

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

TIME IN 11:52am	TIME OUT 12:38pm					
DATE 9-1-17	PAGE 1 of 2					

NEXT ROUTIES RESPECTION, OR SUCH SHOWN FERROOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY FAILURE TO COMPANY IN CONTRACT THE CONTROL OF THE CONTROL		TION THIS DAY, THE ITEMS NOTE										
ESTABLISHMENT NAME: DOYNER: ADDRESS 6100 Highway Y  FORTYZIP: French Village, 63036  FORTYZIP: FROM THE TOWN	NEXT ROUTINE INSPE	CTION, OR SUCH SHORTER PERI	OD OF TIME AS N	MAY BE SPE	CIFIED	IN WRI	TING BY 1	THE REGU	ILATORY AUTHORITY			
ADDRESS: 100 Highway Y  CTIVIZIP: French Village, 63038  FROME FROM FROM FROM FROM FROM FROM FROM FROM	ESTABLISHMENT NAME: OWNER:								PERSON IN CH	PERSON IN CHARGE:		
ESTABLESSENT TYPE  ESTABLESSENT TYPE  SETABLESSENT TYPE  Properting Routine Properties and employee behaviors must commonly reported to the Centers for Disease Corrid and Properties as contributing factors in toologone interes outside the Centers for Disease Corrid and Properties as contributing factors in toologone interes outside the Centers for Disease Corrid and Properties as contributing factors in toologone interes outside the Centers for Disease Corrid and Properties as contributing factors in toologone interes outside the Centers for Disease Corrid and Properties as contributing factors in toologone interes outside the Centers for Disease Corrid and Properties as contributing factors in toologone interes outside the Centers for Disease Corrid and Properties as contributing factors in toologone interestical to the Centers for Disease Corrid and Properties as contributing factors in the Centers for Disease Corrid and Properties as contributing factors in the Centers for Disease Corrid and Properties as contributing factors in the Centers for Disease Corrid and Properties as contributing factors in the Centers for Disease Corrid and Properties as contributing factors in the Centers for Disease Corrid and Properties and Centers and Ce				Grill, LLC/0					Aubrey Norton	Aubrey Norton		
French Village, 80/36   S73-388-7771   na   P.H. PHORITY	ADDRESS: 6100 Highway Y				EST	ESTABLISHMENT NUMBER: 4754 COUNTY: 187						
RESIDANT   SCHOOL   SENIOR CENTER   SUMMER F.P.   GROCERY STORE   INSTITUTION   Mostlet VENDORS   SENIOR CENTER   SUMMER F.P.   The pending   Fedorus   Companial   Other   Fedorus   Fedo				FAX	: na			P.H. PRIORITY	: 🔳н 🗌	]м 🔲	L	
PROZEN DESIRET   Approved   Disapproved   Not Applicable   PUBLIC   PUBLIC   PUBLIC   POWNED DISAPPOVED   PUBLIC   PUBLIC   PUBLIC   POWNED DISAPPOVED   PUBLIC   PUBLIC   POWNED DISAPPOVED   PUBLIC   POWNED DISAPPOVED   PUBLIC   POWNED DISAPPOVED   POWNED DISAPPOVED   POWNED DISAPPOVED   POWNED DISAPPOVED DISAPPOVED DISAPPOVED DISAPPOVED   POWNED DISAPPOVED	☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI											
PUBLIC   COMMUNITY   Date Sampled pending   PUBLIC   COMMUNITY   Date Sampled pending   PRIVATE   PRIVATE   COMMUNITY   Date Sampled pending   PRIVATE   P		☐ Routine ■ Follow-up	☐ Complaint	☐ Other								
PRIVATE   Date Sampled gending   Results				AL WA	ATER S	UPPL	<u> </u>					
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 lineas or chiptures of the control and prevention as contributing factors in foodborne lineas or chiptures or common assures to prevent foodborne lineas or chipture.  Petron in charge present, encoratives knowledge	Approved Disa	approved  Not Applicable	_	IC 🗖	COM	'TINUN	Y 🔳					
Bible factors are food preparation practices and employee hebitations most commonly reported to the Centers for Disease Control and Prevention as contributing factors in boothorner (Insess or July 1997)   Person in charge present, demonstrates knowledge	License No							Date S	ampled pending	Results		
Complexes   Details   Details interventions are control measures to prevent footborne liness or injury.												
Dut   Person in charge present, demonstrates knowledge, and performe duties   Person in charge present, demonstrates knowledge, and performe duties   Person in charge present, demonstrates knowledge, and performe duties   Person in charge present and emperature   Person in charge present and emperatures   Person in charge present and mouth   Person in charge present and properly wested   Person in charge present and properly indending present and present and properly indending present and present and present a									rol and Prevention as c	contributing fact	ors in	
and performs duties  Emptoyee Health  Imployee Health  Imploy Imployee Health  Imployee Health  Imploy Imployee Health  Imployee Health  Imploy Imployee Healt		Demonstration of Kno	wledge						•		cos	R
Management awareness; policy present   IN   DUT   Mo   Proper cooling imperatures   Mo   DUT   Proper use of reporting, restriction and exclusion   IN   DUT   Mo   Proper cooling imperatures   Mo   DUT   No   Proper cooling imperatures   Proper cooling imperatures   Mo   DUT   No   Proper cooling imperatures   Proper cooling imperatures   Proper cooling imperatures   Mo   DUT   No   Proper cooling imperatures   Proper	TUQ IV		strates knowledge,		IN	DUT	N/A	Proper c	ooking, time and tempe	erature		
Proper use of reporting, restriction and exclusion   IN   DUT   NO   NA   Proper pot hot holding temperatures   VI   DUT   NO   Proper eating, tasting, drinking or lobaccouse   IN   DUT   NO   Proper date marking and disposition   VI   DUT   NO   VI   Proper date marking and disposition   VI   DUT   NO   VI   VI   VI   VI   VI   VI   VI   V		Employee Healt										
											+	_
No discharge from eyes, nose and mouth   No   No   No   Image as a public health control (procedures / records)   Preventing Contamination by Hands   No   No   No   No   No   No   No   N					117	OUT						+
Preventing Contamination by Hands												<b>_</b>
No	M OUT NO	No discharge from eyes, nose and	ımouti		IN	DUT	N/O NA		a public fleatiff control	(procedures /		
No bare hand contact with ready-to-eat foods or approved alternate method properly followed approved approved alternate method properly followed approved source   IN OUT   IVA   Food additives: approved and properly used   Chemical   Chemic								Congum				
approved alternate method property followed	OUT N/O	Hands clean and properly washed	l		IN	OUT	N/A			r raw or		
Adequate handwashing facilities supplied & accessible Approved Source   IN DUT   NO   IND   Pasteurized foods used, prohibited foods not offered   Common   Proceedings   Proceedings   Proceedings   Procedings   Pr	OUT N/O								Highly Susceptible Pop	oulations		
accessible  Approved Source  Food obtained from approved source  NOUT Food received at proper temperature  NOUT Food in good condition, safe and unadulterated  Conformance with Approved Procedures  Required records available: shellstock tags, parasite destruction  Na in compliance with approved Specialized Process and HACCP plan  The letter to the left of each item indicates that item's status at the time of the inspection.  Na in compliance of UT = not in compliance N/O = not in complianc	IN DUT				INI	БПТ	N/O N/A	Pasteuri	zed foods used, prohibi	ited foods not		+
Food obtained from approved source	<b>17</b>				IIN		N/O INA	offered	Chamical		$\overline{}$	_
N OUT   Food received at proper temperature   N OUT   Toxic substances properly identified, stored and used   Sonformance with approved Procedures   Sonformance with approved Procedures   N OUT	OUT				IN	OUT	NA	Food ad		roperly used		+
Food in good condition, safe and unadulterated    N   DUT   NO   A   Required records available: shellstock tags, parasite description from Contamination	IN OUT NO N/A					=		Toxic su			d	
Required records available: shellstock tags, parasite destruction  Protection from Contamination    N		Food in good condition, safe and i	ınadulterated	+	Y				formance with Approve	d Procedures	_	-
Protection from Contamination    NA   Food separated and protected   The letter to the left of each item indicates that item's status at the time of the inspection.   Na   Food-contact surfaces cleaned & sanitized   The letter to the left of each item indicates that item's status at the time of the inspection.   Na   Food-contact surfaces cleaned & sanitized   The letter to the left of each item indicates that item's status at the time of the inspection.   Na   Food-contact surfaces cleaned & sanitized   No   Food-contact surfaces cleaned & sanitized   No   Food-contact surfaces cleaned   Na   Food-contact surfaces cleaned   Na   Food   F	Dequired records evallable; shallstock tage, paresite			ΠN	OUT	NA	Complia	nce with approved Spe		s	_	
The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The not applicable on the proper described on the inspection.  The not applicable on Status at the time of the inspection.  The not applicable on Status at the time of the inspection.  The not applicable on Status at the time of the inspection.  The not applicable on Status at the time of the inspection.  The not applicable on Status at the time of the inspection.  The letter to the left of each item indicates that item's status at the time of the inspection.  The not applicable on Status at the time of the inspection of the other will applied the No Inspect on Status and inspect on Status at the time of the inspect on Status at	N   DOT   N/O   W//-		mination	+ +			1471	and HAC	CCP plan			
Nort   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and used   Proper disposition of returned, previously designed, constructed, and used   Proper disposition of Food denotification   Prevention of Food Contamination   Prevention of Food	DUT N/A		·····auo···		The	e letter to	o the left o	f each item	n indicates that item's s	tatus at the time	e of the	
No = not applicable		Food-contact surfaces cleaned &	sanitized	+ 1.		inspection.						
COS-Corrected On Site   R=Repeat Item		Proper disposition of returned, pre	viously served.	+ '		in in compliance						
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    N	reconditioned, and unsafe food				·							
Nouth   Proper Use of Utensils   Cos   R   In   Outh   In		Good Patail Practices are preventa					nogene ch	emicale a	nd physical phiects into	foods		
Water and ice from approved source    V			tive measures to co				logeris, cri			10003.	COS	R
Food Temperature Control  Adequate equipment for temperature control  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry  Wiping cloths: properly used and stored  Person in Charge Titte:  Aubrey Norton  Inspector:  Aubrey Norton  Inspector:  Inspecto					<b>√</b>							
Adequate equipment for temperature control Approved thawing methods used Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used Viping cloths, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingermails and jewelry Viping cloths: properly used and stored Fruits and vegetables washed before use Viping cloths: properly used and clean Physical facilities: properly disposed; facilities maintained Viping cloths: properly used and clean Viping cloths: properly disposed; facilities maintained Viping cloths: properly disposed; facilit	Vater water	r and ice from approved source			<b>√</b>				nt and linens: properly s	storea, ariea,		
Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Person in Charge Titls:  Aubrey Norton  Telephone No.   EPHS No.   Follow-up:   Yes   No										y stored, used		
Thermometers provided and accurate  Food Identification  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Telephone No. EPHS No. Follow-up:  Food and nonfood-contact surfaces cleanable, properly designed, constructed, nd used  Warewashing facilities: installed, maintained, used; test strips used  Nonfood-contact surfaces clean  Warewashing facilities: installed, maintained, used; test strips used  Nonfood-contact surfaces clean  Physical Facilities  Physical Facilities  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:  September 1, 2017  Telephone No. EPHS No. Follow-up:			rol		· ·		Gloves			dina	+	
Food Identification    Warewashing facilities: installed, maintained, used; test strips used   Warewashing facilities: installed, maintained, used; test strips used   Warewashing facilities: installed, maintained, used; test strips used   Nonfood-contact surfaces clean   Prevention of Food Contamination   Physical Facilities   Warewashing facilities: installed, maintained, used; test strips used   Nonfood-contact surfaces clean   Physical Facilities   Physical Facilities     Warewashing facilities: installed, maintained, used; test strips used   Warewashing facilities: installed, maintained, used; test strips used   Physical Facilities   Physical Facilities     Warewashing facilities: installed, maintained, used; test strips used     Warewashing facilities: installed, maintaine	Thorn				7			nd nonfood	-contact surfaces clean			
Food properly labeled; original container Prevention of Food Contamination Physical Facilities  Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use  Person in Charge Title: Aubrey Norton  strips used Nonfood-contact surfaces clean Physical Facilities Physical Facilities Sevage and water available; adequate pressure Plumbing installed; proper backflow devices Plumbing installed; proper backflow devices  Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Date: September 1, 2017 Telephone No. EPHS No. Follow-up:		Food Identification			-					ned lised test	+	
Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge Title:  Aubrey Norton  Physical Facilities  Phumbing installed; proper backflow devices  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date: September 1, 2017  Telephone No. EPHS No. Follow-up:					<b>✓</b>		strips us	sed		100, 0000, 1001		
Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge Title:  Aubrey Norton  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices	Food		ation		<b>✓</b>		Nonfood	d-contact s			_	
and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge Title:  Aubrey Norton  Sewage and wastewater properly disposed  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date: September 1, 2017  Telephone No. EPHS No. Follow-up:	✓ Insect		ation		<b>√</b>		Hot and	cold water		ressure		
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge Title:  Aubrey Norton  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date: September 1, 2017  Telephone No.   EPHS No.   Follow-up:   Tyes   No			paration, storage		Dismbing installed, prepar healthous devices			es				
Viging cloths: properly used and stored   Viging cloths: properly constructed, supplied, cleaned   Viging cloths: properly used and stored   Viging cloths	Dorne		, hair restraint,				Sewage	and waste	ewater properly dispose	ed	+ +	
Fruits and vegetables washed before use  Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Person in Charge Title:  Aubrey Norton  Date: September 1, 2017  Telephone No.   EPHS No.   Follow-up:   Tyes   No	tingeri						Toilet fo	cilities: pro	aperty constructed asset	olied clospod	+	
Person in Charge Title:  Aubrey Norton  Aubrey Norton  Person in Charge Title:  Aubrey Norton  Person in Charge Title:  Aubrey Norton  Date: September 1, 2017  Telephone No. EPHS No. Follow-up:  Tyes											+ +	
Inspector: Telephone No.   EPHS No.   Follow-up:   Yes   No.					✓			l facilities i	nstalled, maintained, ar			
Inspector: Telephone No.   EPHS No.   Follow-up:   Yes   No.   No.   No.   Telephone No.	Person in Charge	Aubrey Norton Date: September 1, 2017										
/	Inspector:		~ 4~	T	elepho	ne No.	EPH	S No. F	follow-up:	■ Yes	□ N <sub>1</sub>	0
John Wiseman (573)431-1947 1507 Follow-up Date: 9-15-17		IXVV	John Wisem			31-194			ollow-up Date: 9-15	-17		



## MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

## FOOD ESTABLISHMENT INSPECTION REPORT

PAGE 2 of 2

ESTABLISHMENT Dori's Bar and		ADDRESS 6100 Highway Y		P n Village, 63036				
FOO	DD PRODUCT/LOCATION	TEMP. in ° F		FOOD PRODU	JCT/ LOCA			n ° F
No te	mperatures were taken							
	during this visit.							
Code	le PRIORITY ITEMS							Initial
Reference	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.							
4-501.114 A	At the time of this inspection, the facility is still using preparation dates on refrigerated potentially nazardous foods. The Food Code requires that all potentially hazardous foods stored refrigerated be marked with the discard date. The discard date is determined as being six days after the date of preparation.  At the time of this follow-up, a chlorine residual was not observed in the rinse cycle of the mechanical dishwasher. Chlorine sanitizers shall be in the range of 50-100 ppm. Observation of the addition of chemicals during the wash/rinse/sanitize cycles indicate that the system chemicals are being added in an incorrect order. The chlorine sanitizer is being added during the wash cycle. It should be added during the rinse cycle. The rinse aid is being added too early in the rinse cycle; resulting in most of it being flushed down the drain. The washing detergent is not being added at all. Until the dishwasher has been repaired; wash, rinse and sanitize all food equipment in the three compartment sink.							AN
Code Reference	Core items relate to general sanitation, opstandard operating procedures (SSOPs).	perational controls, facilit					Correct by (date)	Initial
	All core violations have been		PROVIDED O	R COMMENTS				
EDUCATION PROVIDED OR COMMENTS								
Person in Charge Aubrey Norton Date: September 1.						2017		
Inspector:	AMAIN	John Wi	seman	Telephone No. (573)431-1947	EPHS No. 1507	· ·	■Yes	□No