



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

TIME IN	4:35 pm	TIME OUT	6:40 pm
DATE	Sept. 18, 2015	PAGE	1 of 3

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: N.C. R1 High School Football Concessions Stand		OWNER: North County R1 School District		PERSON IN CHARGE: Kat Stegall	
ADDRESS: 7151 Raider Road			ESTABLISHMENT NUMBER: 4678		COUNTY: 187
CITY/ZIP: Bonne Terre 63628		PHONE: (573)431-3300		FAX: (573)358-7362	
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 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			IN OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/> N/O	Hands clean and properly washed	✓		IN OUT 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		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible	✓		IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used	✓	
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT 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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	✓					
IN OUT <input checked="" type="checkbox"/>	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 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"/>	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 checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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: <i>Kat Stegall</i> Kat Stegall		Date: September 18, 2015	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME N.C. R1 High School Football Concessions Stand		ADDRESS 7151 Raider Road		CITY /ZIP Bonne Terre 63628		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Ambient, Hobart cooler		40	Ambient, beverage coolers		30, 40	
Naccho cheese, crockpots		135, 136	Ambient, hot hold cabinet		139	
Bratwurst, grill		199, 172	Hamburgers, grill		170, 167, 188	
Code Reference	<b>PRIORITY ITEMS</b> 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
NOTE 3-501.16A 2-301.14	Upon my arrival, preparations were being made to cook hamburgers, brats, and hotdogs on an outdoor grill. All food was sitting on the table; there was no overhead protection, thermometers, or handwashing facilities. The cook stated they cook every Friday at games and were not told the rules. Mr. Ryun Kasten arrived, and, after discussion about the rules, the following was obtained: A canopy over the cook and prep area; a temporary handwashing station, a cooler with ice to hold the food, and a food thermometer. The three-vat sink within the concession stand kitchen is allowed for cleaning utensils. The cook was instructed on how to check the food with the thermometer to ensure the correct temperature of 155F is obtained. Once cooked, the food is transferred to the hot hold cabinet in the building where sandwiches are prepared.				COS	KJ
4-601.11A	The soda nozzles and housing around the soda nozzles were sticky and had debris on them. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize. CORRECTED ON SITE by wash, rinse, sanitize.				COS	
4-601.11A	The popcorn maker had debris on the popcorn holder and warming lamp housing. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize after use. CORRECTED ON SITE by cleaning popcorn maker.				COS	
4-601.11A	Food debris remained on pretzel holders inside the pretzel maker from previous use. Please wash, rinse, and sanitize after each game. CORRECTED ON SITE by cleaning.				COS	
Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)	Initial
4-903.11A	Unpackaged single-use forks were stored in the drawer below the soda dispenser. Single use items shall be protected from contamination. Please dispose of forks. CORRECTED ON SITE by disposing of forks.				COS	KJ
6-202.15A	Several screens and plexiglass window covers were broken or torn. Please replace/repair to reduce pest entry points. Also, the entry door was left open. Please keep door closed.					
4-302.14	Sanitizer test strips were not available upon request. Please provide test strips to ensure the concentration of chlorine in sanitizer solutions is 50 to 100 ppm.					
4-904.11B	Single-use utensils were stored with their handles down in cups for customer self-service. Please present handles up to protect food-contact surface from contamination upon retrieval. CORRECTED ON SITE by rearranging utensils so handles are up.				COS	
NOTE	Also at this game was an outdoor stand for Uncle Dale's homemade ice cream. Uncle Dale's is currently under inspection by this office. I visited this stand to inform the owners they must make all food on-site (they prepared most ice cream at their home), and must obtain a frozen dessert license from the state.  Also at this game was an outdoor stand selling funnel cakes. I talked to the operators concerning the rules for temporary stands. They agreed to visit our office to obtain a brochure and discuss the rules prior to the next time they set up their stand.					
EDUCATION PROVIDED OR COMMENTS						
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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:	



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4-702.11	Sanitizer was not on site. Food contact surfaces shall be washed, rinsed, and sanitized with approved sanitizer and concentration. Please provide unscented household bleach and prepare by mixing 1/2 to 1 tsp. bleach to each gallon of water. CORRECTED ON SITE by obtaining bleach and preparing sanitizer solution.			COS	<i>[Handwritten initials]</i>
7-204.11	Chlorine concentration in freshly made sanitizer solution was greater than 200 ppm. Please use test strips to ensure chlorine concentration is 50 to 100 ppm in sanitizer solutions. CORRECTED ON SITE by diluting.			COS	↓
2-301.14	Staff observed putting on disposable gloves without first washing hands. Please ensure all staff knows when and where to wash hands. CORRECTED ON SITE by discussion with person in charge.			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). <b>These items are to be corrected by the next regular inspection or as stated.</b>			Correct by (date)	Initial

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>[Handwritten Signature]</i> Kat Stegall			Date: September 18, 2015		
Inspector: <i>[Handwritten Signature]</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:	