



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

TIME IN	9:10am	TIME OUT	12:57pm
DATE	4-18-17	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: Terre du Lac Country Club		OWNER: Terre du Lac Country Club, Inc.	PERSON IN CHARGE: Darla Cheeseborough	
ADDRESS: 1424 Rue Riviera		ESTABLISHMENT NUMBER: 1758	COUNTY: 187	
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-562-7528	FAX: 573-562-1017	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				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
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"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cooking, time and temperature	<input checked="" type="checkbox"/>	
Employee Health				<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	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"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
<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"/>	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
Approved Source				<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> <input checked="" type="checkbox"/>	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"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	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 <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/>	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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input checked="" type="checkbox"/>		Utensils, Equipment and Vending				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>		<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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Darla Cheeseborough</i> Darla Cheeseborough		Date: April 18, 2017	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573) 431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 5-2-17 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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ESTABLISHMENT NAME Terre du Lac Country Club		ADDRESS 1424 Rue Riviera		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cooler drawers: raw beef, corned beef		40, 40	True refrigerator		30
cheese, cooked sausage		39,39	Ice cream freezer		10
Under counter cooler at cook line		40	Walk-in cooler		38
Raw fish in cooler drawer		37	Glass front cooler		40
Raw chicken in cooler drawer		37	Walk-in freezer		20

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
3-501.17A	A discard date was not observed on a tray of sliced corned beef stored in a cooler drawer across from the grill. Potentially hazardous foods stored refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. COS by marking the food with a discard date.	COS	De
3-501.17A	A discard date was not observed on an opened package of hot dogs stored in a cooler drawer across from the grill. Potentially hazardous foods stored refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. COS by marking the food with a discard date.	COS	
3-501.17A	Sliced meats stored in the under counter cooler at the prep line was not marked with a discard date. Potentially hazardous foods stored refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. COS by marking the food with a discard date.	COS	
3-401.11A 3	Chicken breasts cooked on the grill were measured at 158 - 159F. Raw chicken must be cooked to a minimum internal temperature of 165 for 15 seconds. The chicken was placed back on the grill and cooked to 166F. The cook's thermometer was tested and found to be accurate. Please use the food thermometer to determine proper cooking temperatures. Note: The facility generally labels potentially hazardous foods with the date that the food is prepared or opened. This date may be marked on food as long as it is marked with the discard date as well.	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
6-301.12	Paper towels were not available at the hand wash sink at the prep line. Hand wash sinks shall be provided with a sanitary means of hand drying. Please install a paper towel dispenser at this location.	5-2-17	De
3-302.12	An unlabeled container of salt or sugar was observed stored on the shelf above the cook line prep table. Food that is not readily identifiable shall be labeled with the common name of the food. Please label all food that is not identifiable.		
4-101.19	Pieces of cardboard are being used to store unwrapped single service items on near the salad dressing cooler. Non-food contact surfaces shall be cleanable. Please remove the cardboard and store single use items on a cleanable tray.		
5-205.11B 3-304.14	The sanitizer bucket was observed stored in the hand wash sink at the wait station. Hand wash sinks may be used for hand washing exclusively. Sanitizer buckets shall be stored where they cannot contaminate food or food contact surfaces, and off of the floor. Please store the sanitizer bucket appropriately.		
3-305.11	Cases of food were observed stored on the floor in the walk-in cooler. Food shall be protected from sources of contaminating by storing it at least six inches off of the floor. COS by removing the food from the floor.		

EDUCATION PROVIDED OR COMMENTS

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Whirlpool refrigerator/freezer		30, 5			
Chicken breast from grill		158/159-166			

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4-601.11A	Food splatters were observed on the interior of the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave interior.	4-18-17	
4-601.11A	An accumulation of mold was observed on the drip-edge of the ice deflector in the ice machine. Food contact surfaces shall be clean to sight and touch. Please remove the ice deflector and wash, rinse and sanitize it.		
4-601.11A	An accumulation of dirty water was observed in the bottom of the ice scoop holder for the ice machine. Food contact surfaces shall be clean to sight and touch. Please clean the ice scoop holder.		
3-501.17A	Containers of cooked clams and bean soup were observed stored in the walk-in cooler without a discard date. Potentially hazardous foods stored refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. COS by marking the food with a discard date.	COS	D C
5-203.14	The hand sprayer in use near the dishwasher in the ware washing area was observed to hang below the drip edge of the sink. A plumbing system shall be installed to preclude backflow of a solid, liquid or gas into the water supply by providing an air gap. Please fix the sprayer so that it is suspended above the drip edge of the sink.	5-2-17	

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6-501.12A	An accumulation of dirty water was observed in a drip pan below the dishwasher. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the drip pan as often as necessary.	5-2-17	
3-501.13	Frozen fish was observed thawing in still water in the prep sink. Potentially hazardous foods may be thawed under running water that is at 70F or lower. COS by running the faucet into the bowl of fish.	COS	D L
6-501.12A	An accumulation of dirt and residue was observe on the door and door handle of the mop room. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the mop room door.	5-2-17	

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

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6-501.111	Rodent droppings were observed on the floor below the three compartment sink. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Rodent traps were observed throughout the facility. Remove evidence of pest and continue to monitor for continued activity. Increase abatement efforts if necessary.	4-18-17	D E
7-201.11	Two pump bottles of hand soap were observed at the food prep sink in the prep area. Toxic materials shall be stored where they cannot contaminate food or equipment. Please wash hands at the hand wash sinks and not in the food prep sinks. Remove the hand soap from this area.		
4-601.11A	Dried food debris was observed on the meat slicer in the prep area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the slicer.		
7-102.11	Two unlabeled spray bottles of cleaner were observed on a shelf in the dry storage room. Working containers of toxic materials shall be labeled with the common name of the material. Please label all cleaners that are not in their original containers.		

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