



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

TIME IN	10:10 am	TIME OUT	12:16 pm
DATE	March 16, 2017	PAGE	1 of 4

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: Miller's Quick Shop	OWNER: Mickual and Shelly Miller	PERSON IN CHARGE: Crystal Marler
ADDRESS: 1601 St. Francois Road	ESTABLISHMENT NUMBER: 4480	COUNTY: St. Francois (187)
CITY/ZIP: Bonne Terre 63628	PHONE: (573)358-5552	FAX: (573)438-7343
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 type="checkbox"/> BAKERY <input 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		
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 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input 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/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/O <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 type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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		
<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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>		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 <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input checked="" 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 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: <i>Crystal Marler</i>	Crystal Marler	Date:	March 16, 2017
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:	March 24, 2017



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Ambient, Frigidaire refrigerator/freezer	38/3
		Pizza prep cooler, top: pepperoni, hamburger, sausage	36, 36, 35
		Pizza prep cooler, bottom: ambient	34

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.**

7-202.12A	<b>KITCHEN</b> Two cans of Hot Shot insecticides were stored in the cabinet below the handwashing sink in the kitchen. These insecticides are not approved for use in a food establishment. Please remove from facility.	3/16/17	LM
4-601.11A	Debris observed on the food contact surfaces of the Lincoln InstaCut, stored on shelf above 3-vat sink. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize, and inspect all parts of the cutter.	3/16/17	LM
4-601.11A	The food thermometer was dirty. Please clean and sanitize thermometer after use.	3/16/17	
7-201.11B	Dawn dish detergent was stored above the 3-vat sink. Chemicals shall be stored separately or below clean equipment. Please store soap below the sink. COS by moving to chemical cabinet	COS	
3-304.12C	Food tongs, stored on the counter, are used to retrieve food throughout the day. In-use tongs shall be washed, rinsed, and sanitized (or replaced) a minimum of every four hours, or stored at 135F or above. Please begin a schedule to clean and sanitize, or replace in-use tongs stored at room temperature every four hours.	3/16/17	
3-302.11A	Raw chicken was stored above cheese in the Frigidaire refrigerator in the kitchen. Raw animal-derived products shall be stored separately from or below all other food. <b>CORRECTED ON SITE</b> by placing cheese in door shelf.	COS	

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.**

5-501.113	Trash was overflowing in the outside trash receptacle, preventing lid closure. Lids shall be closed on outside trash dumpsters. Please have trash removed more frequently if needed to prevent trash build-up. NOTE: trash company emptied dumpster during this visit	3/24/17	CM
5-501.15	A trash can outside the front entry doors was not lidded. Outside trash receptacles shall have lids. Please use outside trash receptacles that are pest resistant.	3/24/17	
4-204.112 A	Thermometers were not found in the Frigidaire freezer and refrigerator. Thermometers shall be placed in a convenient-to-read location in the warmest part of coolers. Please install accurate thermometers where they can be easily monitored. NOTE: thermometer was placed in refrigerator	3/24/17	
4-601.11C	Debris observed on the inside of the Frigidaire refrigerator in the kitchen. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean shelves and inside drawers.	3/24/17	
4-903.11A	The plastic dish drainer and drain board were dirty. Clean equipment shall be protected from contamination. Please clean dish drainer.	3/17/17	
4-601.11C	Accumulation of debris on the stool stored under the 3-vat sink. Please clean stool.	3/24/17	
3-302.12	A spray bottle, identified by staff as water, was not labeled. Working containers of food that is not easily identified shall be labeled with the name of the food. COS by labeling bottle.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Crystal Marler</i> <i>cook</i>	Crystal Marler	Date: March 16, 2017
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
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Ambient, Monster beverage cooler		38	Creamer, dispenser		38, 38
Ambient, chest ice cream freezer		0	Pizza cabinet: ambient, hamburger		152, 135
Ambient, dippin dots freezer		0	Chicken, deep fryer		180 to 210
Ambient, walk-in cooler		40			
Ambient, walk-in freezer		8			

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4-601.11A	<b>RETAIL</b> Calcium buildup, mold, and debris observed on the housing of the soda nozzle dispensers (not the nozzles, but the areas behind and around them), and on the water levers. Please wash, rinse, and sanitize all areas around soda dispenser nozzles and levers.	3/16/17	EM
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4-903.11A	<b>KITCHEN</b> Debris observed inside the drawer and the holders in the drawer that stored clean equipment, located below the scale in the kitchen. Clean equipment shall be protected from contamination while in storage. Please clean drawer and equipment stored in it.	3/24/17	EM
4-501.11A	The hot hold display case for the deli had the front panel on one side broken out. Food held in this unit was being held by time. A log was used to chart the time the food was placed in the unit and the time it was to be removed (3 hours). The ambient temperature was 180F on the left side, but 98F on the side where the door was broken. There was no food held in this side of the unit. Please continue to use time for all food placed in this unit until it is repaired.	3/24/17	
4-501.11B	One hinge was not attached on the base cabinet below the counter holding condiments. Equipment shall be maintained in good repair. Please repair hinge or door.	3/24/17	
4-302.14	Sanitizer test strips were not available. Test strips shall be supplied to check the concentration of sanitizer in solutions. Please supply and use test strips at least daily to ensure sanitizer solutions are at the correct concentration (for chlorine bleach solutions, 50 to 100 ppm)	3/18/17	
6-501.14A	Dust observed on the portable fan, stored on shelf above 3-vat sink. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fan and blades as often as needed to keep clean.	3/24/17	

EDUCATION PROVIDED OR COMMENTS

NOTE: food thermometer was checked for accuracy and found to be correct.

Person in Charge (Signature): <i>Crystal Marler</i>		Crystal Marler	Date: March 16, 2017
Inspector (Signature): <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: March 24, 2017



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6-501.14A	RETAIL, BATHROOM, STORAGE Accumulation of dust on the grate over the vent fan in the bathroom. Ventilation systems shall not be a source of contamination. Please clean vent as often as needed to keep clean.	3/24/17	CMM
4-903.11A	Single-use cups and single use boxes were stored on the floor in the storage room. Single-use items shall be stored a minimum of six inches off the floor. Please keep all single-use items elevated.	3/13/17	
6-501.12A	Spills and debris observed under some of the shelves in the walk-in cooler. Facility shall be cleaned at a frequency to prevent debris accumulation. Please clean under shelves.	3/24/17	
4-601.11A	Debris observed on the ledges and door crevices of ice cream chest freezer. Please clean.	3/24/17	

EDUCATION PROVIDED OR COMMENTS

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