



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

TIME IN	10:02 am	TIME OUT	12:31 PM
DATE	July 15, 2016	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: Sissy's Corner Cafe	OWNER: Melba Cole	PERSON IN CHARGE: Debra Sigel
ADDRESS: 818 East Main Street	ESTABLISHMENT NUMBER: 4584	COUNTY: 187
CITY/ZIP: Bismarck 63624	PHONE: (573)734-6650	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		P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
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			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O N/A	Proper cooling time and temperatures	<input checked="" type="checkbox"/>	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Proper cold holding temperatures	<input checked="" type="checkbox"/>	
<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			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O N/A	Time as a public health control (procedures / records)	<input checked="" type="checkbox"/>	
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> 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 N/O 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 N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> C N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T 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"/> T N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<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 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					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input 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 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 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>Debra Sigel</i>	Debra Sigel	Date: July 15, 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: July 20, 2016



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Sissy's Corner Cafe		ADDRESS 818 East Main Street		CITY /ZIP Bismarck 63624	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Flat grill: eggs (2), hamburgers (2)		199,203,169,172	Frigidaire refrigerator: ambient, cooked pork, boiled egg		38, 41, 41
Hot hold, steam: sausage		147	Frigidaire refrigerator: raw shell egg		39
Pancake batter, counter top		77	Hot hold crocks: reheat from cans: chili, beans		167, 166
Ambient: Frigidaire freezers 1, 2, 3, chest		4, 4, 0, 10	Steam table, hot hold: gravy, corn, potatoes, greenbeans		177, 187, 185,178
Frigidaire refrigerator: ambient, fish, pecan pi		33, 41	Hold on ice: cheese, cut tomatoes, cut tomatoes, cheese		47, 39, 41, 39

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.		
NOTE	Temperatures, continued, in degrees Fahrenheit: Frigidaire refrigerator: ambient 46, cheese 43, gravy 77 Beverage cooler (with milk), ambient 39 Fish, deep fryer: 205		
3-302.11A	Hamburger was stored on and with lettuce in the Frigidaire refrigerator. Please store raw foods separately or below ready-to-eat foods to prevent cross contamination. COS by moving lettuce above hamb.	COS	
3-501.16A	Pancake batter is prepared in the morning at opening and used until noon. The batter is not refrigerated and had an internal temperature of 77F. Potentially hazardous food shall be kept at 41F or lower. CORRECTED ON SITE by beginning time as a public health control. Please record or label container with a four-hour disposal time. Any remaining batter shall be disposed after four hours and the container washed, rinsed, and sanitized before reuse. Temperature at 11:50 am was 45F.	COS	
7-201.11B	Mean Green cleaner was hanging on the edge of the rack holding clean equipment next to the gas stove, and a tub of cleaners was stored on top of the Frigidaire refrigerator. Chemicals shall be stored separately or below clean equipment, food, clean linens, and single-use items. Please store chemicals where food and food-related items cannot be contaminated. CORRECTED ON SITE by moving to area with cleaning supplies	COS	
3-501.15A	Gravy was being cooled in the Frigidaire refrigerator. According to manager, the gravy was made about 8:30 this morning from a powder by adding water. Food made from ambient ingredients shall be cooled to 41F within four hours. The temperature of the gravy at 11:00 am was 77F and will unlikely be at 41F by 12:30 pm. Please monitor food during cooling by recording time made, starting temperature, and time when temperature reaches 41F. If food does not reach 41F in four hours, discard food. Facilitate cooling by nesting pan in ice water and stir food. Ice may be added as an ingredient. COS placed in ice; final temp 41F	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.		
6-501.110A	Employee cigarettes and purse were stored on the rack with employee food near the employee break table. Please store personal items in a designated location where food and food-related items cannot be contaminated. CORRECTED ON SITE by moving to employee area	COS	
6-501.14A	Dust accumulation observed in the grate over the fan of the air conditioner mounted in the wall by the stove. Ventilation systems shall not be a source of contamination. Please clean as often as needed to keep clean.	7/20/16	AS
4-601.11C	Food debris observed on the head of the Sunbeam mixer, stored on the table by the 3-vat sink. Please wash, rinse, sanitize entire mixer after use. CORRECTED ON SITE by cleaning	COS	
4-502.11B	The cook's thermometer read 0F when placed in ice water, and should have read about 32.5F. Please calibrate thermometers frequently by filling a container fully with ice, then adding water, then placing stem of thermometer into the center middle of the ice. CORRECTED ON SITE by calibrating thermometer.	COS	

EDUCATION PROVIDED OR COMMENTS

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Code Reference	PRIORITY ITEMS			Correct by (date)	Initial
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	Debris observed on the blade of the table-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize blade after use, or a minimum of every four hours if in continual use. CORRECTED ON SITE by wash, rinse, sanitize.			COS	
4-601.11A	Debris observed on child booster seats. Because young children eat with their fingers, high chairs and booster seats are considered food contact surfaces. Please wash, rinse, and sanitize booster seats and high chairs after use. CORRECTED ON SITE by cleaning and sanitizing.			COS	
4-501.114A	The concentration of sanitizer in the container stored on the prep table was greater than 200 ppm. Please use test strips to ensure chlorine concentration is between 50 and 100 ppm in sanitizer solutions. CORRECTED ON SITE by remaking solution to 50 ppm chlorine.			COS	
3-603.11B	A consumer advisory was printed on the menus, but there was no disclosure. Please asterisk the items on the menu that may contain raw or undercooked ingredients, or that may be ordered raw or undercooked (including eggs, meringue, etc.) to the footnoted advisory.			7/20/16	PS
3-501.16A	The ambient temperature of the refrigerator holding cheese, sausage, and bacon was 46F. Food shall be held at 41F or lower. Please do not use this unit to store potentially hazardous food until it is repaired and reliably holds food at 41F or lower. TEMPORARILY CORRECTED by removing potentially hazardous food.			COS	
2-201.11 2-201.12 2-201.13	A written employee health policy was not available. Please develop a policy based on chapter 2 of the Missouri Food Code and/or the FDA Employee Health and Personal Hygiene Handbook (see pages 5-11, 13-17, 33-35, 37-38, 43-47, 53-56, 57, 59). Both documents are available online.			7/20/16	DS
Code Reference	CORE ITEMS			Correct by (date)	Initial
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.					
6-501.14A	Accumulation of debris observed on the grates, housing, and blade of the floor fan, stored by the ice maker. Please clean as often as needed to keep clean.			7/22/16	
3-304.12B	A single-use styrofoam cup was stored in the package of pancake mix on the rack by the employee break table. In-use utensils shall have a handle that is stored above the surface of the food and that can be washed, rinsed, and sanitized. Please dispose of single-use cup. CORRECTED ON SITE by disposing of cup.			COS	AJ

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