the sanitizer buckets in the kitchen and ware washing areas. Food contact surfaces shall be sanitized with an approved chemical prepared at acceptable concentrations. It was observe that the buckets contained very hot water. Excessively hot water can negatively effect the performance of the sanitizers. Please use luke-warm or cool water when preparing the sanitizer.		
3-501.17A	Potentially hazardous foods located in the kitchen refrigerators were observed to be marked with the day that the food was opened or prepared. Potentially hazardous foods shall be marked with the day or date, not to exceed seven days, by which time the food shall be sold, consumed or discarded. Please mark these food with a discard date.		
4-601.11A	An accumulation of food debris was observed on the interior and exterior of the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please clean the inside and outside of the microwave.		

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4-601.11C	Food debris was observed on the lower shelf of the prep table in the wait station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this surface.	12-15-16	
6-403.11A	An employee beverage was stored on the prep surface near the coffee maker in the wait sation. Employee beverage shall be located where they cannot contaminate food, food contact surfaces, single use items or clean equipment. COS by removing the beverage.		
6-501.12A	An accumulation of dirt and food debris was observed on the floor below equipment in the wait station. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor be low equipment in the wait station.		
6-501.12A	An accumulation of dust was observed on the mechanical vents in the mens and womens restrooms. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the vents.		
6-501.12A	An accumulation of dirt and debris was observed on the floor below the wait station in the second dining room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the wait station equipment.		
5-501.116 B	The trash can located near the kitchen hand wash sink was dirty. Soiled waste receptacles shall be cleaned at a frequency necessary to prevent a build-up of soil or becoming attractants for insects and rodents. Please clean the interior and exterior of all facility trash cans.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True single door cooler in kitchen		38	Walk-in freezer		0
Hot cabinet in kitchen		152	True freezer in storage room		0
True two-door cooler in kitchen		32			
Soft-serve mix		40			
Walk-in cooler		36			

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7-102.11	An unlabeled spray bottle of cleaner was observed on the shelf above the drainboards of the dish machine in the ware washing area. Working containers of toxic materials shall be clearly and individually labeled with the common name of the material. Please label all cleaning agents or toxic materials.	12-3-16	
4-601.11A	Food debris was observed on the large mixer in the storage area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the mixer.		
3-501.17A	Potentially hazardous foods stored in the walk-in cooler were observed to be marked with the date that the food was opened or prepared. Potentially hazardous foods shall be marked with the day or date, not to exceed seven days, by which time the food shall be sold, consumed or discarded. Please mark these food with a discard date.		

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6-501.14	An accumulation of dust was observed on the air conditioning vents and surrounding ceiling in the kitchen and ware washing areas. Intake and exhaust air ducts and vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the AC vents throughout the facility and the ceiling around the vents.	12-15-16	
6-501.12A	Food splatters were observed on the walls throughout the kitchen, ware washing, and back-of-house area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls throughout the facility.		
6-501.12A	Grease, grime and food debris was observed on the floor in the kitchen and ware washing areas; especially at the wall and floor junctures. Physical facilities shall be cleaned as often as necessary to keep them clean please clean the floors below equipment.		
4-601.11C	Food debris was observed on cooling racks located next to the SunFire oven in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the cooling rack.		
4-601.11C	Dust and food debris was observed on the exterior of the SunFire oven in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the exterior of the ovens.		

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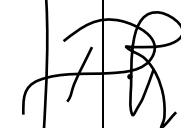
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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4-601.11C	An accumulation of food residue was observed on the exterior of the freezer drawers in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the front of the drawers.	12-15-16	
4-601.11C	An accumulation of food debris was observed on the underside of the shelf above the breadng station in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the underside of the shelf.		
4-601.11C	An accumulation of dust and debris was observed on open wire shelving located above the steel prep table in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving.		
3-302.12	An unlabeled plastic container was observed stored on the hanging shelf above the kitchen prep table. Food not in their original container and not readily identifiable shall be marked with the common name of the food. Please label all containers of food not readily identifiable.		
4-601.11C	Food debris was observed on the underside of the shelf located at the kitchen prep table. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the underside of the shelf.		
4-601.11C	An accumulation of food residue was observed on the lower portions of prep tables 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 prep table surfaces including the lower shelves.		

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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.**

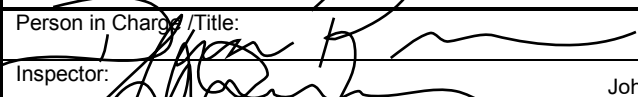

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Code Reference	CORE ITEMS	Correct by (date)	Initial
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Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

4-601.11C	An accumulation of food residue was observed on the interior of the True single-door cooler in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the cooler.	12-15-16	
6-501.12A	An accumulation of grease, dirt, debris and food debris was observed on the floor and walls in the room containing lockers and the soft-serve machine. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this room.		
6-501.12A	An accumulation of dust was observed on the vent cover and on shelving located at the three compartment sink in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean these areas.		
4-501.14	An accumulation of debris was observed on the exterior of the dish machine. A ware washing machine shall be cleaned at a frequency that prevents contamination of cleaned equipment. Please clean the dish machine.		
4-601.11C	Dust and debris was observed on the surfaces of 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 the can rack.		

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