



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

TIME IN	10:50 am	TIME OUT	1:31 pm
DATE	Dec. 28, 2016	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: St. Francois Country Club	OWNER: St. Francois Country Club, LLC	PERSON IN CHARGE: Linda Moran, GM
ADDRESS: 4901 Hillsboro Road / PO Box 146	ESTABLISHMENT NUMBER: 4654	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)756-7574	FAX: none
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input 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. _____		WATER SUPPLY <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled <u>12/29/16</u> 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 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 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 <input type="checkbox"/> N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<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				Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<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	Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Pasteurized foods used, prohibited foods not offered		
<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	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <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"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="checkbox"/>					

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 type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			Utensils, Equipment and Vending				
Food Identification									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Prevention of Food Contamination									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			Physical Facilities				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Linda Moran</i> Linda Moran, GM	Date: December 28, 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: January 4, 2017



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME St. Francois Country Club		ADDRESS 4901 Hillsboro Road / PO Box 146		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, Idylis chest freezer		6	Walk-in cooler: ambient, hamburger, gravy		33, 35, 35
Ambient, glass-front True cooler		38	Hot dogs, grill		186, 187
Ambient, True freezer		0	Hamburgers, grill		194
Ambient, Master Bilt freezer		0	Prep cooler, bottom: ambient, raw beef		36, 38
Chicken, deep fryer		210, 211, 211	Prep cooler, top: turkey		40

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	A sample of water will be collected for bacteriological analysis on December 29, at approximately 8:30 am.		
5-403.11A	The high water alarm on the pump tank for the on-site wastewater treatment system was activated. A clean-out pipe to the east of the aerator was broken and leaning into the ground. Sewage was observed and sewage smell detected pooling in the pipe; evidence of sewage downhill of the pipe was observed. On-site sewage systems shall be maintained in good repair to effectively treat wastewater. Please have the system serviced and repaired. In addition, the handles on many of the lids on different tanks of the system were broken, allowing an opening into the tank. Please have these lids repaired.	1/4/17	JNV
5-203.14B	The vacuum breaker on the mechanical warewash machine was leaking, possibly preventing it functioning correctly. Water shall be protected from backflow. Please repair or replace the vacuum breaker.	↓	↓
4-702.11	Chlorine was not detected in the sanitizing rinse of the mechanical warewash machine. Food contact surfaces shall be sanitized after cleaning. Please submerge equipment and utensils in sanitizer solution in the 3-vat sink after cleaning until the unit is repaired. Use test strips to check that solutions have the correct concentration of sanitizer.		
4-601.11A	Black mold observed on the white deflector of the ice maker. Food contact surfaces shall be clean to sight and touch. Please dispose of ice, wash, rinse, sanitize, and air dry all interior surfaces and top of machine before returning to service.		

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.**

6-301.12	There were no disposable towels in the men's bathroom. Hand drying provisions shall be available at all times. CORRECTED ON SITE by installing towels into dispenser.	↓	↓
4-501.14	Grease, debris, and lime build-up observed on the inside and outside surfaces of the warewashing machine. Warewashing equipment shall be cleaned at least daily. Please clean all surfaces of the warewashing machine.		
4-302.14	Test strips were not available to check the concentration of chlorine in sanitizer solutions. Test strips shall be available and used at least daily. Please supply and use test strips.		
6-501.18	The mop sink under the 3-vat sink was dirty. Sinks shall be cleaned at a frequency to prevent debris accumulation. Please clean sink after use.		
6-101.11A	Damage observed in several areas of the floor, exposing wood subflooring. Floors shall be nonabsorbent and cleanable. Please repair floor to allow effective cleaning.		
4-601.11C	Accumulation of food and debris observed on the bottom shelf and door ledges of the True 2-door glass-front cooler. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean inside of this refrigerator.		
4-601.11C	Accumulation of debris observed on the 4-tier shelf by the 1-vat prep sink. Please clean shelves as often as needed to keep clean.		
4-601.11C	Accumulation of debris observed on the 3-shelf plastic cabinet, stored behind the prep table. Please clean shelves and outer surfaces as often as needed to keep clean.		

EDUCATION PROVIDED OR COMMENTS

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ESTABLISHMENT NAME St. Francois Country Club		ADDRESS 4901 Hillsboro Road / PO Box 146		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION GE chest freezer, basement, ambient		TEMP. in ° F 0	FOOD PRODUCT/ LOCATION Beer cooler, bar, ambient		TEMP. in ° F 29

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 pork sausage patties were stored above ready-to-eat food in the 4-door True freezer. Raw animal-derived foods shall be stored below fully-cooked and ready-to-eat food. CORRECTED ON SITE by placing sausage below ready-to-eat food.	COS	Lmk
4-601.11A	Dried dough observed on the housing of the Hobart table mixer. Please wash, rinse, and sanitize the entire unit after use to prevent dried food debris from falling into bowl when in use.	1/4/17	
3-501.18A	A package of deli ham and a package of deli turkey, stored in the top of the prep cooler, were past their expiration date of 12/16/16. Food that is past their expiration date shall be discarded. CORRECTED ON SITE by voluntarily discarding deli meats.	COS	
4-601.11A	The outside surfaces of most of the frying pans, stored on shelf above the stove, had an accumulation of cooked-on grease and food deposits. The pans were nested. To prevent contamination of food-contact surfaces of pans, please soak in degreaser and scrub the outsides of the pans to remove as much of the accumulated cooked-on debris as possible.	1/4/17	
3-501.17A and B	Gravy, stored in the walk-in cooler, was dated 12/26/16. According to manager, this is the day the gravy was prepared. Potentially hazardous, ready-to-eat foods that are prepared on site, or commercially prepared and opened, and held for more than 24 hours shall be labeled with a 7-day disposal date, which is the day of preparation (or opening) plus an additional SIX (6) days. Please label all applicable foods with a correct disposal date. CORRECTED ON SITE by labeling 1/1/17.	COS	

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3-304.12B	A scoop, stored in side a 5-gallon container of flour on the shelf below the table holding the mounted can-opener, did not have a handle. In-use utensils shall have a handle that is stored above the surface of the non-potentially hazardous food. Please use handled scoops if left inside containers of food.	1/4/17	fml
4-601.11C	Accumulation of debris observed on the shelf of the table holding the table-mounted can opener. Please remove foil lining and clean table as often as needed to keep clean. Refinish if needed to make surface smooth and cleanable.		
4-601.11C	Grease-soiled paper lined the drawers of the Toastmaster warmer. The warmer was not in use. Please dispose of lining paper when soiled and when unit is not in use. Clean drawers after use.		
6-501.14A	Debris observed on the Wind Machine floor fan. Ventilation systems shall not be a source of contamination. Please clean all parts of fan as often as needed to keep clean.		
4-601.11C	Debris observed in the wells of the hot-hold steam table. Please clean and delime, if possible, as often as needed to keep clean.		
4-904.11B	Several utensils were stored with their handles up in a 5-gallon bucket stored under the work table across from the gas stove. Please store utensils with their handles up to protect food-contact surface from contamination when retrieving.		

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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3-101.11	BASEMENT A box containing zip-lock bags of various cut, raw fruit was stored on the floor by the chest freezer. The food was rotting. According to manager, the fruit was pulled from the freezer and waiting to be discarded. CORRECTED ON SITE by discarding food.	COS	
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6-501.18	The handwashing sink and sink shields were dirty. Handwashing sinks shall be kept clean. Please clean all surfaces of sink and shields at least daily, more often if needed to keep clean.	1/4/17	
6-501.14A	Debris observed on the Hawaiian Breeze portable fan, stored next to the handwashing sink. Please clean all surfaces of fan as often as needed to keep clean.	↓	
6-202.11A	Bulbs in the ceiling light fixture above the freezers were not shielded. Bulbs shall be shielded in areas of food preparation and storage. Please install shields and endcaps, or a cover, or shatter-resistant bulbs.		
4-903.11A	BASEMENT A box of single-use lids was stored on the floor. Single use items shall be stored at least six inches off floor. CORRECTED ON SITE by placing box on pallet.	COS	
4-903.12A (5)	A couple of boxes of single-use items were stored on a pallet beneath an unshielded drain. Single-use items shall not be stored below unshielded drains. Please move pallets so the boxes are not beneath the drains.	1/4/17	

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