



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

ESTABLISHMENT NAME Lemon Drop Cafe		ADDRESS 716 B St. Joe Drive		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
GE Refrigerator/freezer, ambient		41 / 22	Maytag freezer, ambient		2
Ambient, glass-front cooler		39	Holiday chest freezer, larger, ambient		8
Holiday chest freezer, small, ambient		11	Samsung refrigerator/freezer, ambient		40/10
			Soy milk, Samsung refrigerator		40

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
3-302.11A	Raw ground turkey was stored with corn in the door shelf of the GE freezer, and raw beef tongue and kidneys were stored with corn in the freezer. Raw animal foods shall be stored below or separately from produce. Please rearrange so raw foods cannot contaminate fully-cooked, ready-to-eat foods, or produce. CORRECTED ON SITE by rearranging so corn is not stored with raw meats.	COS	
7-102.11	A spray bottle containing clear liquid, stored beneath the 3-vat sink, was not labeled. Please label all working containers of chemicals with the common name of the contents. CORRECTED ON SITE by labeling bottle with contents.	COS	
3-501.14A	Food is cooled with monitoring. Food shall be cooled as follows: cool from 135F to 70F within two hours, and from 70F to 41F within another 4 hours. If the first benchmark is not met, s reheat food to 165F for 15 seconds and begin process again. If the second benchmark is not met, discard food. To facilitate cooling, place food in shall pan and nest pan in a container of ice water; adding ice to the food; food may be covered but leave vented to allow heat to escape. Please monitor time and temperature while cooling. CORRECTED ON SITE by discussion of rule with owner.	COS	

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
4-601.11C	Debris observed on the outside surface of a bulk container holding baking items. Nonfood contact surfaces shall be cleaned as often as needed to keep clean. CORRECTED ON SITE by cleaning.	COS	
3-302.15A	Bananas were not washed before cutting. Produce shall be washed before peeling, cooking, or serving cut or whole. Please wash all produce before serving, cutting, peeling, or cooking. CORRECTED ON SITE by discussion of rule with owner.	COS	

EDUCATION PROVIDED OR COMMENTS

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