



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

TIME IN	10:59 AM	TIME OUT	2:47 pm
DATE	April 22, 2016	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: Lady Di's Shamrock Restaurant		OWNER: Tony Sutton		PERSON IN CHARGE: Tony Sutton	
ADDRESS: 6819 VoTech Road			ESTABLISHMENT NUMBER: 1328		COUNTY: 187
CITY/ZIP: Bonne Terre 63628		PHONE: (573)358-7316		FAX: none	
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					
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		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 type="checkbox"/> COMMUNITY <input checked="" 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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 <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 type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T 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 <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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT N/C N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	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 <input type="checkbox"/> 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"/> Q/T N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input 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 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 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: Tony Sutton		Date: April 22, 2016	
Inspector: Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: May 13, 2016 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Lady Di's Shamrock Restaurant		ADDRESS 6819 VoTech Road		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken, fish (2x), deep fryer		198, 209, 211	Food truck delivery: beef steaks, chicken		40, 39
Hamburger, Beef steak, flat grill		189, 169	Prep cooler bottom: ambient, beef steak, hamburger		40, 37, 39
Ambient, freezer, cook line		2	Prep cooler, top: cut tomatoes, sour cream		39, 41
4-door cooler: ambient, cut spinach		40, 42	2-door True cooler: ambient, shell egg		35, 39
Ambient, Kenmore freezer		15	Ambient, Crosby chest freezer		10

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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NOTE	This facility's water source is from a DNR-regulated, non-community well. A water sample will be collected for bacterial analysis on Tuesday, April 26 at 9:45 am.		AM
NOTE	A US Foods delivery truck was on site when I arrived. I asked the driver permission to inspect his truck, but he refused entry.		
3-302.11A	A box of chicken was stacked on top of a box of beef ribs by the US Foods delivery person. Chicken juice was observed leaking out on top of the box of beef ribs. Please ask delivery personnel to stack food to protect from cross contamination (poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood). All other food should be stacked separately. NOTE: No juices were observed to have leaked inside the box of vacuum-packed ribs. CORRECTED ON SITE by cleaning juices and putting food in coolers.	COS	
4-601.11A	Food splatters observed on the inside of the microwave by the order printer, and accumulation of greasy debris on the outside. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize a minimum of every four hours, more often as needed to keep clean.	4/22/16	
4-601.11A	Accumulation of grease in the hood over the cooking equipment. Please clean hood regularly and at a frequency to prevent drippage onto food.	5/13/16	
4-501.114A	Chlorine was not detected in the sanitizing rinse of the mechanical dish washer. Chlorine shall be 50 to 100 ppm. Please repair and use test strips daily to ensure machine is sanitizing correctly. Sanitize equipment and utensils in the 3-vat sink after cleaning by immersing for 10 seconds in sanitizer solution.	4/26/16	
7-201.11A	Employee drinks and cleaners were stored above the 3-vat sink, and dish detergent was stored on the drainboard of the sink. Chemicals shall be stored separately or below food, equipment, linens, and single-use items. Please store chemicals where they cannot contaminate equipment.	4/22/16	

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4-601.11C	Accumulation of debris observed on the order printer and shelf in the cook line. Please clean as often as needed to keep clean.	5/13/16	AM
4-302.12	The food thermometer, stored by the microwave next to the deep fryers, was dirty and could not be read. Please clean after use, or replace with a thermometer that is readable.	4/23/16	
4-601.11C	Accumulation of debris on the table holding the flat grill (directly under the grill). Please clean as often as needed to keep clean and the shelves by the window holding in the cook line. Please clean as often as needed to keep clean.	5/13/16	
4-101.19	Absorbent paper was used to line the shelves located below the window in the cook line. Equipment needing frequent cleaning shall be smooth and nonabsorbent. Please remove paper; if needed, paint or seal shelves to make them cleanable.		
3-305.11A	Accumulation of frost and debris observed in the freezer in the cook line; the frost was encasing food packages. Please defrost freezer as often as needed to prevent frost from contaminating food.		
4-501.14	Accumulation of debris on the outside top, handle, and pipes of the dishwasher as well as the inside surfaces and the dish racks. Mechanical dishwashers shall be cleaned at least daily. Please clean all components and the racks.		
5-205.15B	A leak was observed beneath the 3-vat sink. Plumbing shall be maintained in good condition. Please repair. CORRECTED ON SITE by plumbers repairing water line.	COS	
6-501.18	The mop sink was dirty and blocked. Please clean mop sink after use and keep accessible for disposing of cleaning wastewater.	5/13/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Tony Sutton		Date: April 22, 2016	
Inspector:	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: May 13, 2016





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Ambient, Frigidaire freezer		0	Frigidaire refrigerator: ambient, raw hamburger		35, 37
Ambient, Westinghouse freezer		9	Westinghouse refrigerator: ambient, raw beef		40, 42
Ambient, chest freezer		0	Glass front True cooler: ambient, cheese		38, 40
Ambient, Kenmore refrigerator/freezer		38/0	Vegetable/beef soup, hot hold		149
Ambient, GE freezer		0	Ambient, RC refrigerator/freezer, bar		40/20

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3-302.11A	Raw ground beef was stored above whole-muscle meat in the Frigidaire refrigerator in the back prep room. Please store ground meats below whole-muscle meats.	4/22/16	DSJ
3-302.11A	Beef franks were stored in the same container as raw beef in the freezer of the Kenmore refrigerator/freezer. Fully cooked foods shall be stored separately from or above raw animal foods. Please rearrange to protect franks from contamination.	4/22/16	
4-601.11A	Orange debris or mold was observed on the white deflector of the ice maker. Please remove ice, wash, rinse, sanitize, and air dry before returning to service.	4/23/16	
4-601.11A	Accumulation of food splatters observed on the inside of the Hamilton Beach microwave in the back prep room. Please wash, rinse, and sanitize a minimum of every four hours.	4/22/16	
4-601.11A	Dried food debris observed on the meat/cheese slicer stored on the prep counter. Please disassemble, wash, rinse, sanitize all parts of slicer after use and before storing.	4/22/16	
2-301.14H	Employee was observed putting on single-use gloves without first washing hands. Hands shall be washed before putting on gloves. Please ensure all employees are knowledgeable of and practice correct personal hygiene.	4/22/16	
2-201.11	There was no employee health policy available. Please provide a policy that is based on chapter 2 of the Missouri Food Code, sections 2-201.11 through 2-201.13. Alternatively, use the FDA Employee Health and Hygiene Handbook. Both the food code and handbook are available online.	5/13/16	

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5-205.15B	A leak was observed at the top of the water heater in the mop sink room, resulting in a large accumulation of lime. Please remove lime, repair leaks, and clean.	5/13/16	AD
4-601.11C	Accumulation of debris observed on top of the water heater below the kitchen handwashing sink. Please clean as often as needed to keep clean.	5/13/16	
6-501.14A	The fan in the window in the cook-line, and fan by the gas stove, had accumulation of debris on the grates, blades, and housing. Please clean as often as needed to keep clean to prevent contamination from blowing debris.	5/13/16	
3-304.12B	The handles of the scoops in bulk containers of powders (flour, sugar, etc), stored in the room off the main kitchen, were in contact with the food. In-use scoops shall be stored with their handles above the surface of the food.	4/22/16	
4-601.11C	The containers and lids holding bulk powders (flour, sugar, etc) were dirty. Please clean as often as needed to keep clean.	5/13/16	
6-501.12A	Accumulation of debris on the floor in the storage room off the main kitchen. Please clean under all equipment as often as needed to keep clean.	5/13/16	
4-601.11C	The front of a plastic drawer holding utensils was broken. This drawer was in a unit of 3-drawers stored across from the coffee maker. The drawer was less than six inches off the floor. Equipment shall be protected while in storage, and be at minimum of six inches off floor. Please replace drawer and elevate, or discard unit. If kept, please clean entire unit.	5/13/16	
4-903.11A			
4-601.11C	Debris observed on the inside of the canisters holding spoons by the coffee makers. Please wash, rinse, sanitize spoons and holders. Clean holders regularly to keep clean.	4/22/16	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: May 13, 2016



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3-603.11B	A consumer warning concerning eating raw or undercooked animal foods was posted in the restaurant, but there was no disclosure or warning on the menus. Please disclose each food that may be ordered or contain a raw or undercooked animal food with an asterisk that is footnoted to a consumer advisory.	5/13/16	<i>AM</i>
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4-601.11C	Mold was growing on the racks inside the True 2-door cooler. Plates were stored below this mold that was flaking off. Please wash, rinse, and sanitize racks and inside of cooler; protect plates stored in this unit by covering or inverting.	4/23/16	<i>AM</i>
3-302.11A	Accumulation of frost observed in the Crosby chest freezer. The frost was preventing a good seal with the lid and getting on food packaging. Please defrost as often as needed to keep frost at a minimum.	5/13/16	<i>AM</i>
5-205.11B	The handwashing sink in the kitchen was observed being used for purposes other than handwashing. Please use handwashing sinks only for handwashing.	4/22/16	
3-302.11A	Accumulation of frost observed in the Westinghouse freezer in the back prep room. Please defrost as often as needed to protect food from frost contamination.	5/13/16	
4-204.112	A thermometer was not found in the Kenmore refrigerator. Please install a thermometer in a convenient-to-read location in the warmest part of this unit.	5/13/16	
6-202.15A	During this visit, the back outside entry door was left open. The screen door was self-closing, but was not sealed. Outside entries shall be sealed to reduce pest entry points. Please seal screen door.	5/13/16	
6-301.11	There was no soap available at the handwashing sink by the ice maker. The sink was dirty and was	4/22/16	
5-205.11A	blocked by a weed eater. Please supply paper towels, keep clean, and keep accessible at all times.		
4-601.11C	Accumulation of debris on the AC (or heater?) floor unit, by the ice maker. Please clean.	5/13/16	
3-302.11A	Accumulation of frost observed in the GE freezer. Please defrost to prevent contamination of food.	5/13/16	
4-601.11C	Accumulation of debris on the outsides and lids of the container holding bread rolls and the soup hot hold unit. Please clean as often as needed to keep clean.	4/23/16	
6-501.18	The handwashing sink in the men's bathroom was dirty. Please clean.	4/22/16	

EDUCATION PROVIDED OR COMMENTS			

Person in Charge /Title: <i>ASST</i>	Tony Sutton	Date: April 22, 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: May 13, 2016



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4-601.11A	The dining area uses a chest cooler to store ice. Debris was observed on the inside of the cooler, on the ledge and hinge area. The lid was open. Please remove ice, wash, rinse, sanitize, air dry cooler. Please keep lid closed to protect ice.	4/22/16	MS
3-302.11A			
4-601.11A	Mold observed on the multi-beverage dispenser nozzle and holder in the bar. Please wash, rinse, sanitize nozzle and holder daily.	4/22/16	

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6-501.114	The back prep room and storage rooms appeared to be crowded with a lot of items that may not be necessary to the operation of the food establishment. Please remove all paint, repair items, power washer, broken equipment, etc. that is not essential to the service of the restaurant/bar.	5/13/16	MS
3-306.12A	Lemons stored by the iced tea dispensers in the dining room beverage area were not covered. Please keep food covered to prevent contamination.	4/22/16	
5-202.12A	There was no hot water at the handwashing sink in the dining room beverage area. Please repair to supply hot water to this sink. COS by restoring water	COS	
3-307.11	A covered employee drink was stored on the beverage counter in the dining room. Employee drinks shall be stored in a designated area where food, equipment, single-use items, or clean linens cannot be contaminated.	4/22/16	
4-601.11C	Accumulation of debris in the liquor bottle holders on the sides of the island cabinet in the bar. Please clean holders.	5/13/16	
4-601.11C	Spilled debris observed inside the RCA freezer in the bar. Please clean freezer.	5/13/16	
6-501.14A	Accumulation of dust on the air intake vents in the AC unit. Please clean vent and replace filters as often as needed to keep clean.	5/13/16	
6-501.11	Several ceiling tiles were water stained, and one was missing, in the dining room. Please repair roof, if needed, and ensure there are no leaks, then either paint or replace ceiling tiles.	5/13/16	
6-501.14A	The grate over the mechanical vent in the women's bathroom was dirty. Please clean.	5/13/16	
5-501.113B	The dumpster lid was open and broken. Lids shall be tight fitting. Please have trash company repair or replace lid or dumpster and keep closed.	5/13/16	

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