



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

TIME IN	10:43am	TIME OUT	3:25pm
DATE	2-3-17	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 Vo Tech Road			ESTABLISHMENT NUMBER: 1328		COUNTY: 187
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-358-7316		FAX: na	
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 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 pending _____ 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> 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"/> IN <input 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				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<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 N/A	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<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: <i>Tony Sutton</i> Tony Sutton		Date: February 3, 2017	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 3-3-17 <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 Lady Di's Shamrock Restaurant		ADDRESS 6819 Vo Tech Road		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Prep cooler amb		36	Walk-in cooler amb		38
Cold hold: cheese, sour crm, tomato		38, 35,33	Baked potato in walk-in cooler		40
Fried cod, fried chicken wings		196, 206	Back room: 4-door cooler, 2-door cooler		32, 22
Burger from grill		207	freezer, chest freezer		10, 0
Fryer freezer		0	Frigidaire cooler, freezer		40, 12

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.**

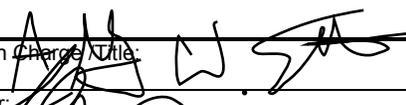
4-601.11A	Food residue was observed on the underside of the lid of the cold wells of the prep cooler. Food contact surfaces shall be clean to sight and touch. Please clean.	2-6-17	A-5
4-601.11A	Food debris was observed on the food prep surfaces in the kitchen area and below the microwave. Food contact surfaces shall be clean to sight and touch. Please clean.		
4-501.114 A	The chlorine sanitizer solution in the kitchen was measured at a concentration greater than 200 ppm. Chlorine sanitizers shall be in the range of 50-100 ppm. COS by remaking the sanitizer.		
4-601.11A	A heavy accumulation of grease, food debris and carbonized food was observed on all surfaces of the flame grill. Food contact surfaces shall be clean to sight and touch. Please clean.		
4-501.114 A	A chlorine residual was not detected in the rinse cycle of the mechanical dishwasher. Chlorine residual in chemical sanitizing dishwashers shall be in the range of 50-100 ppm. Until the dishwasher is repaired, sanitize equipment in the three compartment sink using an approved chemical sanitizer.		
3-501.17A	Baked potatoes and open bags of lettuce were observed in the walk-in cooler without a discard date. Potentially hazardous food stored refrigerated shall be marked with a discard date. Please mark all potentially hazardous foods with discard dates.		

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 outside of the kitchen microwave. Non-food contact surfaces shall be kept clean. Please clean.	3-3-17	A-5
6-501.12A	Food debris was observed on shelving above the kitchen prep area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.		
4-903.11A	An accumulation of grease and dirt was observed inside and on the fan in use on the kitchen prep counter. Food contact surfaces shall be protected from sources of contamination. Please remove the fan.		
6-501.12A	A heavy accumulation of grease was observed inside the kitchen hood and on surrounding walls and equipment. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.		
6-501.12A	An accumulation of grease and grime was observed on the floor throughout the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean.		
6-501.12A	A heavy accumulation of grease was observed on the ceiling, overhead light fixtures, wall and electrical conduit in the kitchen area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.		
4-601.11C	An accumulation of food debris was observed below the flat top and on the side of the fryers. Non-food contact surfaces shall be kept clean. Please clean.		

EDUCATION PROVIDED OR COMMENTS

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Westinghouse cooler, freezer		38, 0	Hot hold au jus		160
Chest freezer #1 & #2		0, 0	Hard boiled eggs in Minute Main cooler		40
Kenmore cooler, freezer		30, 10	RCA Cooler/freezer in bar area		32, 0
Minute maid cooler		30	Beer cooler #1 & #2		32, 32
GE freezer		0			

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Code Reference	CORE ITEMS 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.	Correct by (date)	Initial
3-302.12	An unlabeled squeeze bottle of water was observed stored atop the freezer in the kitchen. Containers of food not readily identifiable shall be labeled with the common name of the food. Please label the container.	3-3-17	
4-501.14B	Accumulation of grease and grime was observed on the interior of the mechanical dishwasher. A ware washing machine shall be cleaned as often as necessary to prevent recontamination of clean equipment. Please clean the dishwasher interior.		
4-601.11C	An accumulation of grime was observed on the equipment racks for the dishwasher. Non-food contact surfaces shall be kept clean. Please replace soiled racks.		
6-501.12A	An accumulation of grease and grime was observed on the floor of the warewashing area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors.		
6-501.12A	A heavy accumulation of dirt and grime was observed on the floor in the mop room. Please clean.		
6-501.18	The facility mop sink is very dirty. Service sinks shall be cleaned as often as necessary. Please clean the mop sink.		
6-501.12A	Brooms stored in the mop room are very dirty. Please replace the brooms.		
6-501.114	An accumulation of equipment and supplies in the mop room has blocked access to the sink. Please organize the room and restore access to the sink.		

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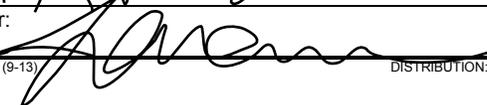
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5-205.15B	Pooling dirty water was observed in the mop sink. The sink does not appear to be draining properly. A plumbing system shall be maintained in good repair. Please repair the sink to drain properly.	3-3-17	
6-501.12A	An accumulation of grime was observed on the door surfaces and on the threshold of the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.	3-3-17	
6-101.11	The interior of the walk-in cooler is covered with painted fiberboard panels. These panels are damaged in numerous places with scratches, breaks, buckles, peeling surfaces, and areas where the panels have holes and are unattached from the underlying structure. Dust, mold and debris was observed on the walls of the cooler. Floors, walls and ceilings shall be smooth and easily cleanable. Physical facilities shall be cleaned as often as necessary to keep clean. Please restore the interior walls and ceiling of the cooler to a cleanable condition.		
6-501.12A			
3-501.11	Cases of raw chicken were stored on the floor in the walk-in cooler. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store food off of the floor.		
6-501.12A	The floor in the dry storage room is heavily soiled. Please clean.		
3-202.15	Two cans of food, green beans and baked beans, were observed with damage to the seals of the cans. Food packages shall be in good condition and protect the food from contamination. COS by discarding the cans of food.		

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6-501.12A	The shelving on which food is stored in the dry storage room is dirty. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the shelving.	3-3-17	
6-501.12A	Dust and dirt was observed on the walls and AC window unit in the dry storage room. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.		
4-601.11C	Mold and food debris was observed inside the four door refrigerator in the back room. Non-food contact surfaces shall be kept clean. Please clean the inside of the cooler.		
6-501.12A	A heavy accumulation of dirt and debris was observed on the floor below and behind refrigerators, freezers and prep tables in the back room area. Please clean.		
6-501.12A	Shelving above the formica counter top in the back room is dirty. Please clean the shelving.		
6-501.114	An accumulation of debris and equipment was observed behind the building. Items not necessary to the maintenance and operation of a food establishment shall be removed from the premises. Please remove clutter and unused equipment to prevent harborage for pests.		

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