



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

TIME IN	9:22 am	TIME OUT	1:23 pm
DATE	Nov. 18, 2015	PAGE	1 of 6

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: Terre DuLac Country Club	OWNER: Terre DuLac Country Club, Inc.	PERSON IN CHARGE: Dee Rawson
ADDRESS: 1424 Rue Riviera	ESTABLISHMENT NUMBER: 1758	COUNTY: 187
CITY/ZIP: Bonne Terre 63628	PHONE: (573)562-7528	FAX: (573)562-1017
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input 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"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <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 type="checkbox"/> IN <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"/> OUT	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				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 separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input 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 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 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 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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" 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>Dee Rawson</i> Dee Rawson	Date: November 18, 2015		
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: Dec. 3, 2015



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

ESTABLISHMENT NAME Terre DuLac Country Club		ADDRESS 1424 Rue Riviera		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION Ambient, cooler, bar		TEMP. in ° F 32	FOOD PRODUCT/ LOCATION Ambient, ice cream freezer, kitchen		TEMP. in ° F 10
Ambient, True cooler, kitchen		38			
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)
NOTE	The only food observed being cooked during this visit was reheating of soup for service. Salads and cold sandwiches were observed being prepped.				
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)
5-205.15A	A leak was observed in the cabinet below the ice bin/fountain in the dining room waitress station. Plumbing shall be maintained in good repair. Please repair leak to reduce mold and bacteria habitat.				12/3/15
4-601.11C	Debris observed on the shelves of the cabinets holding glasses and cups in the waitress station. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean both cabinets.				↓ ↓ ↓ ↓ ↓ ↓ ↓
6-501.11	A leak was observed near the top frame of the back outside entry door into the dining area (door closest to kitchen). Facilities shall be maintained in good repair. Please determine source of leak and repair; repair damage to door frame.				
6-202.15A	Daylight was observed between the back entry doors into the dining room (doors closest to meeting room). Outside openings shall be sealed and tight fitting to reduce pest entry points. Please seal door.				
6-501.12A	Accumulation of debris observed on the floor beneath the equipment in the bar. Facilities shall be maintained clean. Please clean as often as needed to keep clean.				
4-903.11A	Used single-use gloves were stored with food and equipment in the cabinet above the condenser in the bar. Single-use items shall not be reused. Please discard gloves and clean cabinet.				
4-502.13A					
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: <i>Dee Rawson</i>		Dee Rawson		Date: November 18, 2015	
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: Dec. 3, 2015



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ESTABLISHMENT NAME Terre DuLac Country Club		ADDRESS 1424 Rue Riviera		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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
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4-601.11A	Debris observed inside the ice holder on the entry side of the bar. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize, and air dry ice bins before use.	11/18/15	
2-401.11A	Employee cigarettes and ash tray were stored on the bar counter. Staff shall eat, drink, and use tobacco only in designated areas where food, equipment, clean linens, and single-use items cannot be contaminated. Employees shall wash their hands before returning to work after tobacco use.	11/18/15	

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4-601.11C	Accumulation of debris observed on both alcohol dispenser holders in the bar. Please clean nonfood contact surfaces as often as needed to keep clean.	12/3/15	
6-301.12A	A cloth was used to dry hands at the bar handwashing sink. Cloth towels shall not be used for hand drying. Please use paper towels dispensed in a sanitary manner at all handwashing sinks.		
4-903.11A	Single-use cups and food were stored on the floor in the closet near the bar. Single-use items shall be stored a minimum of six inches off the floor. Please place cups and food on shelf.		
6-301.12A	There were no soap or paper towels at the handwashing sink by the ice maker in the kitchen.		
6-301.11	Please supply soap and paper towels dispensed in a sanitary means at all times.		
5-202.12A	There was no hot water at the handwashing sink between the walk-in freezer and walk-in storage room (previous walk-in cooler). Hot (100F minimum) water shall be provided at handwashing sinks. Please repair to supply hot water.		
5-205.11B 6-301.12A	A prep sink in the work table was being used for handwashing. Cloth towels were used for drying hands as paper towels were not available. According to staff, this sink is also used for cleaning produce. If this sink is used for handwashing, it is to be used only for handwashing, supplied with paper towels through a dispenser, and a shield installed to protect adjacent work area and food prep equipment from splash.		

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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Dec. 3, 2015



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ESTABLISHMENT NAME Terre DuLac Country Club		ADDRESS 1424 Rue Riviera	CITY/ZIP Bonne Terre 63628
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Refrigerated drawers, 1, 2, 3		39, 40, 38	Refrigerated drawers 4, 5, 6
Sliced tomatoes, cooler		50	Cut mushrooms, cooler
Ambient, cooler, below middle counter		50	Ambient, cooler, below middle counter
Ambient, refrigerated drawers 7, 8, 9		39, 38, 38	Ambient, refrigerated drawers 10, 11, 12
Ambient, walk-in freezer		10	

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4-601.11A	Several plates stored on the shelves below the work table were observed with debris on their surfaces. Food contact surfaces shall be clean to sight and touch. Please inspect all dishes in storage and wash, rinse, sanitize, air dry those that are soiled. Inspect dishes for cleanliness after cleaning and prior to storage.	11/18/15	LRK
4-601.11A	Food splatters observed on the inside of the Emerson microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize, air dry after use, or at least every four hours if in continual use.	↓	
3-302.11A	Raw chicken was stored in the same cold hold drawer as cheese, and raw steak with buns. Food shall be protected from cross contamination. Please store raw foods separately from ready-to eat food. Store food grouped as follows: raw poultry and eggs; ground meats; whole muscle meats; fish and seafood; ready-to-eat and fully cooked foods. If unlike raw foods are stored in the same drawer, store in individual containers to prevent cross contamination in case of leakage. Please rearrange foods in these drawers.		
3-501.16A	The two "short" coolers (1-door and 2-door coolers) below the middle work table had ambient temperatures of 50F. Potentially hazardous food held in this unit had internal temperatures of 50F. Potentially hazardous food shall be held at 41F or lower. Please do not use these coolers until repaired or replaced. Potentially hazardous foods held in this unit were voluntarily discarded.	11/20/15	

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6-501.12A	Accumulation of debris on the wall behind the ice maker and adjacent sink. Please clean as often as needed to keep clean.	12/3/15	DR
4-601.11C	Food debris and liquid was observed in the 1-well steam hot hold unit under the Magic Chef microwave. Please remove water and clean well after use.		
4-601.11C	Accumulation of debris on the outside surfaces of the Magic Chef microwave. Please clean as often as needed to keep clean.		
3-302.11A (4)	Ice cream in the ice cream freezer was observed without a lid. Food shall be protected during storage. Please cover ice cream.		
4-601.11C	Accumulation of debris and liquid observed on the inside and outside of the Wells hot hold drawers (next to the plates storage area). Please clean as often as needed to keep clean.		
4-601.11C	Accumulation of debris on the outside door of the True cooler holding salad dressings. Please clean as often as needed to keep clean.		
4-601.11C	Accumulation of debris observed on the top two shelves holding sauces and dressings for salads and steaks, and holding salt and pepper shakers (near the True cooler holding salad dressings). Please clean as often as needed to keep clean.		
4-601.11C	Dust and debris observed on the two shelves above the middle work table in the kitchen. Please clean as often as needed to keep clean.		

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, Whirlpool refrigerator/freezer		36/0			

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 meats were store adjacent to and above ready-to-eat foods in the walk-in freezer. Please store foods in the following vertical order to prevent cross-contamination: raw poultry and raw shell eggs on bottom, then raw ground meats, then whole muscle meats, then fish and seafood, then fully-cooked and ready-to-eat foods (including produce intended to be cooked).	11/18/15	↓ RM
7-201.11B	An aerosol container of stainless steel cleaner was stored on the work table in the kitchen. Toxic items shall be stored separately or below food, clean equipment, single-use items, and clean llinens. Please store chemicals in a separate area from these items. cannot be contaminated.		
3-603.11B	The menus included a consumer reminder concerning the increased risks of foodborne illness by consuming raw and undercooked foods. However, the disclosure was missing. Disclosures shall include a description of the food or identification of the foods by asterisking them to the reminder that is footnoted. Please include a disclosure on all foods that may contain raw or undercooked foods, or may be ordered raw or undercooked.	12/3/15	

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4-601.11C	Debris observed on the shelf below the 4-well steam table. Please clean as often as needed to keep clean.	12/3/15	↓ RM
4-601.11C	Accumulation of debris observed on the shelves of the 3 coolers beneath the middle work counter in the kitchen. Please clean as often as needed to keep clean.		
3-302.12	Several containers of food held in containers in the coolers and on counters were either missing a label or were not correctly labeled. Containers shall be labeled with the name of the contents. Please label all containers with the name of the food.		
4-601.11C	Accumulation of grease and food debris observed on all surfaces of the deep fryers (sides, fronts, inside cabinets, inside fryer wells, floor beneath fryers, walls behind). Please clean as often as needed to keep clean.		
3-302.11	Ice was accumulating on the floor of the walk-in freezer. Please determine source of leak and repair. Protect food from drippage.		
6-501.12A	Accumulation of debris observed beneath shelves on the floor of the walk-in freezer. Please clean as often as needed to keep clean.		
3-305.11A	Food was stored on the floor of the walk-in freezer. Food shall be stored a minimum of six inches off the floor. Please move all food to shelf in correct storage order.		
4-204.112 A	A thermometer was not found in the walk-in freezer. Please install a thermometer reading from 0 to 200F in a convenient to read location inside this unit.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Dec. 3, 2015



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ESTABLISHMENT NAME Terre DuLac Country Club		ADDRESS 1424 Rue Riviera		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION Ambient, walk-in cooler		TEMP. in ° F 39	FOOD PRODUCT/ LOCATION Ambient, 2-door glass cooler		TEMP. in ° F 40

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2-401.11	Employee was observed eating in the prep area. Employees shall eat, drink, and use tobacco only in designated areas where food, equipment, clean linens, and single-use items cannot be contaminated. Please designate an area for employees to use for eating, drinking, tobacco use.	11/18/15	↓ RM
3-302.11A	Raw shell eggs were stored above ready-to-eat food on a mobile rack in the walk-in cooler. Please store raw eggs on the lowest shelf below ready-to-eat food.	↓ 11/20/15	
4-601.11A	Debris was observed on a flat baking tray stored on a mobile rack holding clean equipment next to the 3-vat sink. Please inspect equipment for cleanliness after cleaning and before storing.		
4-703.11B	The dishwasher was not sanitizing. After eight cycles, the wash water and rinse water were both 169F. According to the manufacturer's label, the wash water should be 150F and the sanitizing rinse cycle 180F. The test tape to measure the water temperature did not record the correct sanitizing temperature was reached at the surface of the equipment. The pressure gauge did not appear to be operating correctly. Please have the unit serviced. Until it reliably sanitizes equipment with the correct temperature of water, use the 3-vat sink for sanitizing all equipment.		

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6-501.12A	Accumulation of debris observed beneath the shelves in the walk-in storage area housing the Whirlpool refrigerator/freezer. Please clean.	12/3/15	↓ RM
4-601.12C	Accumulation of debris observed on the inside and outside of the Whirlpool refrigerator/freezer. Please clean as often as needed to keep clean.		
6-501.12A	Accumulation of debris observed on the floor beneath the shelves in the walk-in cooler. Please clean as often as needed to keep clean.		
3-302.11A (4)	Bags of sugar, stored on shelf below dessert prep table, were open and unprotected. Please close bags after use or place bags in a container with a lid while in storage.		
3-304.12A	A plastic cup was stored in the container of chocolate chips on the shelf above the dessert prep table. In-use scoops shall have a handle that is stored above the surface of non-potentially hazardous food. Please remove cup and use a handled utensil if stored inside the container.		
6-202.11A	Fluorescent bulbs in the ceiling fixtures in the warewash area were not shielded. Please use shatter-resistant bulbs or install shields and endcaps on all bulbs.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Dec. 3, 2015