



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

TIME IN	11:15 am	TIME OUT	3:59 pm
DATE	August 5, 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: The Terrace at French Village		OWNER: The Terrace at French Village LLC		PERSON IN CHARGE: Garrison Murphey	
ADDRESS: 6188 Hwy Y			ESTABLISHMENT NUMBER: 4757		COUNTY: St. Francois
CITY/ZIP: French Village, MO 63036		PHONE: 573-358-7177		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 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 type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled <u>6/28/16</u> Results <u>Safe</u>	

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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<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 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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" 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 checked="" 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: Garrison Murphey		Date: August 5, 2016	
Inspector: Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: Follow-up Date: 9/8/16 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True 2 door refrigerator/Ambient		40	True 2 door upright freezer/Ambient		0
True reach-in prep. fridge/Ambient		40	Canadian bacon in True reach-in fridge/Kitchen		38
Italian sausage/True reach-in fridge		40	Shredded cheese/True reach-in fridge/Kitchen		40
Pepperoni/Ambient/True reach-in fridge		40/40	Cut watermelon/True reach-in fridge bottom/Kitchen		40
Cooked meat/cheese pizza/From oven		181	Canadian bacon/True 2 door refrigerator		39

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.		
5-203.14B	Hoses were observed attached to the frost-proof hydrant adjacent to the non-community well. The hoses are connected to the frost-proof hydrant by a "wye connector". One hose extends to the fish pond and the other was observed lying on the ground. No backflow prevention device was observed. A plumbing system must be installed to preclude backflow of a solid, liquid or gas contaminant into the water system. Please obtain and install A.S.S.E. (American Society of Sanitary Engineering) rated hose bib vacuum breakers and install on each side of the "wye connector".	9/8/16	<i>DM</i>
5-203.14B	A hose was observed attached to a frost-proof hydrant near the sewage tanks. No backflow prevention device was observed. A plumbing system must be installed to preclude backflow of a solid, liquid or gas contaminant into the water system. Please obtain and install A.S.S.E. (American Society of Sanitary Engineering) rated hose bib vacuum breaker on the frost-proof hydrant or render the faucet incapable of hose attachments.		
3-501.17A	Cut watermelon and canadian bacon and italian sausage were observed in the True reach-in refrigerator. According to Mr. Keven Dering, these foods had been in the refrigerator since yesterday. Ready-to-eat (RTE) potentially hazardous foods (PHF's) held under 41F refrigeration for more than 24 hours must be labeled with a discard date that is no more than 7 days, (i.e. the date of preparation/package opening plus 6 days). (Corrected on site by voluntarily discarding the cut watermelon and by labeling the canadian bacon and italian sausage with an 8/7/2016 discard date.)	COS	

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.		
6-202.15A	The outer doors into the screened-in kitchen/cooking area were observed not fully self-closing. Please adjust/increase number of closures to fully self-close the doors.	9/8/16	
6-301.12	No paper towels observed in the dispenser at the handwashing sink in the kitchen/cooking area upon arrival. Paper towels must be provided at handwashing sinks for employees to properly dry their hands. (Corrected by replacing the missing paper towels within the dispenser.)	COS	
5-205.15B	A concrete riser cover was observed cracked/broken on a sewage tank nearest the main building. Please replace this cover to ensure surface water cannot enter this tank.	9/8/16	
3-307.11	The location of a food-prep. sink and 3-vat sink and handwashing sink. No protection from potential contamination from water splash was observed between these sinks. Please install solid, non-absorbent shielding between the 3-vat sink drainboard and the food prep. sink and the food prep. sink and the handwashing sink. The splash shield should be the width of the sinks and at least 15 inches in height and secure it. Currently, there is a splash shield between the handwashing sink and the mop sink.		
6-202.15A	Exterior door into the outdoor screened in cooking area was observed with daylight around it. Exterior doors must be tight-fitting to exclude pest entry.		
5-205.15B	The water connection into the mop sink was leaking. Plumbing systems must be maintained in good repair. Also, the mop sink had low water pressure. Please correct.		

EDUCATION PROVIDED OR COMMENTS

Note: Jackson glass washer/sanitizer in the tasting bar was observed with 100 ppm chlorine following priming. A visual review of the QWTS dispersal field was made and no evidence of surfacing effluent was observed.

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Beer cooler/Ambient/Main bar		30	True glass-front wine cooler/Ambient/Main bar	
Hobart wine cooler/Ambient/Tasting bar		38	True beer cooler with meat/ambient/Tasting bar	
Roper fridge/Winery building basement		20	Roper fridge/Winery building basement/Ambient	
Beer cooler/Winery building basement		36		

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3-501.17A	An opened package of canadian bacon was observed in the True 2 door refrigerator in the kitchen. The package was not labeled with a discard date. Per Mr. Keven Dering, this package was opened on 8/4/2016. Ready-to-eat (RTE) potentially hazardous foods (PHF's) held under 41F refrigeration for more than 24 hours must be labeled with a discard date that is no more than 7 days, (i.e. the date of preparation/package opening plus 6 days). (Corrected on site by labeling the canadian bacon with an 8/7/2016 discard date.)	COS	<i>[Signature]</i>
7-102.11	Zep brand spray bottle containing a clear liquid was observed hanging by the handwashing sink in the kitchen. Working containers used to store poisonous or toxic materials must be clearly identified with the common name of the material. (COS by emptying the spray bottle during this visit.)	COS	
7-201.11B	Dish detergent observed on drainboard of 3-vat sink, window cleaner observed on shelf above the same 3-vat sink drainboard. Toxic or poisonous materials must be stored so they cannot contaminate food, food-contact surfaces, equipment, utensils, linens and single use items. (Corrected by relocating these items to below sink and onto top of grease trap.)	COS	
6-501.111 B	Mouse droppings were observed on the floor in the tasting bar in the wine building. The presence of pests shall be controlled to minimize their presence on the premises. Please clean and remove all evidence of pest activity, seal/secure all exterior openings into the building and intensify pest control measures.	9/8/16	

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Note: 4-302.12A	No metal stemmed food thermometer(s) observed in the winery building. Please obtain 0-220F metal stemmed food for monitoring refrigeration units and food temperatures. These thermometers must be graduated every 2F.	9/8/16	<i>[Signature]</i>
4-302.14	No chlorine sanitizer test strips in kitchen or in winery building. Please provide for checking concentrations of sanitizing agents. Please provide.		
Note: 8-301.11	An updated copy of the food establishment operation characteristics of the MO DHSS Food Establishment Application. This information included standard operating procedures. Please update this information to include: a. Food-contact surfaces of equipment includes counter tops. Food-contact surfaces of equipment must be washed, rinsed, sanitized and air-dried between uses to prevent cross-contaminaton.		
4-502.13A	Single-use aluminum pans were observed draining in the 3-vat sink in the kitchen building. Single-service and single-use items may not be reused.		
4-901.11B	Utensils were observed being towel-dried in the kitchen during this visit. After cleaning and sanitizing equipment and utensils must be air dried. Please discontinue use of the cloth towel on the 3-vat sink drainboard and obtain another means such as a plastic draining rack, etc. to allow utensils and equipment to air dry.		
6-202.14	The upstairs restroom in the groom's room was not equipped with a self closing door. Please install a self-closing device to fully close the door.		

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6-501.111 B	Mouse droppings were observed in the basement of the winery building. The presence of pests shall be controlled to minimize their presence on the premises. Please clean and remove all evidence of pest activity, seal/secure all exterior openings into the building and intensify pest control measures.	9/8/16	
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6-202.15A	All outer doors were observed open in the winery building. Exterior doors must be tight-fitting, self-closing and kept closed between uses. Please keep doors closed and install tight-fitting (16 mesh-to-the-inch) screened doors that are self-closing to prevent the entry of pests.	9/8/16	
6-202.15A	A service window at the main bar was chained in an open position. This window had no means of preventing the entry of pests. Further, daylight could be observed below/around the other two service windows. Exterior openings into a food establishment must be sealed to prevent the entry of pests. Please seal around the perimeter of the windows when closed and install tight-fitting (16 mesh-to-the-inch) screening.		
3-305.12F	Two cases of bottled water was observed stored below the 3-vat sink drain in the tasting bar. Food may not be stored below sewer lines that are not shielded to intercept potential leaks.		
3-305.12F	Cases of bottled wine was observed stored below exposed pvc sewage piping in the basement. Food may not be stored below sewer lines that are not shielded to intercept potential leaks.		
6-202.15A	Upstairs glass exterior door opening onto the balcony was observed lacking a self-closing device. Exterior doors must be tight-fitting and self-closing.		
6-202.15A	An opening was observed around the basement window. Exterior outer openings must be sealed to prevent the entry of pests.		
6-202.14	The upstairs restroom door in the bride's room was not fully self-closing. Restroom doors must fully self-close.		

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