



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

| | | | |
|---------|---------|----------|--------|
| TIME IN | 9:51am | TIME OUT | 1:08pm |
| DATE | 1-29-16 | 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: The Market at Terre Du Lac | | OWNER: The Market at Terre Du Lac, LLC | | PERSON IN CHARGE: Chris Marler | |
| ADDRESS: 100 Rue Terre Bonne | | | ESTABLISHMENT NUMBER: 4739 | | COUNTY: 187 |
| CITY/ZIP: Bonne Terre, 63628 | | PHONE: 573-358-1133 | | FAX: na | |
| 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 checked="" type="checkbox"/> DELI SUMMER F.P. <input checked="" 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O 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 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 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 N/O | Proper eating, tasting, drinking or tobacco use | | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A | Proper date marking and disposition | | <input checked="" type="checkbox"/> |
| <input checked="" type="checkbox"/> OUT 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 N/O | Hands clean and properly washed | | | <input checked="" type="checkbox"/> 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 | | |
| <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"/> |
| <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 checked="" type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food separated and protected | <input checked="" type="checkbox"/> | | | | | |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food-contact surfaces cleaned & sanitized | <input checked="" type="checkbox"/> | | | | | |
| <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 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 type="checkbox"/> | <input checked="" type="checkbox"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | <input checked="" type="checkbox"/> | |
| | | Food Identification | | | <input checked="" type="checkbox"/> | <input 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 | <input checked="" type="checkbox"/> | |
| | | Prevention of Food Contamination | | | | | Physical Facilities | | |
| <input type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> | |
| | | | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Physical facilities installed, maintained, and clean | | |

| | | | |
|---|--------------------------------|------------------------|--|
| Person in Charge / Title: <i>Chris Marler</i> Chris Marler | | Date: January 29, 2016 | |
| Inspector: <i>John Wiseman</i> John Wiseman | Telephone No. (573)431-1947 | EPHS No. 1507 | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 2-3-16 |



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| ESTABLISHMENT NAME The Market at Terre Du Lac | ADDRESS 100 Rue Terre Bonne | CITY /ZIP Bonne Terre, 63628 |
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| FOOD PRODUCT/LOCATION | TEMP. in ° F | FOOD PRODUCT/ LOCATION | TEMP. in ° F |
|------------------------|--------------|---|--------------|
| Cold bar cooler amb | 34 | Frigidaire freezer amb | 10 |
| Arctic Air freezer amb | 0 | Pizza prep cooler amb | 32 |
| Holiday freezer amb | 0 | Baker cooler amb/RTE meat & cheese cooler amb | 40, 24 |
| True cooler amb | 40 | Condiment cooler amb | 38 |
| Glass front cooler amb | 24 | Soda cooler amb | 36 |

| Code Reference | PRIORITY ITEMS | Correct by (date) | Initial |
|----------------|----------------|-------------------|---------|
|----------------|----------------|-------------------|---------|

| | | | |
|-----------|---|-----|--|
| | <p>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.</p> <p>Temperatures cont. Cold bar cooler: Cold hold shredded cheese = 39, sliced cheese = 39, diced tomato = 37, slaw = 35, lettuce = 42 Pizza prep cooler: Cold hold lettuce = 40, diced tomato = 40, shredded cheese = 41, diced ham = 39, cooked chicken = 39 Raw fish in glass front cooler = 32 Cooked sausage from grill = 185 Hot hold: white gravy = 166, mashed potato = 147, green beans = 157, brown gravy = 197 beans = 178, meatloaf = 135</p> | | |
| 3-501.17A | A date of disposition was not observed on cut cabbage in the glass front cooler. Potentially hazardous foods shall be marked with a day or date not to exceed seven day by which time the food will be sold, consumed or discarded. COS by affixing a discard date. | COS | |
| 3-501.17A | A date of disposition was not observed on shredded cheese and pizza sauce in the pizza prep cooler. Potentially hazardous foods shall be marked with a day or date not to exceed seven day by which time the food will be sold, consumed or discarded. COS by affixing a discard date. | COS | |

| Code Reference | CORE ITEMS | Correct by (date) | Initial |
|----------------|------------|-------------------|---------|
|----------------|------------|-------------------|---------|

| | | | |
|-------------|--|-----|--|
| | <p>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.</p> | | |
| 5-205.11B | A kitchen knife was observed on the kitchen handwash sink. Hand wash sinks shall be used for hand washing exclusively. COS by removing the knife. | COS | |
| 5-501.13A | A cardboard box was observed in use as a trash receptacle. Trash receptacles shall be durable and cleanable. COS by replacing the box with a plastic trash can. | COS | |
| 4-601.11C | Food debris was observed in the door seals of the cold bar cooler. Non-food contact surfaces shall be kept free of an accumulation of dust,dirt, food residue and debris. COS by cleaning the seals. | COS | |
| 4-601.11C | Food debris was observed in the bottom of the True cooler in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust,dirt, food residue and debris. COS by cleaning the cooler. | COS | |
| 4-204.112 A | A thermometer was not observed in the glass front cooler in the kitchen. All refrigeration units shall have an appropriately scaled thermometer inside. COS by installing a thermometer. | COS | |
| 4-101.111 | Paper was observed in use at various places in the kitchen as a non-food contact surface covering. Non-food contact surfaces shall be smooth, durable and cleanable. COS by removing the paper. | COS | |

EDUCATION PROVIDED OR COMMENTS

| | | |
|------------------------------|--------------|--|
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| Inspector: | John Wiseman | Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 2-3-16 |



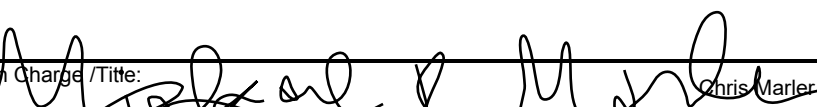
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| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
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| Code Reference | PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction 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 |
|----------------|---|-------------------|-------------|
| 4-601.11A | Food residue was observed on the upper surface of the kitchen microwave interior. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing, and sanitizing the microwave interior. | COS | M K M |
| 4-202.11A | The Teflon surface of two frying pans in the kitchen was observed to be damaged. Food contact surfaces shall be cleanable and sanitizable. Please remove the pans from service. | 2-3-16 | |
| 7-201.11A | De-greaser in a spray bottle was observed stored beside clean equipment on the lower shelf of the table at the three compartment sink. Equipment shall be protected from sources of contamination. COS by removing the spray bottle. | COS | |
| 4-601.11A | Food debris was observed inside a container of kitchen utensils and on lids stored on the shelving in the kitchen storage area. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the equipment and containers. | COS | |
| 3-302.11A | Raw shell eggs were observed stored above condiments in the condiment cooler. Foods shall be protected from cross contamination by storing ready to eat foods above raw animal proteins. COS by moving the eggs to the bottom shelf. | 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). These items are to be corrected by the next regular inspection or as stated. | Correct by (date) | Initial |
|----------------|---|-------------------|-------------|
| 4-601.11C | Grease and food debris was observed on the surface of a food container stored on a shelf beside the cook range. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the container. | COS | M K M |
| 4-601.11C | Grease and food debris was observed on two carts in use beside the cook range. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the carts. | COS | |
| 6-501.12A | Grease and food debris was observed on the floor under the fryers. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor below the fryers. | 2-3-16 | |
| 3-302.12 | Bulk storage containers of sugar and flour were observed without identifying labels. Food that is not readily identifiable shall be marked with the common name of the food. COS by labeling the bulk containers. | COS | |
| 3-304.11 | Food scoops in use at the bulk food containers were not stored on clean, sanitized surfaces. | COS | |
| 3-304.12 | In-use utensils shall be stored on sanitized surfaces between uses or stored in the bulk product if handled and the handle is oriented above the food. COS by removing the scoops. | COS | |
| 6-202.15A 2 | Daylight was observed at the bottom of the front entry door. The outer openings of a food establishment shall be protected against the entry of insects and rodents by solid, fully closing doors. Please repair the gap at this location. | 2-3-16 | |

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Chris Marler Date: January 29, 2016

Inspector:  John Wiseman Telephone No. (573)-431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 2-3-16